

**READ BEFORE USE**

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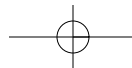
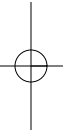
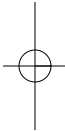
**Hamilton  
Beach®**

*HomeBaker™  
Breadmaker*

**Questions?**

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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. Always use oven mitts to handle hot bread pan or hot bread.
3. Do not put hand inside oven chamber after bread pan is removed. Heating unit will still be hot.
4. To protect against electrical shock, do not immerse cord, plug, or breadmaker in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, or before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn all controls off (STOP); then remove plug from wall outlet.
14. Use extreme caution when removing bread pan.
15. To turn breadmaker OFF, press and hold the START/STOP button for 2 seconds. See "Control Panel" section for more information.
16. Do not place eyes or face in close proximity with tempered glass viewing window, in the event that the safety glass breaks.
17. Do not use appliance for other than intended use.
18. Clean oven interior carefully. Do not scratch or damage heating element tube.
19. **CAUTION:** Risk of Electric Shock. Cook only in removable Bread Pan.

## SAVE THESE INSTRUCTIONS!

### OTHER CONSUMER SAFETY INFORMATION

**This product is intended for household use only.**

**WARNING!** Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the counter-top or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with your breadmaker.

# Parts and Features

**Kneading Paddle**  
(unit includes 2 kneading paddles)

**Nonstick Bread Pan**

**Control Panel**

**Top Lid**

**Viewing Window**

**Ventilation Holes**

**Baking Chamber**

**Housing**

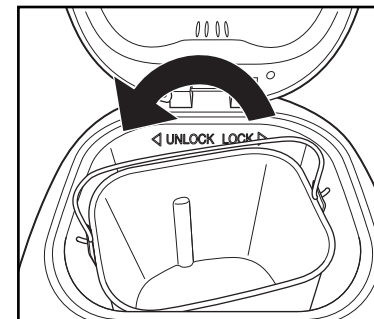
**Kneading Paddle**

**Spare Kneading Paddle**

**Nonstick Bread Pan**

**Base**

## TO REMOVE BREAD PAN:



Using the bread pan handle, turn the bread pan counterclockwise to unlock it. Lift up and remove bread pan from baking chamber.

# Quick-Start Guide

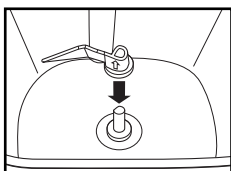
See "Detailed Instructions" section for additional information.

**BEFORE FIRST USE:** Wash and dry bread pan and kneading paddle.

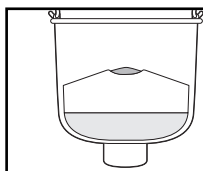
**NOTE:** Do not use metal utensils in bread pan as they may damage nonstick surface.

**CAUTION!** Falling Object Hazard. Breadmaker can wobble and walk during kneading cycle. Always position it in the center of the counter away from the edge.

## 1 Add Ingredients

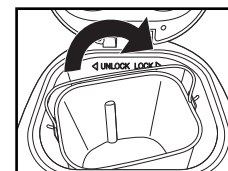


▶ Place kneading paddle on shaft, with arrow pointing up, pushing down as far as it will go, making sure flat surfaces are lined up.



LAST: Yeast. **MUST** be separate from wet ingredients  
 SECOND: Dry ingredients (sugar, salt, shortening, flour)  
 FIRST: Liquid ingredients – room temperature

▶ Carefully measure and add ingredients to the bread pan in the EXACT order given in the recipe.  
**TIP:** Premeasure all ingredients, including add-ins (nuts, raisins) prior to beginning.



▶ Place bread pan in the breadmaker, turning clockwise until it locks into place. Close cover.  
**NOTE:** Bread pan must lock into place for proper mixing and kneading.

## 2 Select Cycle

▶ Press CYCLE button until desired program number appears on the digital display.

▶ Press CRUST and LOAF buttons to ADJUST to desired setting (not adjustable in some cycles).

▶ To program a Delayed Start, use the Delay Timer + or – buttons to add up to 12 hours before Cycle will start. Refer to page 5 for additional information.

