

**Bread  
and  
Dough  
Recipes  
for an  
Automatic  
Bread Maker**

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# White Bread Recipes

## *Traditional White Bread*

### **Small Loaf (1 pound)**

- 3/4 cup plus 2 tablespoons water
- 2 teaspoons margarine or butter, softened
- 2 cups flour
- 1 tablespoon sugar
- 2 teaspoons dry milk
- 1 teaspoon salt
- 1 1/4 teaspoons regular active dry yeast OR 1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast

### **Large Loaf (1 1/2 pounds)**

- 1 cup plus 2 tablespoons water
- 1 tablespoon margarine or butter, softened
- 3 cups flour
- 2 tablespoons sugar
- 1 tablespoons dry milk
- 1 3/4 teaspoons salt
- 1 3/4 teaspoons regular active dry yeast OR 2 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For white breads, the bread setting selections are numbers '1-3. Select "1" for 1 pound loaf recipe5. Select either "2" or "3" for 1 1/2 and 2 pound loaf recipe5. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. If Delay Bake option is desired, press ^ and v to set timer.
6. Press START. Bread will be done baking in the number of hours indicated.
7. A fruit and nut beep is indicated at 32 minutes into the cycle.

# Potato Bread

## Large Loaf (1 1/2 pounds)

- 1 1/4 cups water
- 2 tablespoons margarine or butter, softened
- 3 1/4 cups flour
- 1/2 cup mashed potato mix (dry)
- 1 tablespoon sugar
- 1 1/2 teaspoons salt
- 1 3/4 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast fool proof

## Small Loaf (1 pound)

- 3/4 cup water
- 1 tablespoon margarine or butter, softened
- 2 cups flour
- 1/3 cup mashed potato mix (dry)
- 2 teaspoons sugar
- 1 teaspoon salt
- 1 3/4 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

## DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipe5. Select either "2" or "3" for 1 1/2 and 2 pound loaf recipe5. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. If Delay Bake option is desired, press ^ and v to set timer.
6. Press START. Bread will be done baking in the number of hours *indicated*.
7. A fruit and nut beep is indicated at 32 minutes into the cycle.

## **Garlic-Herb Bread**

### **Large Loaf (1 1/2 pounds)**

- 1 1/4 cups water
- 1 tablespoon margarine or butter, softened
- 2 cloves garlic, crushed
- 3 1/4 cups flour
- 2 tablespoons sugar
- 1 1/2 teaspoons salt
- 1/2 teaspoon dried rosemary leaves
- 1/4 teaspoon dried thyme leaves
- 1/4 teaspoon dried basil leaves
- 1 3/4 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

### **Small Loaf (1 pound)**

- 3/4 cup water
- 2 teaspoons margarine or butter, softened
- 1 clove garlic, crushed
- 2 cups flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/4 teaspoon dried rosemary leaves
- 1/8 teaspoon dried thyme leaves
- 1/8 teaspoon dried basil leaves
- 1 3/4 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipe5. Select either "2" or "3" for 1 1/2 and 2 pound loaf recipe5. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. If Delay Bake option is desired, press ^ and v to set timer.
6. Press START. Bread will be done baking in the number of hours indicated.
7. A fruit and nut beep is indicated at 32 minutes into the cycle.

## ***Caraway-Rye Bread***

### **Large Loaf (1 1/2 pounds)**

- 1 1/4 cups water
- 1 tablespoon margarine or butter, softened
- 2 1/2 cups Flour
- 3/4 cup rye flour
- 2 tablespoons dry milk
- 2 tablespoons sugar
- 1 1/2 teaspoons salt
- 1/2 teaspoon caraway seed
- 2 3/4 teaspoons regular active dry yeast OR 2 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

### **Small Loaf (1 pound)**

- 3/4 cup water
- 2 teaspoons margarine or butter, softened
- 1 1/2 cups flour
- 1/2 cup rye flour
- 1 tablespoon dry milk
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/8 teaspoon caraway seed
- 1 3/4 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipe5. Select either "2" or "3" for 1 1/2 and 2 pound loaf recipe5. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. **If Delay Bake option is desired, press ^ and v to set timer.**
6. Press START. Bread will be done baking in the number of hours indicated.
7. A fruit and nut beep is indicated at 32 minutes into the cycle.

