

**Breadman®**

*Instruction  
Manual  
&  
Recipe Guide*



**BREAD MAKER**

**Model N° TR520**





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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, press and hold the START/STOP Button for a full second; remove plug from the wall outlet.
13. Do not use appliance for other than intended use.
14. Avoid contact with moving parts.

# SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

## ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

**CAUTION:** During use, the internal parts of the Bread Maker and the area around the Steam Vent are HOT. **Keep out of reach of children to avoid possible injury.**

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.



4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.

## SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

## ELECTRIC POWER

If electric circuit is overloaded with other appliances, your appliance may not work properly. It should be operated on a separate electrical circuit from other appliances.

## POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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. Do not attempt to modify the plug in any way.

## PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers from migrating from the finish of the counter top or table tops or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top.

**Failure to do so may cause the finish to darken.  
Permanent blemishes may occur or stains can appear.**

## POWER OUTAGE

Your Bread Maker has a 7-minute power failure back-up feature. If the electricity goes off, the memory will store the course in process for up to 7 minutes. If the power comes back on within this time, the course will resume where it left off. If the Bread Maker loses power for more than this time and you are using any dairy products, perishables or meat in your bread, you should discard the contents of the recipe and start again with new fresh ingredients due to health and sanitary considerations.

For non-perishable recipes, you may try starting the Bread Maker at the beginning of the course again (for all courses except FAST BAKE™). However, this may not always produce an acceptable loaf of bread. If you are not sure when the outage occurred, remove the dough ball from the bread pan and place in an oven-safe baking container. Allow to double in size and place in a preheated 350°F/177°C oven for 30-45 minutes or until done. The bread will sound hollow when tapped on top of the loaf if it is done. Again, this may not always produce an acceptable loaf of bread.

If you are using the FAST BAKE™ course or if the bread has already begun to bake when the outage occurs, you must begin with new ingredients.

**NOTE:** The power failure back-up feature does not cover power surges. If you experience frequent surges, please use a surge protector.





# *INTRODUCTION To Your Bread Maker*

## BEFORE USING FOR THE FIRST TIME

1. Unpack and clean Bread Maker; see USER MAINTENANCE INSTRUCTIONS.
2. Place Bread Maker on a dry, stable surface away from heat and away from areas where cooking grease or water may splatter onto it. Avoid placing Bread Maker where it may tip over during use. Place away from the edge of the counter top.
3. The Bread Maker will bake up to a 2 pound loaf of bread. Do not put a larger quantity of ingredients into the bread pan than recommended. If you do so, the bread may not mix or bake correctly and the Bread Maker may be damaged. The maximum amount of ingredients to be used is as follows...

Bread programs.....	4 cups
Quick Bread programs.....	4 cups
Dough program.....	4 - 4 <sup>1</sup> / <sub>2</sub> cups

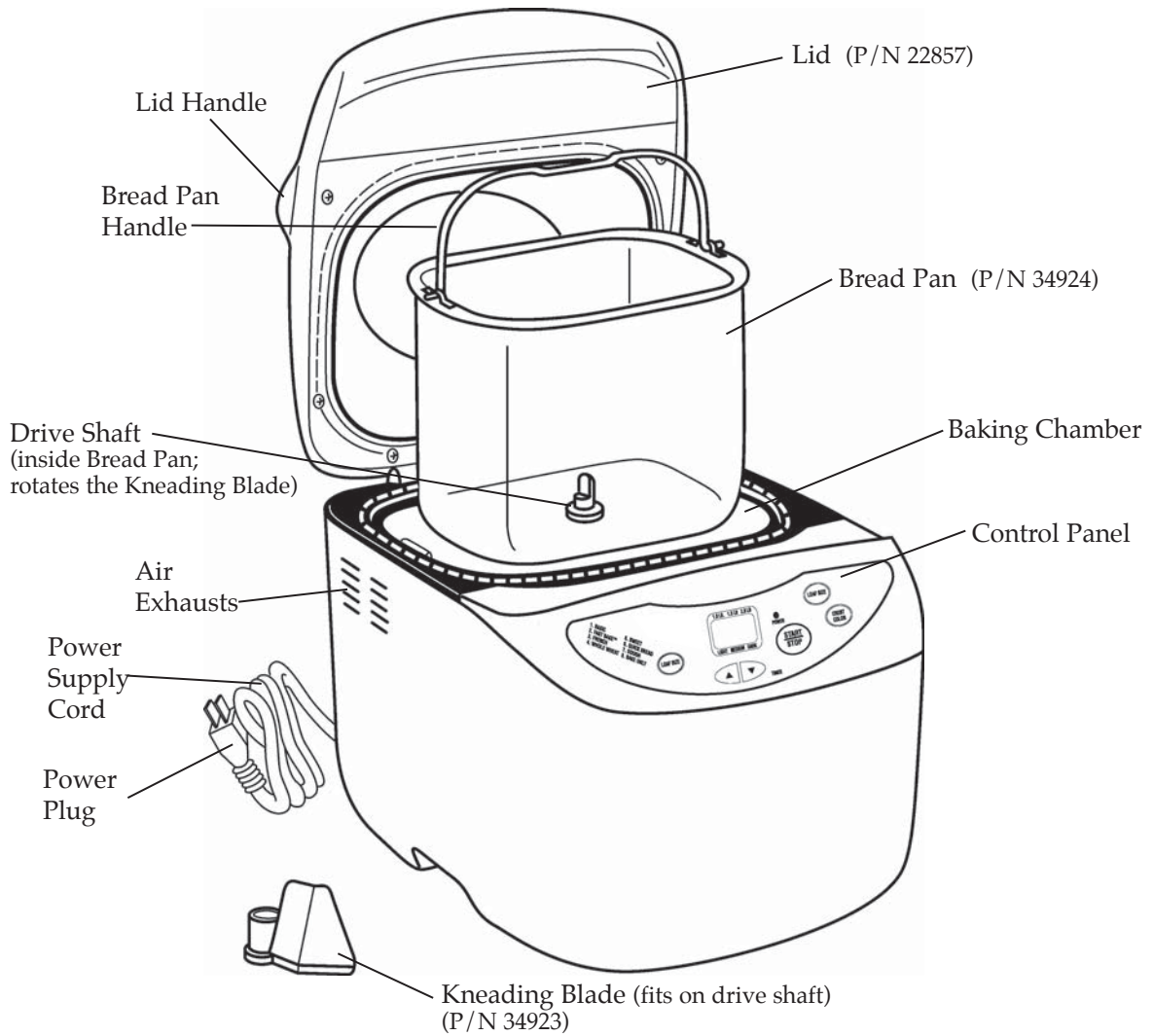
4. Before first use, operate the Bread Maker on the FAST BAKE™ program to burn off the manufacturing oils. Follow the instructions outlined in the OPERATING INSTRUCTIONS section of this Instruction Manual.

**NOTE:** During first use, this product may smoke and/or emit an odor from mineral oils used in manufacturing. This is normal for a newly manufactured appliance.



# BREAD MAKER PARTS

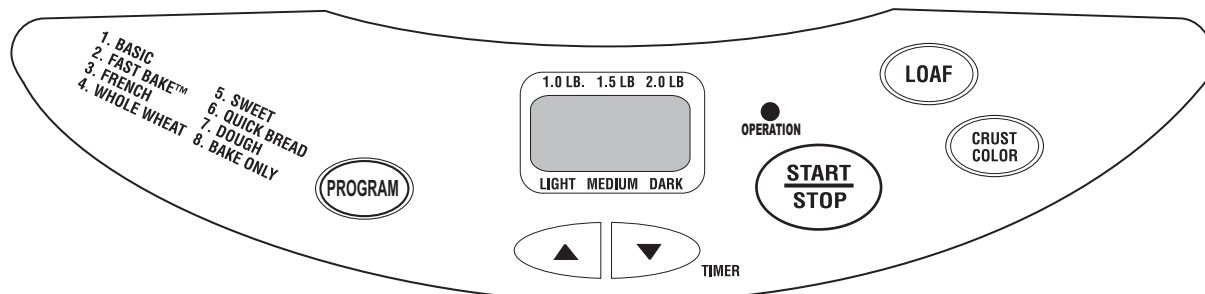
Product may vary slightly from illustrations.







# CONTROL PANEL



**NOTE:** When using the touchpad controls, be sure to press the pad until you hear a beep.

**NOTE:** When a Bread Maker is packaged for shipment, a clear plastic film is placed over the control panel; carefully peel it off.

<b>DISPLAY WINDOW</b>	<ul style="list-style-type: none"> <li>- Indicates the LOAF SIZE.</li> <li>- Indicates the PROGRAM number selected, 1 to 8.</li> <li>- Indicates the CRUST COLOR selected.</li> <li>- Indicates minute-by-minute baking time countdown.</li> <li>- Indicates delay, baking time selected.</li> </ul>
<b>TIMER</b>	<ul style="list-style-type: none"> <li>- Use when setting the TIMER to delay baking.</li> <li>- Press up and down arrows to set timer for delayed completion up to 13 hours later.</li> <li>- Arrows will move time up or down in 10-minute increments. Press and hold button for faster movement. TIMER is not available on some cycles, please check the Total Time in the PROGRAM SPECIFICATION CHART.</li> </ul>
<b>PROGRAM</b>	<ul style="list-style-type: none"> <li>- Press to select the baking cycle of your choice. The selected cycle automatically assigns the time needed to complete the process.</li> </ul>
<b>CRUST COLOR</b>	<ul style="list-style-type: none"> <li>- Press to select the CRUST COLOR for most programs.</li> <li>- Light "L", Medium "P", Dark "H"</li> <li>- Bread Maker will automatically bake on the medium setting ("P") unless another is selected.</li> </ul>
<b>START/STOP</b>	<ul style="list-style-type: none"> <li>- Press to start operation or begin TIMER countdown for delayed completion.</li> <li>- Press and hold until you hear a beep to stop operation or to cancel a TIMER setting.</li> </ul> <p><b>NOTE: Do not press STOP when checking the progress of bread.</b></p>
<b>LOAF</b>	<ul style="list-style-type: none"> <li>- Press to select LOAF SIZE. Bread Maker will automatically bake the 2.0 LB loaf unless another size is selected.</li> </ul>
<b>OPERATION LIGHT</b>	<ul style="list-style-type: none"> <li>- Indicates Bread Maker is operating.</li> </ul>



# PROGRAM SELECTION

## PROGRAMS...

The control panel will let you choose different programs, loaf size, and crust color for some programs. All programs except QUICK BREAD, DOUGH and BAKE contain a beep to check the dough ball, to add additional ingredients (i.e., raisins, nuts, and spices) or to stir ingredients.

- |  |  |
|--|--|
| <b>BASIC</b> .....   | Use these programs for basic bread recipes and most prepackaged bread mixes. You may choose light, medium or dark crust color.   |
| <b>1</b>    |  |
| <b>FAST BAKE™ 2.0 LB.</b> .....  | Make a loaf of bread in less than one hour by using this program. Simply use the special instructions and recipes found in the FAST BAKE™ bread sections of this recipe book.  |
| <b>2</b>    |  |
| <b>FRENCH</b> .....  | This program is best suited for breads low in fat and sugar, which results in a crisp crust and coarse, chewy interior.  |
| <b>3</b>    |  |
| <b>WHOLE WHEAT</b> .....   | If a recipe contains more than 50% whole wheat flour or when instructed in the recipe, use this program.   |
| <b>4</b>  |  |
| <b>SWEET</b> .....   | This program works best if a recipe is high in fat, sugar, eggs or cheese.   |
| <b>5</b>  |  |
| <b>QUICK BREAD</b> .....   | This program is used for recipes that contain baking powder or baking soda rather than yeast to make bread or cake rise. Scratch cake recipes must be specially designed for this setting. The Quick Bread program may also be used to mix and bake a pre-packaged cake or quick bread mix (15-18 ounces). |
| <b>6</b>  |  |
| <b>DOUGH</b> .....   | This program is used to prepare dough for making bread or rolls which are shaped by hand, allowed to rise a final time before baking in a conventional oven.   |
| <b>7</b>   |  |
| <b>BAKE ONLY</b> .....   | This program is used for baking breads or cakes for longer times in 10-minute increments.  |
| <b>8</b>  |  |



## PROGRAM SPECIFICATIONS CHART (approximate times)

COURSE	PROCESS	DELAY	KND1	RISE1	KND2	RISE2	KND3	RISE3	BAKE	ADD-IN BEEP	WARM	
1	BASIC LIGHT 1.0LB	2:55	13:00	10	20	15	20	30S	55	55	2:20	60
	BASIC MED 1.0LB											
	BASIC DARK 1.0LB											
	BASIC LIGHT 1.5LB	3:00							60	60	2:25	
	BASIC MED 1.5LB											
	BASIC DARK 1.5LB											
	BASIC LIGHT 2.0LB	3:05							65	65	2:30	
	BASIC MED 2.0LB											
BASIC DARK 2.0LB												
2	FAST BAKE	0:58	N/A	13	-----	-----	10	-----	-----	35	0:57	60
3	FRENCH LIGHT 1.0LB	3:45	13:00	18	40	22	20	30S	60	65	2:42	60
	FRENCH MED 1.0LB											
	FRENCH DARK 1.0LB											
	FRENCH LIGHT 1.5LB	3:50							70	70	2:47	
	FRENCH MED 1.5LB											
	FRENCH DARK 1.5LB											
	FRENCH LIGHT 2.0LB	3:55							75	75	2:52	
	FRENCH MED 2.0LB											
FRENCH DARK 2.0LB												
4	WH.WHT. LIGHT 1.0LB	3:35	13:00	10	25	20	30	30s	70	60	2:55	60
	WH.WHT. MED 1.0LB											
	WH.WHT. DARK 1.0LB											
	WH.WHT. LIGHT 1.5LB	3:40							65	65	3:00	
	WH.WHT. MED 1.5LB											
	WH.WHT. DARK 1.5LB											
	WH.WHT. LIGHT 2.0LB	3:45							70	70	3:05	
	WH.WHT. MED 2.0LB											
WH.WHT. DARK 2.0LB												
5	SWEET LIGHT 1.0LB	2:45	13:00	10	5	20	30	30	57	43	2:25	60
	SWEET MED 1.0LB											
	SWEET DARK 1.0LB											
	SWEET LIGHT 1.5LB	2:50							48	48	2:30	
	SWEET MED 1.5LB											
	SWEET DARK 1.5LB											
	SWEET LIGHT 2.0LB	2:55							53	53	2:35	
	SWEET MED 2.0LB											
SWEET DARK 2.0LB												
6	QUICK BREAD	1:34	13:00	14	-----	5	-----	-----	-----	75	N/A	60
7	DOUGH	1:20	N/A	7	5	-----	18	-----	50	-----	N/A	N/A
8	BAKE ONLY	:10-1:00	N/A	-----	-----	-----	-----	-----	-----	10	N/A	60

\*\*ADD-IN BEEP tells you when to add additional ingredients, i.e. raisins or nuts, during all programs except QUICK BREAD, DOUGH & BAKE. Use this time to check dough ball and scrape ingredients from sides of pan. The beeper sounds when baking is complete. To serve bread that has just been baked, press STOP button and remove. You may remove the bread or leave it in the Bread Maker. If left, it will automatically be kept warm for up to 1 hour during the keep warm process on all bake cycles except DOUGH. The display window will show 0:00, and the colon will flash. At the end of keep warm, the display window will indicate last program selected.