## 3 Start Making Bread

▶ Press START/STOP. The digital display will show the time remaining in the cycle.

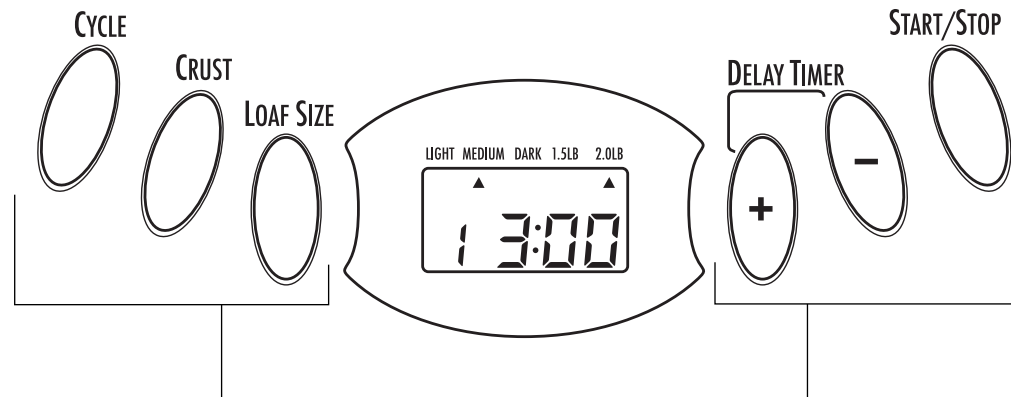
▶ Add-ins: After the second kneading cycle, 10 beeps will signal you to add fruit, nuts, etc.

▶ Once complete, breadmaker will beep and begin Keep Warm cycle for up to 1 hour.

▶ Using oven mitts, turn counterclockwise to unlock the bread pan, and pull bread pan straight up. Still using oven mitts, shake loaf from pan and let cool for 10 minutes.

Press START/STOP button for 2 seconds to cancel the Keep Warm cycle and turn off breadmaker.

# Control Panel



## Preprogrammed Cycles

- ① Basic
- ② French
- ③ Gluten-Free
- ④ Quick
- ⑤ Sweet
- ⑥ 1.5lb. Express
- ⑦ 2.0lb. Express
- ⑧ Dough
- ⑨ Jam
- ⑩ Cake
- ⑪ Whole Grain
- ⑫ Bake

### CYCLE

Press CYCLE button to select your desired cycle. The corresponding cycle number is shown on the display.

### CRUST COLOR

Press CRUST button to move the arrow to desired setting: Light, Medium, or Dark crust. (Crust is not adjustable in Cycles ⑧, ⑨, ⑩, ⑪, and ⑫.)

### LOAF SIZE

Press the LOAF SIZE button to move the arrow to 1.5- or 2-lb. loaf size. (Loaf size is not an option in Cycles ④, ⑥, ⑦, ⑧, ⑨, ⑩, and ⑫.)

### DELAY TIMER

Use the Delay Timer feature to start the breadmaker at a later time. Press the + and – buttons to increase the cycle time shown on the display. Add up to 13 hours including the delay time and breadmaking cycle.

#### NOTES:

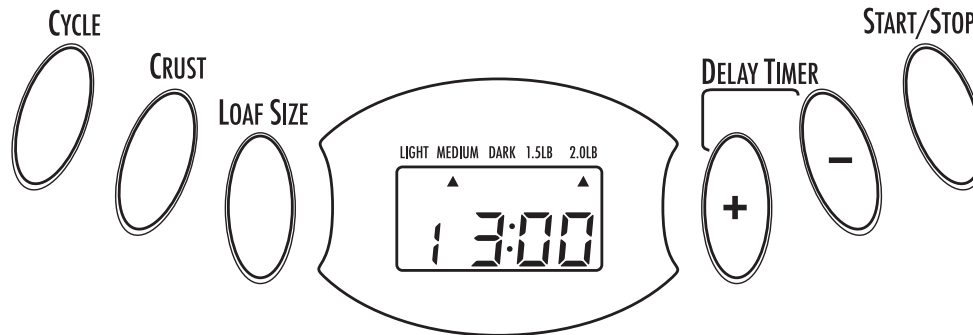
- Set the Delay Time after selecting Cycle, Loaf Size, and Crust Color.
- The 1.5 lb. Express, 2 lb. Express, and JAM cycles do not have a delay function.
- **Do not use the timer function with recipes that include dairy or other ingredients, such as eggs, milk, cream, or cheese.**

### START/STOP BUTTON

Press the START/STOP button once to start a cycle. A short beep will be heard, the colon in the time display will begin to flash, and the cycle will start. To remove bread, press the START/STOP button to end the baking cycle.