## **Onion Bread**

Do not use the delay bake option for this recipe.

### **Large Loaf (1 1/2 pounds)**

- 1 cup plus 2 tablespoons water
- 1/2 cup chopped onion
- 1 tablespoon margarine or butter, softened
- 3 1/4 cups flour
- 2 tablespoons sugar
- 1 tablespoon dry milk
- 1 1/2 teaspoons salt
- 2 3/4 teaspoons regular active dry yeast OR 2 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

### **Small Loaf (1 pound)**

- 2/3 cup water
- 1/3 cup chopped onion
- 2 teaspoons margarine or butter, softened
- 2 cups flour
- 1 tablespoon sugar
- 2 teaspoons dry milk
- 1 teaspoon salt
- 1 3/4 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For white breads, the bread setting selections are numbers '1-3. Select "1" for 1 pound loaf recipe. Select either "2" or "3" for 1 1/2 and 2 pound loaf recipe. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. Press START. Bread will be done baking in the number of hours indicated.
6. A fruit and nut beep is indicated at 32 minutes into the cycle.



## ***Parmesan-Pepper Bread***

Do not use the delay bake option for this recipe.

### **Large Loaf (1 1/2 pounds)**

- 1 cup plus 2 tablespoons water
- 1 tablespoon olive or vegetable oil
- 3 1/4 cups Flour
- 1/2 cup grated Parmesan cheese
- 1 tablespoon sugar
- 1 teaspoon salt
- 3/4 teaspoon freshly ground black or green peppercorns
- 1 3/4 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

### **Small Loaf (1 pound)**

- 3/4 cup water
- 2 teaspoons olive or vegetable oil
- 2 cups flour
- 1/3 cup grated Parmesan cheese
- 2 teaspoons sugar
- 3/4 teaspoon salt
- 1/2 teaspoon freshly ground black or green peppercorns
- 1 1/2 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipes. Select either "2" or "3" for 1 1/2 and 2 pound loaf recipe5. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. Press START. Bread will be done baking in the number of hours indicated.
6. A fruit and nut beep is indicated at 32 minutes into the cycle.

## **Cheddar-Chive Bread**

Do not use the delay bake option for this recipe.

### **Large Loaf (1 1/2 pounds)**

1 1/4 cups water

3 1/4 cups Flour

1 1/4 cups shredded Cheddar cheese  
(5 ounces)

1/4 cup chopped fresh or 2 tablespoons

freeze-dried chives

2 tablespoons sugar

3/4 teaspoon salt

1 1/4 teaspoons regular active dry yeast OR 1 teaspoons bread machine yeast  
or quick-acting active dry yeast

### **Small Loaf (1 pound)**

3/4 cup water

2 cups Flour

1/2 cup shredded Cheddar cheese  
(2 ounces)

2 tablespoons chopped fresh or

1 tablespoon freeze-dried chives

1 tablespoon sugar

1/2 teaspoon salt

1 teaspoon regular active dry yeast OR 1 teaspoon bread machine yeast or  
quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipe5. Select either "2" or "3" for 1 1/2 and 2 pound loaf recipe5. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. Press START. Bread will be done baking in the number of hours indicated.
6. A fruit and nut beep is indicated at 32 minutes into the cycle.

## ***Roasted Red Pepper-Cheese Bread***

Roasted red peppers are found in jars near the olives in the supermarket. Do not use the delay bake option for this recipe.

### **Large Loaf (1 1/2 pounds)**

3/4 cup water

1/3 cup chopped roasted red bell peppers

1 tablespoon margarine or butter, softened

2 cloves garlic, crushed

3 1/4 cups flour

1/4 cup grated Parmesan cheese

2 tablespoons sugar

1 1/2 teaspoons salt

1 1/2 teaspoons dried basil leaves

2 teaspoons regular active dry yeast OR 2 teaspoons bread machine yeast or quick-acting active dry yeast

### **Small Loaf (1 pound)**

1/2 cup water

1/4 cup chopped roasted red bell peppers

2 teaspoons margarine or butter, softened

1 clove garlic, crushed

2 cups flour

3 tablespoons grated Parmesan cheese

1 tablespoon sugar

1 teaspoon salt

1 teaspoon dried basil leaves

1 3/4 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipes. Select either "2" or "3" for 1 1/2 and 2 pound loaf recipe5. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. Press START. Bread will be done baking in the number of hours indicated.
6. A fruit and nut beep is indicated at 32 minutes into the cycle.