# HELPFUL HINTS for Bread & Dough

We recommend that you read the following information before you shop for your ingredients. Your Bread Maker will bake up to a 2 pound loaf of fresh bread containing 4 cups of flour. All ingredients except liquids must be at room temperature and liquids should be approximately 80°F/27°C (baby bottle temperature). When preparing bread for the FAST BAKE™ program, all liquid temperatures must be 110°-115°F/43°-46°C. Always place the ingredients in the bread pan in the order listed in the recipe: liquids, dry ingredients and then yeast. Some ingredient amounts are the same for different size loaves.

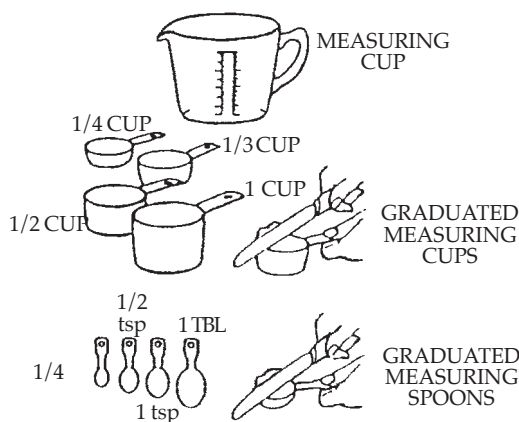
## MEASURING...*The Correct Way*

Be sure to measure accurately for success. Mis-measuring, even slightly, can make a big difference in your results.

When you are measuring liquids, use a clear glass or plastic liquid measuring cup. To ensure accuracy, set the measuring cup on the counter top and read the measurement at eye level.

To measure your flour, spoon it lightly into a standard dry ingredient measuring cup and level it with a straight edge. Also, do not shake the cup or tap it on the counter top. Do not scoop the flour with the measuring cup as this tends to pack more flour than the recipes call for.

Use standard measuring spoons and level with a straight edge.



### Measurement/Conversion Chart

1-1/2 tsp	=	1/2 TBL	8 TBL	=	1/2 cup
3 tsp	=	1 TBL	12 TBL	=	3/4 cup
1/2 TBL	=	1-1/2 tsp	16 TBL	=	1 cup
2 TBL	=	1/8 cup	3/8 cup	=	1/4 cup + 2 TBL
4 TBL	=	1/4 cup	5/8 cup	=	1/2 cup + 2 TBL
5 TBL + 1 tsp	=	1/3 cup	7/8 cup	=	3/4 cup + 2 TBL



## DOUGH BALL...*Necessary for a Successful Loaf of Bread*

We have found that liquid amounts called for in a recipe may need to be adjusted slightly because different climates and seasons result in a wide variety of humidity levels. You should check the dough ball at the beep during the kneading process, see program specifications. At this point, the ball should be round, smooth-textured, soft and slightly tacky to the touch. When touched it will leave a little dough on your finger. Push down any dough or flour that may be on the sides of the pan. If it does not form a ball and is more like a batter, add 1 tablespoon of bread flour at a time until it reaches the appropriate consistency. On the other hand, if the moisture is too dry to form a ball, forms more than one ball, or is a ball but not soft and slightly tacky, add 1 teaspoon of water and allow it to absorb. Add more water if necessary. Provided you have used all of the ingredients specified in the recipe, measured the ingredients properly, and have a “good” dough ball, you should achieve a successful loaf of bread.

When preparing bread in the FAST BAKE™ program, the dough ball will be a very soft, loose ball with a smooth texture and will be sticky to the touch. When touched it will leave dough on your finger.

## INGREDIENTS...*Read Before Shopping*

### **Yeast: The Number One Ingredient**

For all programs except FAST BAKE™ we used RED STAR® Active Dry Yeast when we developed the bread recipes. However, RED STAR® QUICK•RISE™ Yeast may also be used. We found that we did not have to vary the amount used when we substituted one for the other. When using bread machine yeast, follow the package instructions.

When developing the FAST BAKE™ program, we found that QUICK•RISE™ or Bread Machine yeast must be used. They may be substituted in equal amounts. You will find that this program requires more yeast than other programs.

A 1/4 ounce package of RED STAR® Yeast contains approximately 2 1/4 level teaspoons of yeast. When the yeast is exposed to oxygen, moisture or warmth, the activity of it deteriorates. Therefore, we recommend storing yeast in an airtight container and refrigerating for up to 6 weeks or freezing it for up to 6 months. Measure out the amount you need and allow it to come to room temperature before using it — this takes about 15 minutes.

If you have any doubt regarding the activity of the yeast, you may use one of the following tests to determine its strength. Each test calls for a different amount of yeast as a base ingredient. This gives you more bread choices once the test is complete. The yeast mixture should not be used for the fast bake program.

To test for one package (2 1/4 teaspoons) of RED STAR® Active Dry or QUICK•RISE™ Yeast, use a liquid measuring cup and fill to the 1/2 cup level with 110°-115°F/43°-46°C water. Stir in 1 teaspoon granulated sugar and 1 package (2 1/4 teaspoons) RED STAR® Active Dry or QUICK•RISE™ Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of the 10 minutes the yeast has multiplied to the 1 cup mark, it is very active. The yeast mixture may be used in your Bread Maker in a recipe that calls for 2 1/4 teaspoons of yeast. Remember to adjust your recipe for the 1/2 cup of water and 2 1/4 teaspoons of yeast used in the test. The sugar does not need to be adjusted. To test for 1 1/2 teaspoons of RED STAR® Active Dry or QUICK•RISE™ Yeast, use a liquid measuring cup and fill to the 1/4 cup level with 110°-115°F/43°-46°C water. Stir in 1 teaspoon granulated sugar and 1 1/2 teaspoons RED STAR® Active Dry or QUICK•RISE™ Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of



the 10 minutes the yeast has multiplied to the  $\frac{1}{2}$  cups mark, it is very active. The yeast mixture may be used in your Bread Maker in a recipe that calls for  $1\frac{1}{2}$  teaspoons or more of yeast. Remember to adjust your recipe for the  $\frac{1}{4}$  cup of water and  $1\frac{1}{2}$  teaspoons of yeast used in the test. The sugar does not need to be adjusted.

### **Flour: Bread Flour is Essential for Bread**

All types of flour are affected by many factors, such as milling grades, moisture content, length of storage and manufacturing process. Adjustments to the recipes may need to be made to compensate for climactic changes in different regions to ensure an excellent loaf.

Bread flour is a definite necessity. Milled from hard winter or spring wheat, it has a higher protein content that makes it more durable than all-purpose flour. The protein, when mixed with liquid, becomes gluten.

When kneaded, gluten becomes elastic and gives the bread better structure. In contrast, all-purpose flour, milled from a combination of soft and hard wheat, becomes elastic too easily for use in a Bread Maker and quickly loses its ability to stretch well. As a result, bread made from all-purpose flour will be smaller and more dense. Several well-known mills now market bread flour. It is labeled bread flour on the package and is available at grocery stores.

Wheat is the only grain that contains the type of protein that becomes elastic when kneaded. Other flours, such as rye, barley, oats, soy, rice and buckwheat add flavor and fiber to breads but do not add structure to the dough. Therefore, wheat flour is essential as a base when making bread.

Vital Wheat Gluten is produced by processing white flour one more step. White flour contains both protein and starch, and mills now can remove most of the starch leaving only the protein (gluten). When gluten is added to recipes containing whole grain flours, it improves the volume and shape of the loaf significantly. Many grocery stores stock gluten in the flour section. Health food and nutrition centers also carry this item.

Flour is best kept in an airtight container. If you are storing the flour for a long period of time, you may want to keep it in the freezer as the refrigerator tends to dry it out. Whole grain wheat flours, which have a higher oil content, will become rancid much more quickly than white flour and should always be kept in the freezer. Be sure, however, to allow all flours to return to room temperature before placing in the Bread Maker.

### **Fat: Dough Enhancer and Conditioner**

Our recipes were developed using vegetable oil. You may use any type of oil or substitute in equal proportions solid shortening or real butter (divide them into small pieces). We have found no noticeable difference in flavor but the crust may be more crisp with real butter. We do not recommend the use of margarine as it tends to make the crust tough.



## **Liquids: Activate the Yeast and Bind the Dough**

When we use the term liquid, we are referring to all wet ingredients used in the recipe. For all programs except FAST BAKE™, it is very important that the liquid temperature is 80°F/27°C. With this water temperature, the yeast activates gradually to accommodate these programs.

When preparing bread using the FAST BAKE™ program, all liquid temperatures must be 110°-115°F/43°-46°C. The warmer temperature is necessary for the yeast to activate quickly to accommodate this specially designed program.

Eggs are also considered part of the total liquid amount. Eggs should be at room temperature. When removing them from the refrigerator, place whole uncracked eggs in a bowl of warm water for 15 minutes to bring to room temperature.

## **Cinnamon and Garlic: Not True Friends of Yeast**

Previously, cinnamon and sugar were sprinkled on dough before it was rolled up jelly-roll fashion. Adding cinnamon and garlic to the dough in a Bread Maker, however, presents a problem. Cinnamon and garlic reacts with bread dough just as a meat tenderizer reacts with meat. It breaks down the structure. Although it smells wonderful as it is baking, the flavor is dissipated in the baking process. **DO NOT ADD MORE THAN LISTED IN THE RECIPE.** For more flavor, use cinnamon and garlic as spread for the bread rather than adding to the dough.

## **Fruits and Vegetables: Add Flavor and Nutrition**

When adding fruits or vegetables to recipes, do not exceed the amount listed. These products, if used in excessive amounts, may inhibit the rising of the bread.

## **Salt: Regulates Yeast Activity**

Salt is necessary to control the activity of yeast, causing it to work slowly and steadily. Without salt, yeast acts too rapidly. Salt also strengthens the structure of the dough. If too little or no salt is used, the bread will rise rapidly and then fall. The texture will also be more coarse and/or uneven.

## **Sugar: Food for Yeast**

Sugar is the favorite food of yeast, but too much sugar will cause the yeast to over-react. The loaf of bread will be small and dense. Dried fruits also contribute sugar to the bread dough. We do not recommend adding any more than is specified in each recipe. In addition, we do not recommend the use of artificial sweeteners because the yeast cannot react with them.





## SUBSTITUTES

In our test kitchen, we experimented with these ingredient substitutions. We do want to mention that your results may vary from ours. If you would like to try other substitutions, there are several helpful hint books available from retail stores to assist you. Of course, we cannot guarantee their results.

### Eggs

Liquid egg substitutes may be used as directed on the carton.

Two egg whites may be substituted for one whole egg.

**REMINDER:** *All egg products must be at room temperature.*

### Milk

Coffee creamer, non-dairy creamer or dry buttermilk may be substituted for dry milk in equal proportions. Liquid milk 80°F/27°C may be substituted for water in equal proportions for all bread programs except FAST BAKE™. The dry milk may then be eliminated all together. The loaf will be slightly smaller.

### Salt

Salt-free recipes are not successful. Dietetically sodium free (less than 5 mg sodium per serving) or low salt (less than 1/2 the sodium of table salt) may be used in equal amounts. The bread will be more coarse.

### Sugar

Honey may be substituted for sugar in equal proportions; reduce the liquid by the same amount. Brown sugar may be substituted for white sugar in equal proportions. Yeast needs sugar — no artificial sweetener should be used.

### Wheat Flour

For wheat-free bread recipes refer to gluten-free bread books.

### Yeast

We used RED STAR® Yeast to develop our recipes. However, any brand may be used. Refer to yeast ingredient section for other yeast substitutes.

### Conversion Chart for Quick-Acting Yeast

1 tsp active dry yeast	=	3/4 tsp quick-acting yeast
1 1/2 tsp active dry yeast	=	1 tsp quick-acting yeast
2 1/4 tsp active dry yeast	=	1 1/2 tsp quick-acting yeast
1 TBL active dry yeast	=	2 tsp quick-acting yeast

**NOTE:** *The FAST BAKE™ recipes were developed using the quick-acting Red Star™ Quick•Rise™ or Bread Maker yeast. DO NOT substitute active dry yeast in these recipes.*



## BREAD MIXES & OTHER COOK BOOK RECIPES

Use mixes labeled for up to 2 pound loaves. For best results, use the basic program. Even though we offer a wide variety of recipes for bread and dough, you may be looking for one that we have not included in our recipe book. Bread Maker helpful hints and recipe books are available at book and retail stores. Refer to the PROGRAM SELECTION section of this book for the best bread program to use for other recipes. Minor adjustments may be necessary for best results.