To cancel a cycle, press the START/STOP button for at least 2 seconds.

## Control Panel (cont.)



### Preprogrammed Cycles

- ① Basic
- ② French
- ③ Gluten-Free
- ④ Quick
- ⑤ Sweet
- ⑥ 1.5lb. Express
- ⑦ 2.0lb. Express
- ⑧ Dough
- ⑨ Jam
- ⑩ Cake
- ⑪ Whole Grain
- ⑫ Bake

#### POWER INTERRUPTION

In the event of a power outage, the process of making bread will continue automatically within 5 minutes. If the interruption time is longer than 5 minutes, the unit will not continue running and the display will revert back to the default setting (Cycle ①, Medium Color, and 2-lb. loaf). If the dough has started rising, discard the ingredients in the bread pan and start over. If the dough has not entered the rising phase, you can press the START/STOP button to continue the cycle from the beginning.

#### WARNING DISPLAY

"HHH" – This warning means that the temperature inside of the bread pan is too high. Stop the program, unplug the power cord, open the cover, and let the machine cool down completely before restarting.

"LLL" – This warning means that the temperature inside of the bread pan is too low. The room temperature is too low for the breadmaker to function.

#### KEEP WARM

After baking cycle is complete, the bread machine will shift to the Keep Warm setting for 1 hour.

To cancel the Keep Warm process, press the START/STOP button for 2 seconds.

**TIP:** Removing bread immediately after baking cycle is complete will prevent crust from becoming darker.

# Program Cycles

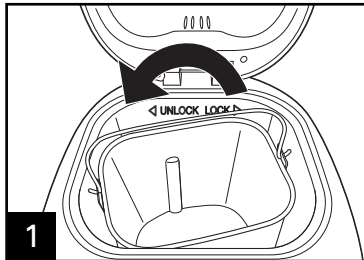
- 1 Basic**  
For white and mixed breads consisting mainly of basic bread flour.
- 2 French**  
For light breads made from fine flour. Normally, the bread is fluffy and has a crispy crust. This is not a suitable setting for recipes requiring butter, margarine, or milk.
- 3 Gluten-Free**  
For gluten-free breads and mixes.
- 4 Quick**  
For quick-bread recipes that do not use yeast for rising and instead may use baking powder or soda. Kneading, rising, and baking loaf within a time less than for basic bread.
- 5 Sweet**  
For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate, or added sugar. Due to a longer phase of rising, the bread will be light and airy.
- 6 1.5 lb. Express**  
Kneading, rising, and baking a 1.5-lb. loaf occurs in 58 minutes using a quick-rising yeast. Loaf will be smaller and rougher than that made with the Basic cycle.
- 7 2.0 lb. Express**  
Same as 1.5 lb. Express, but yields a 2-lb. loaf.
- 8 Dough**  
This cycle prepares the yeast dough for buns, pizza crust, etc., to be baked in a conventional oven. There is no baking in this cycle.
- 9 Jam**  
For making jams with fresh fruit.
- 10 Cake**  
Kneading, rising, and baking occurs, but with the aid of soda or baking powder.
- 11 Whole Grain**  
For breads with heavy varieties of flour that require a longer phase of kneading and rising (whole wheat flour, rye flour). Bread will be more compact and heavy.
- 12 Bake**  
When additional baking of breads is needed because a loaf is too light or not baked through. There is no kneading or resting.