## **Bacon-Beer Bread**

Do not use the delay bake option for this recipe.

### **Large Loaf (1 1/2 pounds)**

3/4 cup flat beer

1/2 cup water

1/4 cup chopped green onions

2 tablespoons prepared mustard

1 tablespoon margarine or butter, softened

3 1/4 cups Better for Bread™ flour

1 tablespoon sugar

3/4 teaspoon salt

1 3/4 teaspoons regular active dry yeast OR 1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast

#### **Mix-in:**

1/3 cup crumbled cooked bacon

### **Small Loaf (1 pound)**

1/2 cup flat beer

1/4 cup water

3 tablespoons chopped green onions

1 tablespoon prepared mustard

2 teaspoons margarine or butter, softened

2 cups flour

2 teaspoons sugar

1/2 teaspoon salt

1 1/4 teaspoons regular active dry yeast OR 1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast

#### **Mix-in:**

1/4 cup crumbled cooked bacon

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipes. Select either "2" or "3" for 1 1/2 and 2 pound loaf recipe5. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. Press START. Bread will be done baking in the number of hours indicated.
6. Add Mix-ins when bread maker beeps, about 32 minutes after starting.
7. A fruit and nut beep is indicated at 32 minutes into the cycle.

## ***Pepperoni-Cheese Bread***

Do not use the delay bake option for this recipe.

### **Large Loaf (1 1/2 pounds)**

1 1/4 cups water

3 1/4 cups flour

1/3 cup shredded mozzarella cheese

2 tablespoons sugar

1 1/2 teaspoons garlic salt

1 1/2 teaspoons dried oregano leaves

1 1/2 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

#### **Mix-in:**

2/3 cup sliced pepperoni

### **Small Loaf (1 pound)**

3/4 cup water

2 cups flour

1/3 cup shredded mozzarella cheese

1 tablespoon sugar

1 teaspoon garlic salt

1 teaspoon dried oregano leaves

1 1/2 teaspoons regular active dry yeast OR 1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast

#### **Mix-in:**

1/2 cup sliced pepperoni

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipes. Select either "2" or "3" for 1 1/2 and 2 pound loaf recipe5. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. Press START. Bread will be done baking in the number of hours indicated.
6. Add Mix-ins when bread maker beeps, about 32 minutes after starting.
7. A fruit and nut beep is indicated at 32 minutes into the cycle.

## ***South-of-the-Border Bread***

Do not use the delay bake option for this recipe.

### **Large Loaf (1 1/2 pounds)**

1 cup water

2/3 cup frozen whole kernel corn, thawed

2 tablespoons margarine or butter, softened

2 tablespoons canned chopped green chilies

3 1/4 cups flour

1/3 cup cornmeal

2 tablespoons sugar

1 1/2 teaspoons salt

2 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast  
or quick-acting active dry yeast

### **Small Loaf (1 pound)**

2/3 cup water

1/2 cup frozen whole kernel corn, thawed

1 tablespoon margarine or butter, softened

1 tablespoon canned chopped green chilies

2 cups flour

1/4 cup cornmeal

1 tablespoon sugar

1 teaspoon salt

2 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine yeast  
or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipe5. Select either "2" or "3" for 1 1/2 and 2 pound loaf recipe5. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. Press START. Bread will be done baking in the number of hours indicated.
6. A fruit and nut beep is indicated at 32 minutes into the cycle.

## ***Triple Cheese and Garlic Bread***

Do not use the delay bake option for this recipe.