## HIGH ALTITUDE

High elevations may make dough rise faster. We recommend that you try the recipe as it is printed first. The dough ball should be round, smooth-textured, soft and slightly tacky to the touch. If you find the results are unsuccessful, decrease your yeast  $\frac{1}{4}$  teaspoon at a time. You may also have to increase the liquid because of the drier air; start with 1 tablespoon and increase it if necessary. The addition of gluten will help the structure of the bread. The recommended amount is 1 teaspoon per cup of flour unless specified otherwise in the recipe.

## FREEZING BAKED BREAD

When freezing bread and rolls, cool them before wrapping in plastic wrap. Place them in a plastic bag and seal it. Bread may be frozen for up to six weeks. When you thaw, partially open the wrapping to allow the moisture to escape gradually for best results.

## FREEZING DOUGH

At the end of the dough program, you may remove the dough and freeze it for baking at a later time. Form the dough into the desired shape and immediately freeze for one hour to harden. Remove from the freezer and wrap in plastic wrap. Next, place it in a plastic bag and seal. Dough can be kept in the freezer for up to four weeks. Thaw the dough in the plastic bag in the refrigerator overnight or for several hours. Unwrap and place on a baking container. Cover and let stand in a warm, draft-free place until it is double the original size. Because the dough is not room temperature, you will find that it takes longer than usual to rise. Bake according to recipe instructions.



# OPERATING INSTRUCTIONS

## PROGRAMMING THE BREAD MAKER

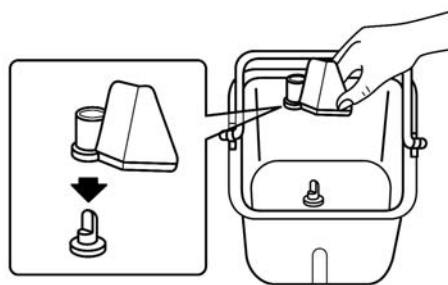
The following are the general steps for using the Bread Maker. Depending on the program or recipe that you choose, some steps may not apply or there may be additional steps. Refer to the RECIPES section for specific instructions regarding Basic Breads, FAST BAKE™ Breads, QUICK BREADS and DOUGH. Add all ingredients to the pan in the order listed in the recipe.

*NOTE: The illustrations in this use and care guide are for information purposes only. You may find your Bread Maker looks different, however, the steps for operation are the same.*

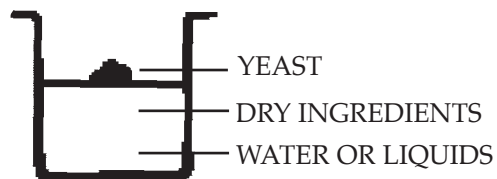
- 1 Open the lid and remove the bread pan by pulling straight up, using the handle.



- 2 Mount the kneading blade on the shaft, flat side down.



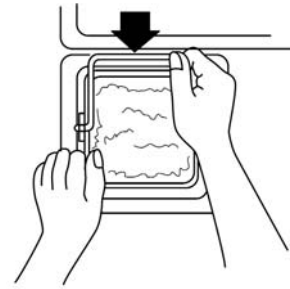
- 3 Place all ingredients, except yeast, in bread pan in the order listed. Use a rubber spatula to smooth the dry ingredients in the bread pan; be sure to spread into all corners. Add yeast on top.



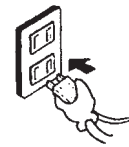


**4** Insert bread pan and push down on rim until it snaps securely into place. Fold handle down.

If the pan does not snap securely into place, remove bread pan. Wearing oven mitts, place fingers behind bread pan clips and gently pull away from oven wall. Insert bread pan again.



**5** Close the lid. Plug into 120 V ~ 60 Hz outlet. The Bread Maker display indicator will default to 1P and then 3:05, 2.0 LB, and medium crust color.



**6** Press the PROGRAM button to choose the desired program. Each time the PROGRAM button is pressed, you will hear a beep and the number in the display window will advance to the next program.

Press the LOAF button to select 1.0 LB, 1.5 LB, or 2.0 LB size recipe, (except for the FAST BAKE™, QUICK BREAD, DOUGH and BAKE ONLY programs).

Press the CRUST COLOR button to choose crust color desired (except for the FAST BAKE™, QUICK BREAD, DOUGH and BAKE ONLY programs). When you press the button, you will hear a beep and the display window will show the color selected.

- L = Light color**
- P = Medium color**
- H = Dark color**

**7** Press the START/STOP button. The OPERATION LIGHT will illuminate and the remaining time for the program is displayed. The timer will count down in one minute increments. All programs except QUICK BREAD, DOUGH and BAKE will beep to add additional ingredients during the second knead. Opening the lid will not stop the kneading. Add ingredients quickly and evenly over dough. Quickly close the lid to prevent heat loss. At this time also check the dough ball and use a rubber spatula to scrape ingredients from the sides of the pan.





**8** The beeper will sound when the bread is done. Press the START/STOP button and hold it until you hear a beep. Hold the lid open while you remove the bread pan using oven mitts. If the bread is not removed after baking is complete, the unit will automatically go into the Keep Warm cycle (for all programs except for DOUGH). Your bread will be kept warm for 1 hour. You may remove the bread pan at any time during the Keep Warm cycle. To turn the Keep Warm cycle off before the 1 hour is up, press the START/STOP button and hold it until you hear a beep.



**NOTE:** If you wish to make another loaf of bread right away, allow the Bread Maker to cool down for 10 to 15 minutes with the cover open and pan removed. If you attempt to use the unit too soon, it will signal and display will read E00 or E01. Press Start/Stop until screen reverts to setting display and wait until unit has cooled.

**9** Wearing oven mitts, turn the bread pan upside down and shake to release the bread.

Place the bread upright on a wire rack to cool 20-30 minutes before cutting. This allows the steam to escape. **Be sure to remove the kneading blade from the bread.**



**CAUTION:**

- The bread pan, kneading blade and bread will be very hot.
- Always unplug after use.



## USING THE DELAY TIMER

The delay timer can be set to delay bread making up to 13 hours. The Bread Maker will begin the baking process at just the right time so that your loaf is hot and fresh right at the desired time. The delay works for all programs except FAST BAKE™, DOUGH and BAKE.

Add all ingredients to the bread pan in the order listed. It is critical to add the yeast last on top of the flour, and away from liquid. This will keep the yeast from activating until the Bread Maker starts to mix.

*We do not recommend using the delay timer for recipes that contain perishable ingredients.*

Select the PROGRAM, LOAF SIZE, and CRUST COLOR. Before pressing START, set the TIMER for the amount of time you want to wait before the bread is done.

**EXAMPLE:** It is 9:00 p.m. now. The bread is to 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.



1. When pressed, the time will advance in 10 minute increments.
2. When constant pressure is applied to the pad, the time will advance quickly. Once you count up to 13:00 hours, the timer starts over again.
3. Press the Start pad. The time is set, and the colon blinks. After one minute, 9:29 is displayed, and the timer continues to count down in 1 minute increments.



**NOTE:** The Bread Maker will start when the timer has counted down to the start time for the program selected to begin.



Colon will blink



# USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

## CLEANING

ALWAYS UNPLUG THE UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.

Never use vinegar, bleach, or harsh chemicals to clean your Bread Maker.

1. Unplug and allow to cool before cleaning.

2. ***Bread Pan & Kneading Blade***

Remove bread pan from inside the baking chamber and remove the kneading blade from the bread pan. Wash the bread pan (inside and out) and kneading blade with warm soapy water, but **DO NOT IMMERSE THE BREAD PAN IN WATER OR PUT IT IN A DISHWASHER**. If the kneading blade is stuck to the drive shaft, fill the bread pan with warm, soapy water and let it stand for up to 30 minutes until loosened (any longer may damage the non-stick surface). **DO NOT USE EXCESSIVE FORCE**.

Do not use steel wool, abrasive cleaners, or metal utensils on the bread pan or kneading blade as they will damage the non-stick surface. Normal wear is to be expected. The non-stick surface may discolor over time and in no way affects performance.

3. ***Exterior***

Clean the exterior of the Bread Maker with a damp cloth and plastic scouring pad if necessary. Do not rub too hard as the surface may be scratched.

4. ***Interior***

Wipe the inside of the baking chamber with a slightly damp cloth or sponge. A plastic scouring pad may be used if necessary. Do not rub too hard or the surface may be scratched. Never pour water, solvents or cleaning solutions into the baking chamber.

5. ***Glass Lid***

To clean the glass in the lid, use a glass cleaner or mild detergent and a damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might scratch the glass. If necessary, the lid may be removed for more extensive cleaning. **DO NOT PUT THE LID IN A DISHWASHER OR SOAK IT IN WATER**.

6. Make sure that all removable parts have been thoroughly cleaned and dried before storing.

## STORING

All removable parts should be thoroughly cleaned and dried before storing. Reassemble the unit so that the kneading blade is inside the bread pan, and the bread pan is inside the baking chamber. Store the Bread Maker with the lid closed.






## BEFORE CALLING FOR SERVICE

Questions	Answers
<b>1</b> Why does the height and shape of bread differ in each loaf?	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.
<b>2</b> The bread has an unusual aroma. Why?	Stale ingredients or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
<b>3</b> The kneading blade comes out with the bread.	This may happen as the kneading blade is detachable. Use a non-metal utensil to remove it. <b>CAUTION: The kneading blade will be hot.</b>
<b>4</b> The baked loaf of bread has a floured corner.	Sometimes flour in the corner of the pan may not have been completely kneaded into the dough. Scrape the flour off the loaf with a spatula.
<b>5</b> Why can the timer not be set for more than 13 hours?	Longer delay times could alter the baking results.
<b>6</b> Can ingredients be halved or doubled?	No. If there is too little in the pan, the kneading blade cannot knead well enough. If there is too much, bread swells out of the pan.
<b>7</b> Can fresh milk be used in place of dry milk?	Yes, for all programs except FAST BAKE™. Be sure to deduct the same measurement of water to equal liquid substitution (warm to 80°F/27°C). Fresh milk is not recommended when using the timer, because it may spoil while setting in the pan.
<b>8</b> Why is the display flashing E00 or E01?	The bread machine cavity needs to cool down before making the next loaf of bread.





# CHECK LIST

BAKING RESULTS:		Bread maker does not operate/ ingredients not mixing	Smoke emitted from steam vent/ burning smell	Sides of bread collapse/ bottom is damp	Bread rises too much/ coarse texture	Bread falls/ coarse texture	Short & dense texture	Slices uneven & sticky
		Please check the following:						
<b>OPERATIONAL ERRORS</b>	1. Unplugged/power outage		<input type="radio"/>					
	2. Display signal reads E00 or E01		<input type="radio"/>					
	3. Ingredients spilled on heating element			<input type="radio"/>				
	4. Top lid was open during baking						<input type="radio"/>	
	5. Bread left in bread pan too long after program				<input type="radio"/>			
	6. Bread sliced just after baking (steam was not allowed to escape)							<input type="radio"/>
	7. Kneading blade not installed		<input type="radio"/>					
<b>MEASUREMENT ERRORS</b>	Water	8. Not enough					<input type="radio"/>	
		9. Too much			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Flour	10. Not enough					<input type="radio"/>	
		11. Too much						<input type="radio"/>
	Yeast	12. No yeast						<input type="radio"/>
		13. Not enough						<input type="radio"/>
		14. Too much				<input type="radio"/>	<input type="radio"/>	
	15. No sugar, molasses or honey							<input type="radio"/>
	16. Ingredients used other than recommended					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	Flour	17. Wrong type of flour used						<input type="radio"/>
Yeast	18. Yeast touched water before kneading						<input type="radio"/>	
	19. Old yeast used						<input type="radio"/>	
20. Temperature of water either too hot or too cold							<input type="radio"/>	



## SUGGESTIONS

The following suggestions have a corresponding number found on the CHECK LIST. Be sure to read both.

1. Plug into 120 V ~ 60 Hz outlet. Refer to power outage instructions. PROGRAM was not selected. Push START/STOP to clear display after last program.
2. Open lid, remove bread pan and allow to cool.
3. Wait until program is complete; unplug, allow to cool and clean.
4. Only open lid during kneading process to check dough ball or to add ingredients.
5. Remove bread as soon as program is done and place on wire rack.
6. Allow to cool approximately 20 minutes.
7. Put kneading blade on the shaft of bread pan.
- 8.-11. Check the dough ball at the beep.  
Dough should be round, smooth-textured, soft and slightly tacky to the touch. (FAST BAKE™ dough ball will be sticky to the touch.)  
If more like a batter, add 1 TBL flour. Allow to mix; add more if necessary.  
If too dry, add 1 tsp water. Allow to absorb; add more if necessary.
12. Follow recipe.
13. Increase by 1/4 tsp.
14. Decrease by 1/4 tsp.
15. Artificial sugar substitutes not recommended.
16. Follow recipe or substitution recommendations.
17. Flours cannot be substituted.
18. Place yeast on top of flour away from liquids.
19. Make sure yeast is fresh and room temperature.
20. Water should be 80°F/27°C for all courses except FAST BAKE™ which should be 110°-115°F/43°-46°C.



## DISPLAY INFORMATION

Always use the Bread Maker in a room that is free of drafts and is at least 59°F/15°C, but not warmer than 90°F/32°C. Do not use Bread Maker in an unheated garage, outdoors, near a heat vent, or in direct sunlight.

Generally the display window will tell you what is happening with your Bread Maker. Here are some points to consider...

<b>Messages</b>	<b>Reason</b>	<b>Solution</b>
0:00 (Colon flashing)	Cycle is complete. Keep Warm is engaged.	Press START/STOP button to cancel.
E00 or E01 signal beeping	Unit is too cold (Below 59°F) Unit is too hot	Press START/STOP button to cancel. Open cover, remove bread pan and allow unit to cool with cover open or place Bread Maker in a warm room and allow to warm up. If display still shows E00 or E01 after cooling completely, the unit may need servicing. Contact Consumer Service for repair or replacement.
EEE signal beeping (Below 59F)	Room temperature is too low.	Press START/STOP button to cancel.
Display Blank	Power has been interrupted.	Unplug unit and plug back into outlet. Unit must be reset.
EEE, HHH, E00 signal beeping	Short circuit of sensor	Contact Consumer Service for repair or replacement.



## PRODUCT SPECIFICATIONS

Power Supply		120 V ~ 60 Hz
Power Consumption	Heater	560W
	Kneading Motor	50W
Dimension (WxDxH)		12.6"x11.4"x11.6"
Weight		Approx. 9.5 LB.

# *RECIPE* *Guide*

*For Your Bread Maker*





# *BREAD Recipes*

## **. . . As Easy As 1 - 2 - 3**

1. Add ingredients to the bread pan in the order listed. Refer to HELPFUL HINTS FOR BREAD & DOUGH for measuring information. Place the bread pan in the Bread Maker.
2. Close the lid. Select the bread program, choose the Crust Color and press Start.
3. When finished baking, remove bread pan from the Bread Maker. Invert and shake to remove the loaf. Allow loaf to cool standing upright on a wire rack before slicing.

We suggest starting your bread baking with the WHITE BREAD Recipe. Follow each step carefully. These steps have been written to eliminate the most common errors in Bread Maker baking and may be helpful for any recipe.



## WHITE BREAD

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	<sup>3</sup> / <sub>4</sub> cup	1 cup	1 <sup>1</sup> / <sub>4</sub> cups
Oil	4 tsp	2 TBL	3 TBL
Sugar	4 tsp	2 TBL	3 TBL
Salt	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp
Bread Flour	2 <sup>1</sup> / <sub>4</sub> cups	3 cups	4 cups
RED STAR® Active Dry Yeast	1 <sup>1</sup> / <sub>2</sub> tsp	2 <sup>1</sup> / <sub>4</sub> tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp

### Program: BASIC

1. Remove the bread pan from the Bread Maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (80°F/27°C/baby bottle temperature) and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the bread pan. Smooth into all corners. Lightly tap pan on counter 3 times to settle all dry ingredients.
6. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan. If using delay timer, make sure yeast is on top of bread flour, away from liquids.
7. Place the bread pan into the Bread Maker. Push down on rim until it snaps into place. Close the lid.
8. Press the PROGRAM button to select the PROGRAM, select the LOAF SIZE, CRUST COLOR and set TIMER to delay, or press START for immediate start.
9. At the beep during the kneading process, check the dough ball. It should be slightly tacky to the touch. Add more water or flour if necessary; see Dough Ball. At this time, push down any dough or flour that may be on the sides of the pan.
10. When the beeper sounds, the bread has finished baking and the keep warm cycle will start. The display window will show 0:00, and the colon will flash.
11. Press Stop and use oven mitts to carefully remove the bread pan at any time during the keep warm process.  
**CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.**
12. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or machine. Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20-30 minutes before cutting.
13. If bread loaf does not easily release from pan, allow it to sit on a heat resistant surface 5 minutes, then remove. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
14. UNPLUG UNIT BEFORE CLEANING. DO NOT IMMERSER THE BREAD PAN IN WATER, see CLEANING AND STORING.



## ***EGG BREAD***

	<b>1.0 LB. loaf</b>	<b>1.5 LB. loaf</b>	<b>2.0 LB. loaf</b>
Egg(s), room temperature plus enough Water 80°F/27°C to equal	1 <sup>3</sup> / <sub>4</sub> cup	2 1 cup	3 1 <sup>1</sup> / <sub>4</sub> cups
Oil	1 TBL	2 TBL	3 TBL
Sugar	1 TBL	2 TBL	3 TBL
Salt	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp
Bread Flour	2 <sup>1</sup> / <sub>4</sub> cups	3 cups	4 cups
RED STAR® Active Dry Yeast	1 <sup>1</sup> / <sub>2</sub> tsp	2 <sup>1</sup> / <sub>4</sub> tsp	1 TBL
or RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp
or Bread Machine Yeast	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp

**Program: BASIC**

## ***HONEY WHEAT BREAD***

	<b>1.0 LB. loaf</b>	<b>1.5 LB. loaf</b>	<b>2.0 LB. loaf</b>
Egg, room temperature plus enough Water 80°F/27°C to equal	1 <sup>3</sup> / <sub>4</sub> cup	1 1 cup	1 1 <sup>1</sup> / <sub>4</sub> cups
Oil	4 tsp	2 TBL	3 TBL
Honey	2 TBL	3 TBL	1 <sup>1</sup> / <sub>4</sub> cup
Salt	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp
Whole Wheat Flour	1 <sup>1</sup> / <sub>2</sub> cup	1 cup	2 cups
Bread Flour	1 <sup>1</sup> / <sub>2</sub> cups	2 cups	2 cups
RED STAR® Active Dry Yeast	1 <sup>1</sup> / <sub>2</sub> tsp	2 <sup>1</sup> / <sub>4</sub> tsp	1 TBL
or RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp
or Bread Machine Yeast	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp

**Program: BASIC**





## ***RYE BREAD***

	<b>1.0 LB. loaf</b>	<b>1.5 LB. loaf</b>	<b>2.0 LB. loaf</b>
Water 80°F/27°C	$\frac{3}{4}$ cup	1 cup	$\frac{1}{4}$ cups
Oil	4 tsp	2 TBL	3 TBL
Caraway Seeds	2 tsp	1 TBL	4 tsp
Brown Sugar	4 tsp	2 TBL	3 TBL
Salt	1 tsp	$\frac{1}{2}$ tsp	2 tsp
Bread Flour	$\frac{1}{2}$ cups	2 cups	$\frac{2}{2}$ cups
Medium Rye Flour	$\frac{3}{4}$ cup	1 cup	$\frac{1}{2}$ cups
RED STAR® Active Dry Yeast	$\frac{1}{2}$ tsp	$\frac{2}{4}$ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	$\frac{1}{2}$ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	$\frac{1}{2}$ tsp	2 tsp

**Program: BASIC**

## ***ONION BREAD***

	<b>1.0 LB. loaf</b>	<b>1.5 LB. loaf</b>	<b>2.0 LB. loaf</b>
Water 80°F/27°C	$\frac{3}{4}$ cup	1 cup	$\frac{1}{4}$ cups
Oil	4 tsp	2 TBL	3 TBL
Dry Onion Soup Mix	4 tsp	2 TBL	3 TBL
Sugar	2 tsp	1 TBL	4 tsp
Bread Flour	$\frac{2}{4}$ cups	3 cups	4 cups
RED STAR® Active Dry Yeast	$\frac{1}{2}$ tsp	$\frac{2}{4}$ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	$\frac{1}{2}$ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	$\frac{1}{2}$ tsp	2 tsp

**Program: BASIC**

## ***PESTO BREAD***

	<b>1.0 LB. loaf</b>	<b>1.5 LB. loaf</b>	<b>2.0 LB. loaf</b>
Water 80°F/27°C	$\frac{2}{3}$ cup	1 cup	$\frac{1}{4}$ cups
Pesto, room temperature	2 TBL	3 TBL	$\frac{1}{4}$ cup
Dry Milk	1 TBL	4 tsp	2 TBL
Sugar	1 TBL	4 tsp	2 TBL
Salt	$\frac{1}{2}$ tsp	$\frac{3}{4}$ tsp	1 tsp
Bread Flour	2 cups	3 cups	4 cups
RED STAR® Active Dry Yeast	$\frac{1}{2}$ tsp	$\frac{2}{4}$ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	$\frac{1}{2}$ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	$\frac{1}{2}$ tsp	2 tsp

**Program: BASIC**



## CHEESE AND CRACKED PEPPER BREAD

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	$\frac{2}{3}$ cup	1 cup	$1\frac{1}{4}$ cups
Feta Cheese, room temperature	$1\frac{1}{2}$ oz	$2\frac{1}{4}$ oz	3 oz
Dry Milk	4 tsp	2 TBL	3 TBL
Salt	$\frac{3}{4}$ tsp	1 tsp	$1\frac{1}{2}$ tsp
Sugar	1 TBL	2 TBL	3 TBL
Cracked Black Pepper	2 tsp	1 TBL	4 tsp
Bread Flour	$2\frac{1}{4}$ cups	3 cups	4 cups
RED STAR® Active Dry Yeast	$1\frac{1}{2}$ tsp	$2\frac{1}{4}$ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	$1\frac{1}{2}$ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	$1\frac{1}{2}$ tsp	2 tsp

**Program: BASIC**

## ITALIAN HERB BREAD

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	$\frac{3}{4}$ cup + 2 TBL	1 cup + 2 TBL	$1\frac{1}{4}$ cups
Oil	4 tsp	2 TBL	$2\frac{1}{2}$ TBL
Sugar	1 TBL	3 TBL	$\frac{1}{4}$ cup
Salt	1 tsp	$1\frac{1}{2}$ tsp	2 tsp
Bread Flour	$2\frac{1}{4}$ cups	$3\frac{1}{4}$ cups	4 cups
Dried Italian Seasoning	1 tsp	2 tsp	1 TBL
RED STAR® Active Dry Yeast	$1\frac{1}{4}$ tsp	$1\frac{1}{2}$ tsp	$2\frac{1}{4}$ tsp
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	$1\frac{1}{4}$ tsp	$1\frac{1}{2}$ tsp
or			
Bread Machine Yeast	1 tsp	$1\frac{1}{4}$ tsp	$1\frac{1}{2}$ tsp

**Program: FRENCH**

*For best results, use light CRUST COLOR setting.*



## SUNFLOWER AND SESAME SEED BREAD

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Egg room temperature plus enough Water 80°F/27°C to equal	1 <sup>3</sup> / <sub>4</sub> cup	1 1 cup	1 <sup>1</sup> / <sub>4</sub> cups
Oil	<sup>1</sup> / <sub>2</sub> TBL	2 TBL	3 TBL
Molasses	2 tsp	1 TBL	2 TBL
Sugar	2 tsp	1 TBL	2 TBL
Salt	1 tsp	<sup>1</sup> / <sub>2</sub> tsp	2 tsp
Bread Flour	<sup>1</sup> / <sub>2</sub> cups	<sup>2</sup> / <sub>2</sub> cups	3 cups
Whole Wheat Flour	<sup>1</sup> / <sub>2</sub> cup	<sup>1</sup> / <sub>2</sub> cup	1 cup
Sesame Seeds	<sup>1</sup> / <sub>2</sub> TBL	2 TBL	<sup>2</sup> / <sub>2</sub> TBL
Cumin Seeds	<sup>1</sup> / <sub>4</sub> tsp	<sup>1</sup> / <sub>4</sub> tsp	<sup>1</sup> / <sub>4</sub> tsp
Sunflower Seeds	<sup>1</sup> / <sub>2</sub> TBL	2 TBL	<sup>2</sup> / <sub>4</sub> TBL
RED STAR® Active Dry Yeast	<sup>1</sup> / <sub>2</sub> tsp	2 tsp	<sup>2</sup> / <sub>4</sub> tsp
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	<sup>1</sup> / <sub>4</sub> tsp	<sup>1</sup> / <sub>2</sub> tsp
or			
Bread Machine Yeast	1 tsp	<sup>1</sup> / <sub>4</sub> tsp	<sup>1</sup> / <sub>2</sub> tsp

**Program: FRENCH**

## FRENCH BREAD

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	<sup>3</sup> / <sub>4</sub> cup	1 cup	<sup>1</sup> / <sub>4</sub> cups
Sugar	<sup>1</sup> / <sub>2</sub> tsp	2 tsp	1 TBL
Salt	1 tsp	<sup>1</sup> / <sub>2</sub> tsp	2 tsp
Bread Flour	<sup>2</sup> / <sub>4</sub> cups	3 cups	4 cups
RED STAR® Active Dry Yeast	<sup>1</sup> / <sub>2</sub> tsp	2 tsp	<sup>2</sup> / <sub>4</sub> tsp
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	<sup>1</sup> / <sub>4</sub> tsp	<sup>1</sup> / <sub>2</sub> tsp
or			
Bread Machine Yeast	1 tsp	<sup>1</sup> / <sub>4</sub> tsp	<sup>1</sup> / <sub>2</sub> tsp

**Program: FRENCH**



## SHREDDED WHEAT BREAD

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Egg, room temperature plus enough Water 80°F/27°C to equal	1 3/4 cup + 1 TBL	1 1 cup + 1 TBL	1 1 1/4 cups
Oil	2 TBL	3 TBL	1/4 cup
Molasses	2 TBL	3 TBL	1/4 cup
Salt	1 tsp	1 1/2 tsp	2 tsp
Bread Flour	1/2 cup	1 cup	1 1/2 cups
Whole Wheat Flour	1 1/2 cups	2 cups	2 1/2 cups
Mini-Shredded Wheat, crushed	1/2 cup	3/4 cup	1 1/4 cups
RED STAR® Active Dry Yeast	1 1/2 tsp	2 tsp	2 1/4 tsp
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1 1/4 tsp	1 1/2 tsp
or			
Bread Machine Yeast	1 tsp	1 1/4 tsp	1 1/2 tsp

**Program: WHOLE WHEAT**

## 100% WHOLE WHEAT BREAD

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Egg, room temperature plus enough Water 80°F/27°C to equal	1 3/4 cup	1 1 cup	1 1 1/3 cups
Oil	2 TBL	3 TBL	1/4 cup
Sugar	2 TBL	3 TBL	1/4 cup
Salt	1 tsp	1 1/2 tsp	2 tsp
Whole Wheat Flour	2 1/4 cups	3 cups	4 cups
Vital Wheat Gluten	1 TBL	1 1/2 TBL	2 TBL
RED STAR® Active Dry Yeast	1 1/2 tsp	2 tsp	2 1/4 tsp
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1 1/4 tsp	1 1/2 tsp
or			
Bread Machine Yeast	1 tsp	1 1/4 tsp	1 1/2 tsp