### **Large Loaf (1 1/2 pounds)**

1 cup water

1/2 cup small curd creamed cottage  
cheese

2 tablespoons margarine or butter, softened

3 1/4 cups Better for

Bread™ flour

1/2 cup shredded mozzarella cheese

3 tablespoons grated Parmesan cheese

2 tablespoons sugar

1 1/2 teaspoons garlic salt

1 1/2 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine  
yeast or quick-acting active dry yeast

### **Small Loaf (1 pound)**

2/3 cup water

1/3 cup small curd creamed cottage  
cheese

1 tablespoon margarine or butter, softened

2 cups flour

1/3 cup shredded mozzarella cheese

2 tablespoons grated Parmesan cheese

1 tablespoon sugar

1 teaspoon garlic salt

1 1/2 teaspoons regular active dry yeast OR 1 1/4 teaspoons bread machine  
yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipe5. Select either "2" or "3" for 1 1/2 and 2 pound loaf recipe5. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. Press START. Bread will be done baking in the number of hours indicated.
6. A fruit and nut beep is indicated at 32 minutes into the cycle.

# Whole Wheat Bread Recipes

## *100% Whole Wheat Bread*

### **Large Loaf (1 1/2 pounds)**

- 1 1/4 cups water
- 2 tablespoons margarine or butter, softened
- 3 cups whole wheat flour
- 1/4 cup packed brown sugar
- 1 1/2 teaspoons salt
- 1 3/4 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

### **Small Loaf (1 pound)**

- 1 cup water
- 1 tablespoon margarine or butter, softened
- 2 1/3 cups whole wheat flour
- 2 tablespoons packed brown sugar
- 1 teaspoon salt
- 1 1/2 teaspoons regular active dry yeast OR 1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For whole wheat breads the bread setting selections are numbers 4-6. Select "4" for 1 pound loaf recipe5. Select "5" for 1 1/2 and 2 pound loaf recipe5. Select "6" for RAPID BAKE cycle for 1 1/2 and 2 pound loaf recipe 5. RAPID BAKE cycle reduces the overall completion time by about 20%.)
5. If Delay Bake option is desired, press ^ and v to set timer.
6. Press START. Bread will be done baking in the number of hours indicated.
7. Please note: Wheat has a 15-30 minute rest period before mixing begins.



# ***Crunchy Wheat and Honey Bread***

## **Large Loaf (1 1/2 pounds)**

- 1 1/4 cups water
- 3 tablespoons honey
- 2 tablespoons margarine or butter, softened
- 2 cups whole wheat flour
- 1 1/2 cups flour
- 1/2 cup slivered almonds, toasted
- 1 1/2 teaspoons salt
- 1 1/4 teaspoons regular active dry yeast OR 1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast

## **Small Loaf (1 pound)**

- 3/4 cup plus 2 tablespoons water
- 2 tablespoons honey
- 1 tablespoon margarine or butter, softened
- 1 1/4 cups whole wheat flour
- 1 cup flour
- 1/3 cup slivered almonds, toasted
- 1 teaspoon salt
- 1 1/4 teaspoons regular active dry yeast OR 1 teaspoon bread machine yeast or quick-acting active dry yeast

## **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For whole wheat breads the bread setting selections are numbers 4-6. Select "4" for 1 pound loaf recipe5. Select "5" for 1 1/2 and 2 pound loaf recipe5. Select "6" for RAPID BAKE cycle for 1 1/2 and 2 pound loaf recipe5. RAPID BAKE cycle reduces the overall completion time by about 20%.)
5. If Delay Bake option is desired, press ^ and v to set timer.
6. Press START. Bread will be done baking in the number of hours indicated.
7. Please note: Wheat has a 15- 30 minute rest period before mixing begins.

## **Multigrain Bread**

Look for 7-grain cereal in the health food or hot cereal section of your supermarket.