**Program: WHOLE WHEAT**



## ***PUMPERNICKEL BREAD***

	<b>1.0 LB. loaf</b>	<b>1.5 LB. loaf</b>	<b>2.0 LB. loaf</b>
Water 80°F/27°C	<sup>3</sup> / <sub>4</sub> cup	1 cup	1 <sup>1</sup> / <sub>4</sub> cups
Oil	1 TBL	4 tsp	2 TBL
Molasses	1 TBL	4 tsp	2 TBL
Sugar	1 TBL	4 tsp	2 TBL
Salt	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp
Medium Rye Flour	<sup>1</sup> / <sub>4</sub> cup	<sup>1</sup> / <sub>3</sub> cup	<sup>1</sup> / <sub>2</sub> cup
Whole Wheat Flour	<sup>3</sup> / <sub>4</sub> cup	1 cup	1 <sup>1</sup> / <sub>3</sub> cups
Bread Flour	1 <sup>1</sup> / <sub>4</sub> cups	2 cups	2 <sup>2</sup> / <sub>3</sub> cups
Unsweetened Cocoa	1 TBL	4 tsp	2 TBL
Instant Coffee	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp
RED STAR® Active Dry Yeast	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp	2 <sup>1</sup> / <sub>4</sub> tsp
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1 <sup>1</sup> / <sub>4</sub> tsp	1 <sup>1</sup> / <sub>2</sub> tsp
or			
Bread Machine Yeast	1 tsp	1 <sup>1</sup> / <sub>4</sub> tsp	1 <sup>1</sup> / <sub>2</sub> tsp

**Program: WHOLE WHEAT**

## ***TRIPLE WHEAT BREAD***

	<b>1.0 LB. loaf</b>	<b>1.5 LB. loaf</b>	<b>2.0 LB. loaf</b>
Egg, room temperature plus enough Water 80°F/27°C to equal	1 1 cup	1 1 cup + 2 TBL	1 1 <sup>1</sup> / <sub>4</sub> cups
Oil	1 TBL	2 TBL	3 TBL
Dark Molasses	2 TBL	3 TBL	<sup>1</sup> / <sub>4</sub> cup
Salt	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp
Cracked Wheat	1 <sup>1</sup> / <sub>2</sub> TBL	2 TBL	3 TBL
Wheat Bran	3 TBL	<sup>1</sup> / <sub>4</sub> cup	<sup>1</sup> / <sub>3</sub> cup
Wheat Germ	3 TBL	<sup>1</sup> / <sub>4</sub> cup	<sup>1</sup> / <sub>3</sub> cup
Whole Wheat Flour	1 cup	1 <sup>1</sup> / <sub>2</sub> cups	2 cups
Bread Flour	1 cup	1 <sup>1</sup> / <sub>2</sub> cups	2 cups
RED STAR® Active Dry Yeast	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp	2 <sup>1</sup> / <sub>4</sub> tsp
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1 <sup>1</sup> / <sub>4</sub> tsp	1 <sup>1</sup> / <sub>2</sub> tsp
or			
Bread Machine Yeast	1 tsp	1 <sup>1</sup> / <sub>4</sub> tsp	1 <sup>1</sup> / <sub>2</sub> tsp

**Program: WHOLE WHEAT**



## CRANBERRY WALNUT BREAD

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Egg(s), room temperature plus enough Milk 80°F/27°C to equal	1 3/4 cup	2 1 cup	2 1 1/4 cups
Butter, room temperature	3 TBL	1/4 cup	1/3 cup
Sugar	3 TBL	1/4 cup	1/3 cup
Salt	1 tsp	1 1/2 tsp	2 tsp
Lemon Peel	1/2 tsp	3/4 tsp	1 tsp
Bread Flour	2 1/4 cups	3 cups	4 cups
RED STAR® Active Dry Yeast	1 1/2 tsp	2 1/4 tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1 1/2 tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1 1/2 tsp	2 tsp
<b>Add at the beep</b>			
Dried Cranberries or			
Dried Cherries	1/4 cup	1/3 cup	1/2 cup
Walnuts, chopped	1/4 cup	1/3 cup	1/2 cup

**Program: SWEET**

## HOLIDAY BREAD

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	1/4 cup	1/2 cup	1/2 cup
Milk 80°F/27°C	1/2 cup	2/3 cup	3/4 cup
Oil	1 TBL	2 TBL	3 TBL
Salt	1 1/2 tsp	2 tsp	2 1/4 tsp
Sugar	3 TBL	1/4 cup	1/3 cup
Bread Flour	2 1/4 cups	3 1/3 cups	4 cups
RED STAR® Active Dry Yeast	1 1/2 tsp	2 1/4 tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1 1/2 tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1 1/2 tsp	2 tsp
<b>Add at the beep:</b>			
Walnuts, chopped	1/3 cup	1/2 cup	2/3 cup
Candied Fruit	1/3 cup	1/2 cup	2/3 cup

**Program: SWEET**



## ***RICH SWEET BREAD***

	<b>1.0 LB. loaf</b>	<b>1.5 LB. loaf</b>	<b>2.0 LB. loaf</b>
Egg(s), room temperature plus enough Water 80°F/27°C to equal	1 <sup>3</sup> / <sub>4</sub> cup	2 1 cup	2 <sup>1</sup> / <sub>4</sub> cups
Oil	4 tsp	2 TBL	3 TBL
Sugar	4 tsp	2 TBL	3 TBL
Salt	1 tsp	<sup>1</sup> / <sub>2</sub> tsp	2 tsp
Bread Flour	<sup>2</sup> / <sub>4</sub> cups	3 cups	4 cups
Raisins	<sup>1</sup> / <sub>3</sub> cup	<sup>1</sup> / <sub>2</sub> cup	<sup>2</sup> / <sub>3</sub> cup
RED STAR® Active Dry Yeast	<sup>1</sup> / <sub>2</sub> tsp	<sup>2</sup> / <sub>4</sub> tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	<sup>1</sup> / <sub>2</sub> tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	<sup>1</sup> / <sub>2</sub> tsp	2 tsp
<b>Add at the beep</b>			
Dried Cranberries or			
Dried Cherries	<sup>1</sup> / <sub>4</sub> cup	<sup>1</sup> / <sub>3</sub> cup	<sup>1</sup> / <sub>2</sub> cup
Walnuts, chopped	<sup>1</sup> / <sub>4</sub> cup	<sup>1</sup> / <sub>3</sub> cup	<sup>1</sup> / <sub>2</sub> cup

**Program: SWEET**

## ***CINNAMON RAISIN NUT BREAD***

	<b>1.0 LB. loaf</b>	<b>1.5 LB. loaf</b>	<b>2.0 LB. loaf</b>
Water 80°F/27°C	<sup>3</sup> / <sub>4</sub> cup	1 cup	<sup>1</sup> / <sub>4</sub> cups
Oil	4 tsp	2 TBL	3 TBL
Cinnamon	<sup>1</sup> / <sub>2</sub> tsp	<sup>3</sup> / <sub>4</sub> tsp	1 tsp
Dark Brown Sugar	2 tsp	1 TBL	4 tsp
Salt	1 tsp	<sup>1</sup> / <sub>2</sub> tsp	2 tsp
Bread Flour	<sup>2</sup> / <sub>4</sub> cups	3 cups	4 cups
RED STAR® Active Dry Yeast	<sup>1</sup> / <sub>2</sub> tsp	<sup>2</sup> / <sub>4</sub> tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	<sup>1</sup> / <sub>2</sub> tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	<sup>1</sup> / <sub>2</sub> tsp	2 tsp
<b>Add at the beep:</b>			
Raisins	<sup>1</sup> / <sub>3</sub> cup	<sup>1</sup> / <sub>2</sub> cup	<sup>2</sup> / <sub>3</sub> cup
Nuts	<sup>1</sup> / <sub>3</sub> cup	<sup>1</sup> / <sub>2</sub> cup	<sup>2</sup> / <sub>3</sub> cup

**Program: SWEET**



# ***FAST BAKE™ BREAD Recipes***

The FAST BAKE™ program, with hotter rise and bake temperatures, is convenient for baking a hot fresh loaf of bread in under an hour. The longer bread programs, with lower rise and bake temperatures, will bake a taller more developed loaf of bread. And remember, you can always use the delay feature for the longer programs.

## **. . . As Easy As 1 - 2 - 3**

1. Add ingredients to the bread pan in the order listed. Refer to HELPFUL HINTS FOR BREAD & DOUGH for measuring information. Place the bread pan in the Bread Maker.
2. Close the lid. Select the FAST BAKE™ program and press START.
3. When finished baking, remove bread pan from the Bread Maker. Invert and shake to remove the loaf. Allow loaf to cool standing upright on a wire rack before slicing.

We suggest starting your FAST BAKE™ bread baking with the WHITE BREAD Recipe. Refer to HELPFUL HINTS FOR BREAD & DOUGH for measuring information. Follow each step carefully, noticing the water temperatures must be 110°-115°F/43°-46°C and that QUICK•RISE™, RapidRise or Bread Machine yeast must be used.

## **FAST BAKE™ PROGRAM HINTS**

- Water temperature must be 110°-115°F/43°-46°C.
- Larger amounts of QUICK•RISE™, RapidRise™ or Bread Machine yeast must be used. They may be substituted in equal amount.
- The dough ball for the FAST BAKE™ program should be a very soft, sticky to the touch, loose ball with a smooth texture. Do not add extra flour.
- Check the dough ball at the beep, and if necessary, use a rubber spatula to push any flour or dough from the sides of the bread pan down into the dough ball.
- As a result of the increased temperatures during the rise and bake process, the loaf of bread produced from this program may have a dark crisp crust with a split on the top side of the loaf.





## WHITE BREAD

	2.0 LB. loaf
Water 110°-115°F/43°-46°C	1 <sup>1</sup> / <sub>2</sub> cups
Oil	6 TBL
Sugar	3 TBL
Salt	1 <sup>1</sup> / <sub>2</sub> tsp
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4 tsp
or	
Bread Machine Yeast	4 tsp

### Program: FAST BAKE™

1. Remove the bread pan from the Bread Maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (110°-115°F/43°-46°C) and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the bread pan. Smooth into all corners. Lightly tap pan on counter 3 times to settle all dry ingredients.
6. Carefully measure QUICK•RISE™ yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
7. Place the bread pan into the Bread Maker. Push down on rim until it snaps into place. Close the lid.
8. Select FAST BAKE™ program, and press START.
9. About five minutes into the kneading process, check the dough ball. It should be sticky to the touch. At this time, push down any dough or flour that may be on the sides of the pan.
10. When the beeper sounds, the bread has finished baking.
11. Use oven mitts to carefully remove the bread pan.  
**CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.**
12. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or machine. Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20 minutes before cutting.
13. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
14. UNPLUG UNIT BEFORE CLEANING. DO NOT IMMERSER THE BREAD PAN IN WATER, see CLEANING AND STORING.



## ***EGG BREAD***

	<b>2.0 LB. loaf</b>
Egg(s), room temperature plus enough Water 110°-115°F/43°-46°C to equal	3 1 <sup>1</sup> / <sub>4</sub> cups + 2 TBL
Oil	1 <sup>1</sup> / <sub>4</sub> cup
Sugar	3 TBL
Salt	1 <sup>1</sup> / <sub>2</sub> tsp
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4 tsp
or	
Bread Machine Yeast	4 tsp

**Program: FAST BAKE™**

## ***PESTO BREAD***

	<b>2.0 LB. loaf</b>
Water 110°-115°F/43°-46°C	1 <sup>1</sup> / <sub>4</sub> cups + 2 TBL
Pesto, room temperature	1 <sup>1</sup> / <sub>4</sub> cup
Dry milk	2 TBL
Sugar	2 TBL
Salt	1 tsp
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4 tsp
or	
Bread Machine Yeast	4 tsp

**Program: FAST BAKE™**

## ***CHEVRE-CRACKED PEPPER BREAD***

	<b>2.0 LB. loaf</b>
Water 110°-115°F/43°-46°C	1 <sup>1</sup> / <sub>4</sub> cups + 2 TBL
Feta Cheese, room temperature	3 oz
Dry Milk	3 TBL
Salt	1 tsp
Sugar	3 TBL
Cracked Black Pepper	4 tsp
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4 tsp
or	
Bread Machine Yeast	4 tsp

**Program: FAST BAKE™**



## *POTATO BREAD*

	<b>2.0 LB. loaf</b>
Water 115°-125°F/43°-51°C (warm)	1 <sup>3</sup> / <sub>4</sub> cups
Oil	1/4 cup
Instant Potatoes (buds or flakes)	2/3 cup
Salt	1 1/2 tsp
Sugar	3 TBL
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4 tsp
or	
Bread Machine Yeast	4 tsp

**Program: FAST BAKE™**

## *CHEESE'N ONION BREAD*

	<b>2.0 LB. loaf</b>
Water 115°-125°F/43°-51°C (warm)	1 <sup>1</sup> / <sub>3</sub> cups + 1 TBL
Salt	1 tsp
Sugar	2 TBL
Sharp Cheddar Cheese, shredded	3/4 cup
Dried Onion	2 TBL
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4 1/2 tsp
or	
Bread Machine Yeast	4 1/2 tsp

**Program: FAST BAKE™**



## ITALIAN HERB BREAD

	<b>2.0 LB. loaf</b>
Water 115°-125°F/43°-51°C (warm)	1 <sup>1</sup> / <sub>2</sub> cups + 2 TBL
Oil	6 TBL
Salt	1 <sup>1</sup> / <sub>2</sub> tsp
Sugar	3 TBL
Dry Milk	2 TBL
Italian Seasoning	2 TBL
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4 <sup>1</sup> / <sub>2</sub> tsp
or	
Bread Machine Yeast	4 <sup>1</sup> / <sub>2</sub> tsp

**Program: FAST BAKE™**

## CRANBERRY ORANGE BREAD

	<b>2.0 LB. loaf</b>
Water 115°-125°F/43°-51°C (warm)	1 <sup>1</sup> / <sub>2</sub> cups
Oil	3 TBL
Dried Orange Peel	1 TBL
Dried Cranberries	<sup>3</sup> / <sub>4</sub> cup
Salt	1 <sup>1</sup> / <sub>2</sub> tsp
Sugar	3 TBL
Dry Milk	2 TBL
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4 <sup>1</sup> / <sub>2</sub> tsp
or	
Bread Machine Yeast	4 <sup>1</sup> / <sub>2</sub> tsp

**Program: FAST BAKE™**



# DAY-OLD BREAD Recipes

## BREADED PINEAPPLE

Chunked Pineapple	1 15-oz can
Cornstarch	2 TBL
Sugar	$\frac{1}{2}$ cup
Butter	$\frac{1}{4}$ cup
White Bread, 1 inch cubes	2 cups

Drain pineapple, reserve juice, Add enough water to juice to equal 1 cup. Mix cornstarch and sugar, add juice and butter and heat until thick. Pour over pineapple and bread, toss lightly to mix. Bake at 350°F/177°C for 30 minutes.

## BREAD PUDDING

White Bread, 1 inch cubes	$1\frac{1}{2}$ cups
Vanilla Cook & Serve Pudding & Pie Filling	1 3-oz box
Cinnamon	1 tsp
Milk, liquid	2 cups

Mix all ingredients in a microwave-safe one quart casserole. Cook uncovered in microwave on high for 7 minutes or until boiling — stir occasionally during the last half of cooking. Or, bake in oven at 350°F/177°C for 30 minutes — stir halfway through cooking time. Serve warm or cold.

## CRUNCHY BREAD SNACKS

Bread, sliced $\frac{1}{2}$ inch thick	8 slices
Butter, melted	$\frac{1}{4}$ cup
Dry Seasoning Mix*	4 tsp

\*Use any **one** of the following: dried spaghetti sauce seasoning, any ranch dressing, Italian herb seasoning, garlic powder or garlic salt. Amounts may be adjusted to your taste.

Melt butter and seasoning. Place bread on baking container and lightly brush with butter mixture. Bake at 350°F/177°C for 10-15 minutes or until brown. Allow to cool. Break into bite size pieces.



# *QUICK BREAD & CAKE Recipes*

Quick Breads and Cakes are made with baking powder and baking soda that are activated by moisture and heat. The batter is mixed only long enough to blend all the ingredients, then baked immediately.

Full size cake mixes (approximately 18 ounces) and quick bread mixes (approximately 15 ounces) work well using the QUICK BREAD program. Add ingredients listed on the package and the QUICK BREAD program will mix and bake the pre-packaged cake or quick bread.

It is suggested that all liquids should be 80°F/27°C (water, milk, eggs, oil, butter) and be placed in the bottom of the bread pan, dry ingredients on top. After loading the bread pan in the machine, select the QUICK BREAD program.

During the initial mixing of batter, dry ingredients may collect in the corners of the pan. It may be necessary to help the machine mix by using a rubber spatula along corners to avoid flour clumps.

When the cycle is complete, the machine will beep. Before removing pan from bread machine, test quick bread or cake for doneness by inserting a toothpick or cake tester into the top center. Remove the toothpick. If the cake is done, the toothpick will come out clean. However, if there is batter on the toothpick, set the machine on the BAKE setting to continue to bake additional time as needed. Check cake after 10 minute increments. Depending on size of quick bread or cake and moistness of the batter, 10-30 additional minutes may be necessary.

Note that the complete BAKE cycle is 60 minutes and the machine will indicate 1:00.

When baking is complete, remove the pan from the machine and allow the quick bread or cake to remain in the pan for 10 minutes to “set.” Quick bread or cakes are more fragile than yeast breads. They must sit in the pan before unmolding to allow the steam to subside and the interior of the loaf to become more firm.

Remove the quick bread or cake from the pan and cool on a rack before slicing.



## **BANANA NUT**

	<b>Regular</b>	<b>Large</b>
Milk 80°F/27°C	1/2 cup	1 cup
Oil	2 TBL	1/4 cup
Bananas, ripe and mashed	1 cup	2 cups
Eggs, room temperature	2	4
Sugar	1/4 cup	1/2 cup
Dark Brown Sugar, packed	1/4 cup	1/2 cup
Walnuts, chopped	1/2 cup	1 cup
All-Purpose Flour	1 1/2 cups	3 cups
Baking Soda	1 tsp	2 tsp
Salt	1 tsp	2 tsp

**Program: QUICK BREAD**

## **CORN**

	<b>Large</b>
Milk 80°F/27°C	1 cup
Eggs, room temperature	4
Oil	1/3 cup
Sugar	1/4 cup
Salt	1 tsp
All-Purpose Flour	2 2/3 cups
Cornmeal	1 cup
Baking Powder	5 tsp

**Program: QUICK BREAD**

## **CRANBERRY NUT**

	<b>Large</b>
Milk 80°F/27°C	1 cup
Egg, room temperature	1
Oil	2 TBL
All-Purpose Flour	2 1/2 cups
Sugar	3/4 cup
Baking Powder	3 1/2 tsp
Salt	1 tsp
Dried Cranberries, coarsely chopped	1 cup
Walnuts, chopped	1 cup

**Program: QUICK BREAD**



## **BANANA CHOCOLATE CHIP**

	<b>Regular</b>
Bananas, mashed medium ripe	3
Butter or Margarine, melted	$\frac{1}{4}$ cup
Egg, room temperature	1
Sour Milk	3 TBL or (2 TBL Milk + 1 TBL Vinegar)
All-Purpose Flour	$2\frac{1}{4}$ cups
Sugar	$\frac{1}{2}$ cup
Baking Soda	1 tsp
Baking Powder	1 tsp
Salt	$\frac{1}{2}$ tsp
Nuts, chopped	$\frac{1}{2}$ - $\frac{3}{4}$ cup
Chocolate Chips	$\frac{1}{2}$ cup

**Program: QUICK BREAD**

## **ZUCCHINI**

	<b>Large</b>
Zucchini, shredded	2 cups (about 2 to 3 medium)
Oil	$\frac{1}{2}$ cup
Eggs, room temperature	2
Vanilla	2 tsp
All-Purpose Flour	2 cups
Sugar	1 cup
Baking Soda	$\frac{3}{4}$ tsp
Cinnamon	$\frac{1}{2}$ tsp
Baking Powder	$\frac{1}{4}$ tsp
Walnuts, chopped	$\frac{1}{2}$ cup

**Program: QUICK BREAD**

## **NUT BREAD**

	<b>Large</b>
Milk 80°F/27°C	1 cup
Eggs, room temperature	2
Oil	3 TBL
All-Purpose Flour	$2\frac{3}{4}$ cups
Sugar	1 cup
Brown Sugar, packed	$\frac{1}{3}$ cup
Baking Powder	$3\frac{1}{2}$ tsp
Salt	1 tsp
Cinnamon	1 tsp
Nuts, chopped	1 cup

**Program: QUICK BREAD**





## *DATE NUT*

	<b>Regular</b>
Orange Juice 80°F/27°C	$\frac{3}{4}$ cup
Egg, room temperature	1
Butter or Margarine, melted	2 TBL
All-Purpose Flour	$2\frac{1}{2}$ cups
Sugar	$\frac{3}{4}$ cup
Baking Powder	2 tsp
Baking Soda	$\frac{1}{4}$ tsp
Salt	1 tsp
Dried Dates, chopped	1 cup
Almonds, slivered	$\frac{1}{2}$ cup

**Program: QUICK BREAD**

## *APPLE WALNUT*

	<b>Regular</b>	<b>Large</b>
Egg(s), room temperature	1	2
Milk 80°F/27°C	1 TBL	2 TBL
Oil	2 TBL	$\frac{1}{4}$ cup
Sugar	$\frac{1}{2}$ cup	1 cup
Granny Smith Apples, peeled and grated	1 cup	2 cups
Walnuts, chopped	$\frac{1}{2}$ cup	1 cup
All-Purpose Flour	$1\frac{1}{2}$ cups	3 cups
Baking Soda	$\frac{1}{2}$ tsp	1 tsp
Baking Powder	$\frac{1}{4}$ tsp	$\frac{1}{2}$ tsp
Salt	$\frac{1}{4}$ tsp	$\frac{1}{2}$ tsp
Nutmeg	$\frac{1}{4}$ tsp	$\frac{1}{2}$ tsp
Cinnamon	$\frac{1}{4}$ tsp	$\frac{1}{2}$ tsp

**Program: QUICK BREAD**



# DOUGH Recipes

## . . . As Easy As 1 - 2 - 3

1. Add ingredients to the bread pan in the order listed. Refer to HELPFUL HINTS FOR BREAD & DOUGH for measuring information. Place the bread pan in the Bread Maker.
2. Close the lid. Select DOUGH PROGRAM. Press START.
3. Remove the dough from the bread pan when the beeper sounds. Follow shaping and baking instructions.

If you allow the dough to remain in the Bread Maker after the cycle is complete, it may over rise and damage the machine.

Rising times for dough after it is shaped and placed in a baking pan will vary due to recipe, temperature and humidity level of your kitchen. The optimum temperature of the room for rising is 80°-85°F/27°-29°C. Rising is the most essential feature in bread making. After the dough comes out of the Bread Maker, the dough ferments and rises before punching and resting. The gluten becomes pliable and elastic with a soft, smooth quality. Fermentation conditions gluten, develops flavor and leavens the product.

Dough has doubled in bulk when an indentation remains after the tip of a finger is pressed lightly and quickly into the dough. If the indentation springs back, cover and let rise a few more minutes and check again. After punching down and dividing dough, cover and let rest 10 minutes. Resting allows the gluten to relax and makes handling easier. Then shape the dough as desired.

Sometimes a double rising is beneficial especially for whole grain or 100% whole wheat bread. Let the dough rise once, punch down, let rise again, punch down, let rest 10 minutes and shape.

## CRUST TREATMENTS (use only with dough program)

Always allow optimum rising of shaped dough. Use a pastry brush to apply glaze. Bake as directed.

*Egg Yolk Glaze* — For shiny golden crust, mix 1 slightly beaten egg or egg yolk with 1tbs water or milk.

*Egg White Glaze* — For a shiny, chewy crust, mix 1 slightly beaten egg white with 1 tablespoon water.

*Lightly Floured* — Sprinkle enough flour onto work area so dough can be handled without sticking.

## SHAPING ROLLS

*Cloverleaf Rolls* — Shape into 1/2 inch balls. Place 3 balls in each greased muffin tin and let rise until double in size.

*Crisscross Rolls* — Shape into balls. Combine two of the balls and roll into a 1/8 inch thick square. Cut strips 1/8 inch wide and place one strip across the top of each ball. Repeat this process, placing the second strip in the opposite direction across the top of each ball.

*Traditional Rolls* — Shape into balls. For “pull apart” rolls, place dough balls with sides touching in a baking pan. For “individual” rolls place dough balls 2 inches apart on a baking sheet.

### *Pan Sizes For Pull-Apart Rolls...*

For a 1 LB. (9 rolls) recipe, use an 8 x 8 inch baking pan.

For a 1.5 LB. (18 rolls) recipe, use two 8 x 8 inch baking pans.

For a 2 LB. (24 rolls) recipe, use a 9 x 13 inch baking pan.



## DINNER ROLL DOUGH

	9 rolls	24 rolls
Egg, room temperature plus enough Water 80°F/27°C to equal	1 <sup>3</sup> / <sub>4</sub> cup + 3 TBL	1 1 <sup>1</sup> / <sub>2</sub> cups + 2 TBL
Oil	2 TBL	<sup>1</sup> / <sub>4</sub> cup
Sugar	<sup>1</sup> / <sub>4</sub> cup	<sup>1</sup> / <sub>2</sub> cup
Salt	<sup>1</sup> / <sub>4</sub> tsp	<sup>1</sup> / <sub>2</sub> tsp
Bread Flour	2 <sup>1</sup> / <sub>4</sub> cups	4 <sup>1</sup> / <sub>4</sub> cups
RED STAR® Active Dry Yeast	2 <sup>1</sup> / <sub>4</sub> tsp	3 <sup>1</sup> / <sub>2</sub> tsp
or		
RED STAR® QUICK•RISE™ Yeast	1 <sup>1</sup> / <sub>2</sub> tsp	2 <sup>1</sup> / <sub>2</sub> tsp
or		
Bread Machine Yeast	1 <sup>1</sup> / <sub>2</sub> tsp	2 <sup>1</sup> / <sub>2</sub> tsp

### Program: DOUGH

#### METHOD...

1. Remove the bread pan from the Bread Maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Place whole uncracked eggs in a bowl of warm water for 15 minutes to bring to room temperature. To measure egg plus enough liquid to equal — after warming eggs, remove from shell and place in a liquid measuring cup. Slowly add warm (80°F/27°C/baby bottle temperature) liquid to measuring cup until it reaches the desired measurement.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan.
6. Smooth into all corners. Lightly tap pan on counter 3 times to settle all dry ingredients.
7. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
8. Place the bread pan into the Bread Maker. Press down on rim until it snaps into place. Close lid.
9. Select DOUGH PROGRAM and press START.
10. At the beep during the kneading process, check the dough ball. It should be slightly tacky to the touch. At this time push down any dough or flour that may be on the sides of the pan.
11. When the beeper sounds, the dough is finished. Use oven mitts to carefully remove the bread pan.
12. Turn bread pan upside down and shake several times to remove the dough. Do not use metal utensils inside the bread pan or Bread Maker.
13. Place on a lightly floured surface. Divide into pieces and shape.
14. Place in a greased baking pan. Cover and let rise in a warm place for 1 hour or until double in size.
15. Bake at 350°F/177°C for 20-30 minutes, or until done.
16. UNPLUG UNIT BEFORE CLEANING. DO NOT IMMERSER THE BREAD PAN IN WATER, see CLEANING & STORING.