### **Large Loaf (1 1/2 pounds)**

- 1 cup plus 2 tablespoons water
- 2 tablespoons margarine or butter, softened
- 1 1/3 cups Q flour
- 1 cup ~ whole wheat flour
- 1/4 cup 7-grain cereal
- 3 tablespoons packed brown sugar
- 1 1/4 teaspoons salt
- 2 1/4 teaspoons regular active dry yeast OR 2 teaspoons bread machine yeast or quick-acting active dry yeast

### **Small Loaf (1 pound)**

- 3/4 cup plus 2 tablespoons water
- 1 tablespoon margarine or butter, softened
- 1 cup ~, flour
- 3/4 cup ~ whole wheat flour
- 2/3 cup 7-grain cereal
- 2 tablespoons packed brown sugar
- 1 teaspoon salt
- 2 1/4 teaspoons regular active dry yeast OR 2 teaspoons bread machine yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For whole wheat breads the bread setting selections are numbers 4-6. Select "4" for 1 pound loaf recipe. Select "5" for 1 1/2 and 2 pound loaf recipe. Select "6" for RAPID BAKE cycle for 1 1/2 and 2 pound loaf recipe. RAPID BAKE cycle reduces the overall completion time by about 20%.)
5. If Delay Bake option is desired, press ^ and v to set timer.
6. Press START. Bread will be done baking in the number of hours indicated.
7. Please note: Wheat has a 15-30 minute rest period before mixing begins.

## ***Pumpernickel Bread***

### **Large Loaf (1 1/2 pounds)**

- 1 cup water
- 1/4 cup dark molasses
- 1 tablespoon margarine or butter, softened
- 2 cups flour
- 1 1/4 cups rye flour
- 2 tablespoons cocoa
- 2 teaspoons salt
- 2 1/2 teaspoons regular active dry yeast OR 2 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

### **Small Loaf (1 pound)**

- 2/3 cup water
- 2 tablespoons dark molasses
- 2 teaspoons margarine or butter, softened
- 1 1/4 cups flour
- 3/4 cup rye flour
- 1 tablespoon cocoa
- 1 1/4 teaspoons salt
- 2 teaspoons regular active dry yeast OR 2 teaspoons bread machine yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For whole wheat breads the bread setting selections are numbers 4-6. Select "4" for 1 pound loaf recipe5. Select "5" for 1 1/2 and 2 pound loaf recipe5. Select "6" for RAPID BAKE cycle for 1 1/2 and 2 pound loaf recipe5. RAPID BAKE cycle reduces the overall completion time by about 20%.)
5. If Delay Bake option is desired, press ^ and v to set timer.
6. Press START. Bread will be done baking in the number of hours indicated.
7. Please note: Wheat has a 15-30 minute rest period before mixing begins.

## ***Russian Black Bread***

Do not use the delay bake option for this recipe.

### **Large Loaf (1 1/2 pounds)**

- 1 1/4 cups water
- 3 tablespoons dark molasses
- 2 tablespoons margarine or butter, softened
- 1 1/4 cups flour
- 1 cup Q whole wheat flour
- 1 cup rye flour
- 1 tablespoon instant coffee granules
- 1 1/4 teaspoons salt
- 1/2 teaspoon fennel seed, crushed
- 1 3/4 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

### **Small Loaf (1 pound)**

- 3/4 cup water
- 2 tablespoons dark molasses
- 1 tablespoon margarine or butter, softened
- 3/4 cup O flour
- 2/3 cup whole wheat flour
- 2/3 cup rye flour
- 2 teaspoons instant coffee granules
- 3/4 teaspoon salt
- 1/4 teaspoon fennel seed, crushed
- 2 teaspoons regular active dry yeast OR 2 teaspoons bread machine yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For whole wheat breads the bread setting selections are numbers 4-6. Select "4" for 1 pound loaf recipe5. Select "5" for 1 1/2 and 2 pound loaf recipe5. Select "6" for RAPID BAKE cycle for 1 1/2 and 2 pound loaf recipe5. RAPID BAKE cycle reduces the overall completion time by about 20%.)
5. Press START. Bread will be done baking in the number of hours indicated.
6. Please note: Wheat has a 15-30 minute rest period before mixing begins.

## ***Whole Wheat-Raisin-Nut Bread***

Do not use the delay bake option for this recipe.