## FOCACCIA BREAD DOUGH

	<b>1 loaf</b>
Water 80°F/27°C	1 cup
Olive Oil	1/3 cup
Sugar	2 tsp
Salt	1 tsp
Bread Flour	3 cups
RED STAR® Active Dry Yeast	1 1/2 tsp
or	
RED STAR® QUICK•RISE™ Yeast	1 tsp
or	
Bread Machine Yeast	1 tsp

### Program: DOUGH

#### Add at the beep:

Dried Italian Seasoning	1 tsp
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### GARLIC-CHEESE TOPPING

Olive Oil	1/4 cup
Dried Oregano	1 1/2 tsp
Garlic, coarsely chopped	1/3 cup
Parmesan Cheese, grated	1/3 cup
Salt	1/4 tsp

### GREEK STYLE TOPPING

Olive Oil	1/4 cup
Onion, thin sliced	1 cup
Dried Oregano	1 1/2 tsp
Feta Cheese, crumbled	1/3 cup
Black Olives, sliced and drained	1/4 cup
Salt	1/4 tsp

#### METHOD...

1. With oiled hands, evenly press dough into a greased 9 x 13 inch pan. Using your fingertips, make indentations in the dough.
2. Cover and let rise in a warm place for 30 minutes or until almost double in size. While the dough is rising, select the topping and prepare.
3. In a skillet, heat olive oil.  
For garlic-cheese topping — stir in oregano and garlic then immediately remove from heat.  
For Greek topping — add onions and cook until onions are soft but not brown, approximately 5 minutes.
4. Use fingers to press dimples into dough again. Spoon topping mixture evenly over dough. Sprinkle with remaining ingredients.
5. Bake at 400°F/205°C for 20 minutes or until done.



## WHEAT DINNER ROLL DOUGH

	9 rolls	24 rolls
Water 80°F/27°C	$\frac{3}{4}$ cup	$1\frac{1}{2}$ cups
Oil	1 TBL	2 TBL
Brown Sugar	2 TBL	$\frac{1}{4}$ cup
Salt	$\frac{1}{2}$ tsp	1 tsp
Dry Milk	1 TBL	2 TBL
Bread Flour	$1\frac{1}{4}$ cups	$2\frac{1}{2}$ cups
Whole Wheat Flour	1 cup	2 cups
RED STAR® Active Dry Yeast	$1\frac{1}{2}$ tsp	3 tsp
or		
RED STAR® QUICK•RISE™ Yeast	1 tsp	$\frac{1}{4}$ tsp
or		
Bread Machine Yeast	1 tsp	$\frac{1}{4}$ tsp

**Program: DOUGH**

METHOD...

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place in a greased baking pan. Cover and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes, or until done.

## BUTTERMILK ROLL DOUGH

	9 rolls	18 rolls
Cultured Buttermilk, liquid 80°F/27°C	1 cup	$1\frac{1}{2}$ cups
Oil	3 TBL	$\frac{1}{4}$ cup
Honey	$1\frac{1}{2}$ TBL	2 TBL
Salt	1 tsp	$1\frac{1}{2}$ tsp
Bread Flour	$\frac{3}{4}$ cup	$1\frac{1}{4}$ cups
Whole Wheat Flour	$1\frac{1}{3}$ cups	2 cups
Wheat Germ	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup
Baking Soda	$\frac{1}{4}$ tsp	$\frac{1}{4}$ tsp
RED STAR® Active Dry Yeast	$1\frac{3}{4}$ tsp	2 tsp
or		
RED STAR® QUICK•RISE™ Yeast	$\frac{1}{4}$ tsp	$1\frac{1}{2}$ tsp
or		
Bread Machine Yeast	$\frac{1}{4}$ tsp	$1\frac{1}{2}$ tsp

**Program: DOUGH**

### TOPPING

Butter, melted	2 TBL	3 TBL
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METHOD...

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place in a greased baking pan. Cover and let rise in a warm place for 1 hour or until double in size. Brush with melted butter.
3. Bake at 350°F/177°C for 15-20 minutes, or until done.



## **FRENCH BREAD DOUGH** (*Italian Loaf, French Rolls and French Twists*)

	<b>9 rolls</b>
Water 80°F/27°C	1 <sup>1</sup> / <sub>4</sub> cups
Sugar	1 TBL
Salt	1 tsp
Bread Flour	3 <sup>1</sup> / <sub>2</sub> cups
RED STAR® Active Dry Yeast	1 TBL
or	
RED STAR® QUICK•RISE™ Yeast	2 tsp
or	
Bread Machine Yeast	2 tsp

**Program: DOUGH**

### **GLAZE**

Water	2 TBL
Salt	1/2 tsp

### **METHOD...**

1. Place on a lightly floured surface. Roll into a 12 x 18 rectangle. Starting with the longest side, roll up tightly, pressing the seams to seal and tapering each end.
2. Place the loaf on a greased baking sheet, cover and let rise in a warm place for 40 minutes or until double in size.
3. With a knife, cut three diagonal slashes across top of the loaf. Combine the glaze ingredients; brush the loaf.
4. Bake at 400°F/205°C for 20 to 25 minutes, or until done.

### **VARIATIONS...**

#### **ITALIAN LOAF**

*Method:*

1. Use recipe above. Place on a lightly floured surface and shape the dough into one large round ball.
2. Place the loaf on a greased baking sheet, cover and let rise in a warm place for 40 minutes or until double in size.
3. With a knife, cut three diagonal slashes across top of the loaf. Combine the glaze ingredients; brush over loaf. Sprinkle loaf with sesame seeds, poppy seeds, caraway seeds or cracked wheat.
4. Bake at 400°F/205°C for 20 to 25 minutes or until done.

#### **FRENCH ROLLS**

*Method:*

1. Use recipe above. Place on a lightly floured surface and divide dough into 12 pieces and shape into a ball. Pinch the ends of each roll and taper slightly.
2. Place the loaves on a greased baking sheet, cover and let rise in a warm place for 40 minutes or until double in size.
3. With a knife, cut diagonal slashes across top of the loaf. Combine the glaze ingredients; brush over loaves.
4. Bake at 400°F/205°C for 15 to 20 minutes or until done.

#### **FRENCH TWISTS**

*Method:*

1. Use recipe above. Place on a lightly floured surface and divide dough into 18 pieces. Roll into 14 inch ropes.
2. Fold each rope in half and twist, starting at fold.
3. Place on greased baking sheet and brush with 1/3 cup of melted butter. Cover and let rise in a warm place until double in size.
4. Brush with glaze.
5. Bake at 400°F/205°C for 12 to 15 minutes or until done.



## CHEEZY GARLIC ROLL DOUGH

	9 rolls	24 rolls
Egg, room temperature plus enough Water 80°F/27°C to equal	1	1
Oil	1 cup	1 <sup>1</sup> / <sub>3</sub> cups
Sugar	2 TBL	3 TBL
Salt	1 <sup>1</sup> / <sub>3</sub> cup	1 <sup>1</sup> / <sub>2</sub> cup
Bread Flour	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp
RED STAR® Active Dry Yeast	3 <sup>1</sup> / <sub>2</sub> cups	4 <sup>1</sup> / <sub>2</sub> cups
or	1 <sup>1</sup> / <sub>4</sub> tsp	2 tsp
RED STAR® QUICK•RISE™ Yeast	1 tsp	1 <sup>1</sup> / <sub>4</sub> tsp
or		
Bread Machine Yeast	1 tsp	1 <sup>1</sup> / <sub>4</sub> tsp

**Program: DOUGH**

### TOPPING

Parmesan Cheese	1 <sup>1</sup> / <sub>3</sub> cup	2 <sup>2</sup> / <sub>3</sub> cup
Garlic, minced	1 <sup>1</sup> / <sub>2</sub> TBL	2 TBL
Butter, melted	3 TBL	1 <sup>1</sup> / <sub>4</sub> cup

### METHOD...

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Combine cheese and garlic. Dip pieces in melted butter and then in cheese-garlic mixture. Place coated side up in a greased baking pan, drizzle any remaining topping over rolls.
3. Cover and let rise in a warm place 1 hour or until double in size.
4. Bake at 325°F/163°C for 35-40 minutes, or until done.

## PITA POCKET DOUGH

	20 pita pockets
Water 80°F/27°C	1 <sup>1</sup> / <sub>3</sub> cups
Olive Oil	8 tsp
Sugar	4 tsp
Salt	1 <sup>1</sup> / <sub>4</sub> tsp
Bread Flour	2 cups
Whole Wheat Flour	1 <sup>1</sup> / <sub>3</sub> cups
RED STAR® Active Dry Yeast	2 <sup>1</sup> / <sub>2</sub> tsp
or	
RED STAR® QUICK•RISE™ Yeast	1 <sup>3</sup> / <sub>4</sub> tsp
or	
Bread Machine Yeast	1 <sup>3</sup> / <sub>4</sub> tsp

**Program: DOUGH**

### METHOD...

1. Place on a lightly floured surface. Divide into 10 pieces and shape each piece into a smooth ball.
2. Place 5 balls on a large baking sheet. Place the remaining five balls on another baking sheet. Let rise about 20 minutes. With fingertips flatten each ball into a 6 inch circle.
3. Bake at 500°F/260°C for 5 minutes until puffed and tops begin to brown.
4. Cut each in half to form 2 pockets.



## REFRESHING ROLL DOUGH

	18 rolls	24 rolls
Water 80°F/27°C	1 cup	1 <sup>1</sup> / <sub>2</sub> cups
Oil	1 <sup>1</sup> / <sub>4</sub> cup	1 <sup>1</sup> / <sub>3</sub> cup
Brown Sugar	1 <sup>1</sup> / <sub>3</sub> cup	1 <sup>1</sup> / <sub>2</sub> cup
Salt	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp
Bread Flour	3 <sup>1</sup> / <sub>2</sub> cups	4 <sup>1</sup> / <sub>2</sub> cups
RED STAR® Active Dry Yeast	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp
or		
RED STAR® QUICK•RISE™ Yeast	1 tsp	1 <sup>1</sup> / <sub>4</sub> tsp
or		
Bread Machine Yeast	1 tsp	1 <sup>1</sup> / <sub>4</sub> tsp

**Program: DOUGH**

### TOPPING

Orange Peel, grated	2 TBL	1 <sup>1</sup> / <sub>4</sub> cup
Sugar	1 <sup>1</sup> / <sub>2</sub> cup	3 <sup>3</sup> / <sub>4</sub> cup
Butter, melted	1 <sup>1</sup> / <sub>2</sub> cup	3 <sup>3</sup> / <sub>4</sub> cup

### METHOD...

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Combine orange peel and sugar. Dip pieces in melted butter and then in orange peel-sugar mixture.
3. Place coated side up in greased baking pan. Drizzle any remaining topping over rolls. Cover and let rise in a warm place 1 hour or until double in size.
4. Bake at 350°F/177°C for 20-30 minutes, or until done. Serve warm.





## CHALLAH BREAD DOUGH

	<b>regular</b>	<b>large</b>
Egg(s), room temperature plus enough Water 80°F/27°C to equal	1 <sup>3</sup> / <sub>4</sub> cup	2 1 <sup>1</sup> / <sub>2</sub> cups
Oil	2 TBL	<sup>1</sup> / <sub>4</sub> cup
Sugar	1 <sup>1</sup> / <sub>2</sub> TBL	2 TBL
Salt	1 tsp	2 tsp
Bread Flour	2 cups	4 <sup>1</sup> / <sub>2</sub> cups
RED STAR® Active Dry Yeast	1 tsp	2 tsp
or		
RED STAR® QUICK•RISE™ Yeast	<sup>3</sup> / <sub>4</sub> tsp	1 <sup>1</sup> / <sub>4</sub> tsp
or		
Bread Machine Yeast	<sup>3</sup> / <sub>4</sub> tsp	1 <sup>1</sup> / <sub>4</sub> tsp

**Program: DOUGH**

### **GLAZE**

Egg Yolk(s), beaten	1	2
Water	1 TBL	1 TBL

### **TOPPING**

Poppy Seeds	1 tsp	1 <sup>1</sup> / <sub>2</sub> TBL
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### METHOD...

1. Place on a lightly floured surface. Divide into thirds, making 3 (10 inch long for regular, 13 inch long for large) ropes with tapered ends. Pinch ropes together at one end, braid together. Pinch together at other end and secure braid.
2. Transfer braided dough to greased baking sheet; cover and let rise in a warm place for 1 hour or until double in size.
3. Combine glaze ingredients and brush onto braid. Sprinkle with poppy seeds and bake at 350°F/177°C for 25 minutes, or until done.



## WHOLE WHEAT PIZZA CRUST DOUGH

	1 thick or 2 thin crusts
Water 80°F/27°C	1 cup
Oil	2 TBL
Sugar	1 TBL
Salt	1 tsp
Whole Wheat Flour	1 cup
Bread Flour	1 <sup>1</sup> / <sub>2</sub> cups
RED STAR® Active Dry Yeast	2 <sup>1</sup> / <sub>4</sub> tsp
or	
RED STAR® QUICK•RISE™ Yeast	1 <sup>1</sup> / <sub>2</sub> tsp
or	
Bread Machine Yeast	1 <sup>1</sup> / <sub>2</sub> tsp

**Program: DOUGH**

METHOD...

1. Place on a lightly floured surface. Divide in half and press onto a 12 inch pizza pan, raising edges. Sprinkle each pan with 1 tablespoon of cornmeal if desired. Generously prick dough with a fork. For one 12 inch thick crust do not divide.
2. Bake 400°F/205°C for 10-12 minutes or until edges of crust begin to turn a light golden brown. Remove, add toppings and return to oven to bake an additional 15-20 minutes.

## PIZZA CRUST DOUGH

	1 thick or 2 thin crusts	2 thick or 4 thin crusts
Water 80°F/27°C	<sup>3</sup> / <sub>4</sub> cup	1 <sup>1</sup> / <sub>2</sub> cups + 3 TBL
Oil	1 TBL	2 TBL
Sugar	1 TBL	2 TBL
Salt	<sup>1</sup> / <sub>2</sub> tsp	1 tsp
Dry Milk	1 TBL	2 TBL
Bread Flour	2 <sup>1</sup> / <sub>4</sub> cups	4 <sup>1</sup> / <sub>2</sub> cups
RED STAR® Active Dry Yeast	1 tsp	2 tsp
or		
RED STAR® QUICK•RISE™ Yeast	<sup>3</sup> / <sub>4</sub> tsp	1 <sup>1</sup> / <sub>4</sub> tsp
or		
Bread Machine Yeast	<sup>3</sup> / <sub>4</sub> tsp	1 <sup>1</sup> / <sub>4</sub> tsp

**Program: DOUGH**

METHOD...

1. Place on a lightly floured surface. Divide and press onto a 12 inch pizza pan, raising edges.
2. Spread pizza sauce over the dough and sprinkle with toppings.
3. Bake 425°F/218°C for 20 minutes or until crust is golden brown around edges.



## **BAGEL DOUGH**

	<b>8 bagels</b>
Water 80°F/27°C	1 cup
Sugar	1 <sup>1</sup> / <sub>2</sub> TBL
Salt	1 tsp
Bread Flour	3 cups
RED STAR® Active Dry Yeast	2 <sup>1</sup> / <sub>4</sub> tsp
or	
RED STAR® QUICK•RISE™ Yeast	1 <sup>1</sup> / <sub>2</sub> tsp
or	
Bread Machine Yeast	1 <sup>1</sup> / <sub>2</sub> tsp

**Program: DOUGH**

### **GLAZE**

Egg, beaten	1
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### **TOPPINGS (OPTIONAL)**

Sesame Seeds, Poppy Seeds, Cracked Wheat, Wheat Flakes or Dried Onion Flakes	
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## **BANANA WHEAT BAGEL DOUGH**

	<b>12 bagels</b>
Egg, room temperature plus enough Water 80°F/27°C to equal	1 1 cup
Oil	2 TBL
Honey	1 TBL
Salt	1 <sup>1</sup> / <sub>2</sub> tsp
Banana, mashed	1/2 cup
Whole Wheat Flour	2 <sup>1</sup> / <sub>2</sub> cups
Bread Flour	1 cup
RED STAR® Active Dry Yeast	2 <sup>1</sup> / <sub>4</sub> tsp
or	
RED STAR® QUICK•RISE™ Yeast	1 <sup>1</sup> / <sub>2</sub> tsp
or	
Bread Machine Yeast	1 <sup>1</sup> / <sub>2</sub> tsp

**Program: DOUGH**

### **GLAZE**

Egg White, beaten	1
Water	1 TBL

### **TOPPINGS (OPTIONAL)**

Poppy Seeds, Sesame Seeds	
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### **BAGEL RECIPES METHOD...**

1. Place on a lightly floured surface. Divide into pieces. Roll each in a small ball, making a hole in the center of each with thumbs. Gently pull to make a one-inch hole.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size.
3. In a 3-quart sauce pan, bring to a boil 2 quarts water and 2 tablespoons sugar. Place a few bagels at a time in boiling water. Simmer 3 minutes turning once. Remove with slotted spoon and put back on greased baking sheet.
4. Brush with egg and sprinkle with choice of toppings. Bake at 400°F/205°C for 20-25 minutes or until done; cool on a wire rack.



## ALMOND-CHERRY COFFEE CAKE DOUGH

	1 coffee cake
Water 80°F/27°C	1 cup
Oil	1 TBL
Sugar	1½ TBL
Salt	<sup>3</sup> / <sub>4</sub> tsp
Dry Milk	1 TBL
Bread Flour	3¼ cups
RED STAR® Active Dry Yeast	1½ tsp
or	
RED STAR® QUICK•RISE™ Yeast	1 tsp
or	
Bread Machine Yeast	1 tsp

**Program: DOUGH**

### FILLING

Cream Cheese, room temperature	8 oz
Sugar	2 TBL
Maraschino Cherries, chopped	½ cup
Milk, liquid	1 TBL
Almond Extract	½ tsp

### GLAZE

Powdered Sugar	½ cup
Sour Cream	1 TBL
Milk, liquid	1-2 TBL
Sliced Almonds, to decorate	2 TBL
Maraschino Cherries, quartered, to decorate	2 TBL

### METHOD...

1. Place on a lightly floured surface. Roll into a 5 x 10 inch rectangle. Combine filling ingredients and spread over dough within ½ inch of edges. Starting with longest side, roll dough up tightly, pressing edges to seal.
2. Place roll, seam-side down, on a greased baking sheet and join the ends to form a ring; pinch to seal. With a knife, make cuts 1½ inches apart from the outside edge to within one inch of the inside edge. Turn each section on its side so filling shows.
3. Cover and let rise in a warm place 1 hour or until almost double in size.
4. Uncover and bake at 375°F/190°C for 20-25 minutes or until done.
5. Combine the first three glaze ingredients, adding only enough milk for drizzling consistency. Drizzle over the warm coffee cake. Decorate with almonds and cherries. Serve warm.



## CINNAMON ROLL DOUGH

	18 Rolls	24 Rolls
Egg, room temperature plus enough Water 80°F/27°C to equal	1 1 cup	1 1 <sup>1</sup> / <sub>2</sub> cups
Oil	<sup>1</sup> / <sub>4</sub> cup	<sup>1</sup> / <sub>3</sub> cup
Sugar	<sup>1</sup> / <sub>3</sub> cup	<sup>1</sup> / <sub>2</sub> cup
Salt	1 tsp	1 <sup>1</sup> / <sub>2</sub> tsp
Bread Flour	3 <sup>1</sup> / <sub>2</sub> cups	4 <sup>1</sup> / <sub>2</sub> cups
RED STAR® Active Dry Yeast	1 <sup>1</sup> / <sub>2</sub> tsp	2 tsp
or		
RED STAR® QUICK•RISE™ Yeast	1 tsp	1 <sup>1</sup> / <sub>4</sub> tsp
or		
Bread Machine Yeast	1 tsp	1 <sup>1</sup> / <sub>4</sub> tsp

### Program: DOUGH

#### Add at the beep:

Walnuts, chopped (optional)	<sup>1</sup> / <sub>2</sub> cup	<sup>2</sup> / <sub>3</sub> cup
Raisins (optional)	<sup>1</sup> / <sub>2</sub> cup	<sup>2</sup> / <sub>3</sub> cup

#### FILLING

Butter, softened	<sup>1</sup> / <sub>3</sub> cup	<sup>1</sup> / <sub>2</sub> cup
Sugar	<sup>1</sup> / <sub>3</sub> cup	<sup>1</sup> / <sub>2</sub> cup
Cinnamon	2 TBL	3 TBL

#### GLAZE

Powdered Sugar	<sup>1</sup> / <sub>2</sub> cup	<sup>2</sup> / <sub>3</sub> cup
Milk, liquid	3 TBL	<sup>1</sup> / <sub>4</sub> cup
Vanilla	<sup>1</sup> / <sub>4</sub> tsp	<sup>1</sup> / <sub>2</sub> tsp

#### METHOD...

1. Place on a lightly floured surface, roll dough in a 12 x 18 inch rectangle for 18 rolls, (12 x 24 inch rectangle for 24 rolls) and spread with butter. Combine remaining filling ingredients and sprinkle over butter. Roll up tightly, jelly-roll style, starting with the longest side and cut into one inch slices.
2. Place in greased baking pans and let stand in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes or until done.
4. Mix glaze ingredients until smooth and drizzle over top.



## STICKY BREAKFAST ROLL DOUGH

	18 Rolls
Egg(s), room temperature plus enough Water 80°F/27°C to equal	1 1 cup + 2 TBL
Oil	$\frac{1}{4}$ cup
Sugar	$\frac{1}{3}$ cup
Salt	1 tsp
Bread Flour	$3\frac{1}{2}$ cups
RED STAR® Active Dry Yeast	$1\frac{1}{2}$ tsp
or	
RED STAR® QUICK•RISE™ Yeast	1 tsp
or	
Bread Machine Yeast	1 tsp

### Program: DOUGH

#### Add at the beep:

Walnuts or Pecans, chopped	$\frac{1}{2}$ cup
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#### FILLING

Butter, softened	$\frac{1}{2}$ cup
Sugar	$\frac{1}{3}$ cup
Cinnamon	1 TBL

#### TOPPING

Butter, melted	$\frac{3}{4}$ cup
Brown Sugar	$\frac{3}{4}$ cup

#### METHOD...

1. Place on a lightly floured surface, roll dough into a 12 x 18 inch rectangle for 18 rolls and spread with butter. Combine remaining filling ingredients and sprinkle over dough. Roll up tightly, jelly-roll style, starting with the longest side and cut into one inch slices.
2. Combine topping mixture and spread into baking pan. place slices on mixture and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 35 minutes or until done. Invert onto a heat-proof tray.



## SOFT PRETZEL DOUGH

	<b>16 pretzels</b>
Water 80°F/27°C	1 <sup>1</sup> / <sub>4</sub> cups
Egg Yolk, room temperature	1
Oil	1 TBL
Sugar	2 TBL
Salt	1 tsp
White Pepper	1 <sup>1</sup> / <sub>8</sub> tsp
Bread Flour	3 <sup>1</sup> / <sub>2</sub> cups
RED STAR® Active Dry Yeast	1 TBL
or	
RED STAR® QUICK•RISE™ Yeast	2 tsp
or	
Bread Machine Yeast	2 tsp

**Program: DOUGH**

### **GLAZE**

Egg White	1
Water	1 TBL

### **TOPPINGS (OPTIONAL)**

Kosher Salt	1 TBL
Sesame Seeds	1 TBL

### METHOD...

1. Place dough on a lightly floured surface and cut into pieces. Roll each piece into a 16 inch rope. Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop.
2. Place on a greased baking sheet 1<sup>1</sup>/<sub>2</sub> inches apart. Brush with glaze and sprinkle with topping. Let rise until double in size, about 30 minutes. Bake at 375°F/190°C for 15-20 minutes or until done.

### VARIATION...

#### **PEPPERONI PRETZEL DOUGH**

##### *Method...*

1. Add 1 cup thin sliced pepperoni and 2 tablespoons Parmesan cheese to dough ingredients.
2. Follow method above for completion.



## CREAMED SOUP BREAD BOWL DOUGH

	4 bowls
Eggs, room temperature plus enough Water 80°F/27°C to equal	2 1 cup + 5 TBL
Oil	2 TBL
Honey	$\frac{1}{4}$ cup
Dry Milk	3 TBL
Salt	2 tsp
Bread Flour	$2\frac{1}{4}$ cups
Whole Wheat Flour	1 cup
Rye Flour	1 cup
Caraway Seeds	3 TBL
Dehydrated Onions	$\frac{1}{4}$ cup
RED STAR® Active Dry Yeast	$2\frac{3}{4}$ tsp
or	
RED STAR® QUICK•RISE™ Yeast	$1\frac{3}{4}$ tsp
or	
Bread Machine Yeast	$1\frac{3}{4}$ tsp

### Program: DOUGH

*NOTE: Any 2 pound bread or dough recipe may be used; mix on dough program.*

### METHOD...

1. Place dough on a lightly floured surface and divide into 4 equal pieces. Shape into 4 smooth round balls and place on a greased baking sheet.
2. Cover and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes or until done. Allow to cool completely on a wire rack.
4. With a serrated knife, remove the top 1 inch of each bread bowl. Remove the center, leaving a shell of  $\frac{1}{2}$  inch on sides and bottom.
5. Fill with approximately 1 cup of creamed soup (non-creamed soup will soak through the bread bowl too easily.) Cut removed bread into 1 inch pieces and serve with soup.





## ***PARTY DIP BREAD BOWL DOUGH***

	<b>1 bowl</b>
Water 80°F/27°C	1 <sup>1</sup> / <sub>4</sub> cups
Sugar	1 TBL
Salt	1 tsp
Bread Flour	3 <sup>1</sup> / <sub>3</sub> cups
RED STAR® Active Dry Yeast	1 TBL
or	
RED STAR® QUICK•RISE™ Yeast	2 tsp
or	
Bread Machine Yeast	2 tsp

**Program: DOUGH**

*NOTE: Any 1.5 pound bread or dough recipe may be used; mix on dough program.*

### **METHOD...**

1. Place dough on a lightly floured surface. Shape into a large smooth round ball and place on a greased baking sheet.
2. Cover and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 30-40 minutes or until done. Allow to cool completely on a wire rack.
4. With a serrated knife, remove the top 1-2 inches of the bowl. Remove the center, leaving a shell of 1/2 inch on sides and bottom.
5. Fill with 3 cups of dip. Cut removed bread into 1 inch pieces and serve with dip.

## ***SHREDDED BEEF DIP***

Dried beef, chopped	5 oz
Cream Cheese, softened	2-8 oz pkg.
Sour Cream	1/2 cup
Green Onions, chopped	6
Accent® Seasoning	2 <sup>1</sup> / <sub>2</sub> tsp
Worcestershire® Sauce	to taste

Mix and chill before serving.

*Makes 3 Cups*

## ***SHRIMP DIP***

Canned Shrimp, drained and mashed	2 small cans
Cream Cheese, softened	8 oz pkg
Mayonnaise	1 cup
Green Onions, chopped	3

Mix and chill before serving.

*Makes 3 Cups*



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**Warranty Service:** To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

**To return the appliance, ship to:**

ATTN: Repair Center  
708 South Missouri Street  
Macon, MO 63552 USA

**To contact us, please write to, call, or email:**

Consumer Relations Department  
PO Box 7366  
Columbia MO 65205-7366 USA  
1-800-233-9054  
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