### **Large Loaf (1 1/2 pounds)**

- 1 1/4 cups water
- 2 tablespoons margarine or butter, softened
- 3 cups whole wheat flour
- 3 tablespoons packed brown sugar
- 1 1/4 teaspoons salt
- 2 teaspoons regular active dry yeast OR 2 teaspoons bread machine yeast or quick-acting active dry yeast

#### **Mix-ins:**

- 1/2 cup chopped walnuts or pecans
- 1/2 cup raisins

### **Small Loaf (1 pound)**

- 3/4 cup water
- 2 tablespoons margarine or butter, softened
- 2 cups whole wheat flour
- 2 tablespoons packed brown sugar
- 3/4 teaspoon salt
- 1 3/4 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

#### **Mix-ins:**

- 1/4 cup chopped walnuts or pecans
- 1/4 cup raisins

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. (For whole wheat breads the bread setting selections are numbers 4-6. Select "4" for 1 pound loaf recipe5. Select "5" for 1 1/2 and 2 pound loaf recipe5. Select "6" for RAPID BAKE cycle for 1 1/2 and 2 pound loaf recipe5. RAPID BAKE cycle reduces the overall completion time by about 20%.)
5. Press START. Bread will be done baking in the number of hours indicated.
6. Add Mix-ins when bread maker beeps, about 32 minutes after starting.
7. Please note: Wheat has a 15-30 minute rest period before mixing begins.

# French Bread Recipes

## *Classic French Bread*

### **Large Loaf (1 1/2 pounds)**

- 1 cup plus 2 tablespoons water
- 2 teaspoons margarine or butter, softened
- 3 1/4 cups flour
- 1 tablespoon sugar
- 1 1/2 teaspoons salt
- 1 3/4 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

### **Small Loaf (1 pound)**

- 3/4 cup water
- 1 teaspoon margarine or butter, softened
- 2 cups flour
- 2 teaspoons sugar
- 1 teaspoon salt
- 1 3/4 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the number "7" is displayed, indicating French Bread Cycle.
5. Press START. Bread will be done baking in the number of hours indicated.

## **Quick Sourdough Bread**

Do not use the delay bake option for this recipe.

### **Large Loaf (1 1/2 pounds)**

1/2 cup plain nonfat yogurt

2/3 cup water

1 tablespoon lemon juice

1 tablespoon margarine or butter, softened

3 1/4 cups flour

1 tablespoon sugar

1 1/2 teaspoons salt

1 3/4 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

### **Small Loaf (1 pound)**

1/3 cup plain nonfat yogurt

1/2 cup water

2 teaspoons lemon juice

2 teaspoons margarine or butter, softened

2 cups flour

2 teaspoons sugar

1 teaspoon salt

1 3/4 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the number "7" is displayed, indicating French Bread Cycle.

# Sweet Bread Recipes

## *Apple-Spice Bread*

### **Large Loaf (1 1/2 pounds)**

- 1 1/4 cups water
- 2 tablespoons margarine or butter, softened
- 3 1/4 cups flour
- 2 tablespoons sugar
- 2 tablespoons dry milk
- 1 1/2 teaspoons salt
- 2 teaspoons apple pie spice
- 1 3/4 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

#### Mix-ins:

- 1/2 cup cut-up dried apples

### **Small Loaf (1 pound)**

- 3/4 cup water
- 1 tablespoon margarine or butter, softened
- 2 cups ~ flour
- 1 tablespoon sugar
- 1 tablespoon dry milk
- 1 teaspoon salt
- 1 1/2 teaspoons apple pie spice
- 1 1/2 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

#### Mix-ins:

- 1/3 cup cut-up dried apples

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the number "8" is displayed, indicating the Sweet Bread Cycle.
5. Press START. Bread will be done baking in the number of hours indicated.
6. Add Mix-ins when bread maker beeps, about 32 minutes after starting.



## ***Banana-Macadamia Nut Bread***

The rapid cycle is not recommended for this recipe.  
Do not use the delay bake option for this recipe.  
Serve with Choco-Banana Spread (page 69).

### **Large Loaf (1 1/2 pounds)**

1/2 cup plus 2 tablespoons water  
2/3 cup mashed very ripe bananas (about 2 medium)  
2 tablespoons margarine or butter, softened  
1 egg  
3 1/4 cups flour  
3 tablespoons sugar  
1 1/4 teaspoons salt  
2 3/4 teaspoons regular active dry yeast OR 2 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Mix-ins:

1/2 cup chopped macadamia nuts

### **Small Loaf (1 pound)**

1/2 cup water  
1/3 cup mashed ripe banana (about 1 medium)  
1 tablespoon margarine or butter, softened  
1 egg white  
2 cups ~ Better for Bread™ flour  
2 tablespoons sugar  
3/4 teaspoon salt  
1 3/4 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Mix-ins:

1/3 cup chopped macadamia nuts

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plugin.
4. Select bread type: Press SELECT until the number "8" is displayed, indicating the Sweet Bread Cycle.
5. Press START. Bread will be done baking in the number of hours indicated.

## ***Cinnamon-Raisin Bread***

For an extra cinnamon kick, drizzle with Cinnamon Glaze (page 70).

### **Large Loaf (1 1/2 pounds)**

- 1 1/4 cups water
- 2 tablespoons margarine or butter, softened
- 3 1/4 cups Flour
- 1/4 cup sugar
- 1 1/2 teaspoons salt
- 1 teaspoon ground cinnamon
- 2 1/4 teaspoons regular active dry yeast OR 2 teaspoons bread machine yeast or quick-acting active dry yeast

Mix-ins:

- 3/4 cup raisins

### **Small Loaf (1 pound)**

- 3/4 cup plus 2 tablespoons water
- 1 tablespoon margarine or butter, softened
- 2 cups flour
- 2 tablespoons sugar
- 1 teaspoon salt
- 3/4 teaspoon ground cinnamon
- 2 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

Mix-ins:

- 1/2 cup raisins

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the number "8" is displayed, indicating the Sweet Bread Cycle.
5. Press START. Bread will be done baking in the number of hours indicated.
6. Add Mix-ins when bread maker beeps, about 32 minutes after starting.

## ***Peach Bread***

### **Large Loaf (1 1/2 pounds)**

- 1 1/4 cups water
  - 1 tablespoon margarine or butter, softened
  - 3 1/4 cups flour
  - 2 tablespoons packed brown sugar
  - 1 1/2 teaspoons salt
  - 1/4 teaspoon ground nutmeg
  - 1 3/4 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast
- Mix-ins:
- 1/2 cup cut-up dried peaches

### **Small Loaf (1 pound)**

- 3/4 cup water
  - 2 teaspoons margarine or butter, softened
  - 2 cups flour
  - 1 tablespoon packed brown sugar
  - 1 teaspoon salt
  - 1/8 teaspoon ground nutmeg
  - 1 3/4 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast
- Mix-ins:
- 1/3 cup cut-up dried peaches

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in ~bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the number "8" is displayed, indicating the Sweet Bread Cycle.
5. Press START. Bread will be done baking in the number of hours indicated.
6. Add Mix-ins when bread maker beeps, about 32 minutes after starting.

## ***Cranberry-Wheat Bread***

The rapid cycle is not recommended for this recipe.

### **Large Loaf (1 1/2 pounds)**

1 1/4 cups water

1/3 cup honey

2 tablespoons margarine or butter, softened

2 cups flour

1 1/4 cups whole wheat flour

1 1/2 teaspoons salt

1 teaspoon ground mace

2 teaspoons regular active dry yeast OR 1 3/4 teaspoons bread machine yeast  
or quick-acting active dry yeast

1/2 cup dried cranberries

### **Small Loaf (1 pound)**

3/4 cup water

2 tablespoons honey

1 tablespoon margarine or butter, softened

1 1/4 cups flour

3/4 cup whole wheat flour

1 teaspoon salt

1/4 teaspoon ground mace

2 teaspoons regular active dry yeast OR 1 1/2 teaspoons bread machine yeast  
or quick-acting active dry yeast

### **Mix-ins:**

1/3 cup dried cranberries

### **DIRECTIONS:**

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the number "8" is displayed, indicating the Sweet Bread Cycle.
5. Press START. Bread will be done baking in the number of hours indicated.
6. Add Mix-ins when bread maker beeps, about 32 minutes after starting.