# Detailed Instructions

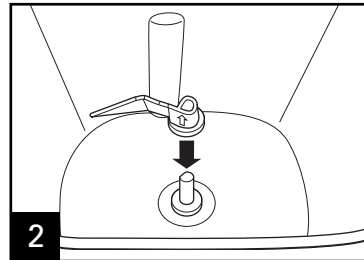
## BEFORE FIRST USE:

- Check for any missing or damaged parts.
- Clean all the parts according to the *Cleaning* section.
- Set the breadmaker on Bake mode and bake empty for about 10 minutes. Let unit cool down and clean all the detached parts again.

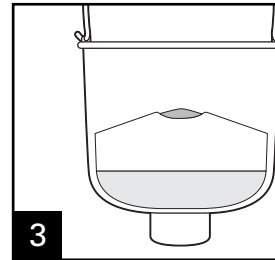
- The appliance may emit a little smoke and/or odor when you turn it on for the first time. This is normal and will subside after the first or second use. Make sure the appliance has sufficient ventilation.
- Dry all parts thoroughly. The appliance is ready for use.



**1** Using the bread pan handle, turn the bread pan counter-clockwise and then pull it out of the appliance.



**2** Push the kneading paddle into the drive shaft inside the bread pan.  
**CAUTION!** Falling Object Hazard. Breadmaker can wobble and walk during kneading cycle. Always position it in the center of the counter away from the edge.

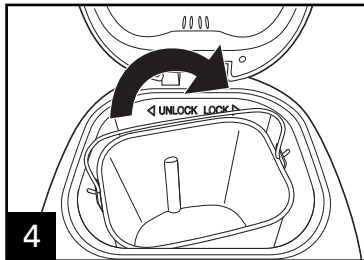


**3** Add the ingredients to the bread pan in the order listed in the recipe. First, add the liquids, sugar, and salt; then the flour; and last the yeast.  
**NOTE:** Make sure that yeast does not come into contact with salt or liquids.

LAST: Yeast. **MUST** be separate from wet ingredients

SECOND: Dry ingredients (sugar, salt, shortening, flour)

FIRST: Liquid ingredients – room temperature



**4** Place the bread pan into the appliance and make sure it is firmly locked in place by turning it clockwise. Close the lid.

**5** Plug in the appliance. A beep will be heard and the display will default to Cycle 1.

**6** Press the CYCLE button until your desired cycle is displayed.

**7** Press the LOAF SIZE button to move the arrow to 1.5- or 2-lb. loaf size. (Loaf size is not an option in Cycles 4, 6, 7, 8, 9, 10, and 12.)

**8** Press the CRUST button to move the arrow to desired setting: Light, Medium, or Dark crust. (Crust is not adjustable in Cycles 8, 9, 10, 11, and 12.)



## *Detailed Instructions (cont.)*

- 9** If desired, set the DELAY TIMER with the + and – buttons. (Delay function is not available in Cycles **6**, **7**, and **9**.)  
**NOTE:** Do not use this feature when using dairy, eggs, etc.
- 10** Press the START/STOP button to begin the cycle. Breadmaker will beep once and the “:” in the digital display will begin to flash indicating the timer is counting down. The kneading paddle will begin to mix your ingredients. If Delay Timer was activated, kneading paddle will not mix ingredients until cycle is set to begin.
- 11** For add-ins (nuts, raisins), the machine will beep at the start of the second kneading. Open the lid and pour in your add-ins. This timing varies by cycle. (Refer to the Timetable for Cycles chart.)
- 12** Once the cycle is complete, the machine will beep 10 times and shift to the Keep Warm setting for 1 hour.
- 13** To stop the machine, press the START/STOP button for 2 seconds and the Keep Warm setting will end. Unplug the power cord and then open the lid using oven mitts.
- 14** Let the bread pan cool down slightly before removing the bread. Using oven mitts, carefully turn the bread pan counterclockwise to unlock and lift up on the handle to remove from the machine.
- 15** Using oven mitts, turn the bread pan upside down (with the bread pan handle folded down) onto a wire cooling rack or clean cooking surface and gently shake until bread falls out. Use a nonstick spatula to gently loosen the sides of the bread from the bread pan.
- 16** If kneading paddle remains in the bread, gently pry it out using a spatula or small utensil. When not in use or when operation is complete, unplug the power cord.

**NOTE:** Store remaining bread in a sealed plastic bag for up to three days at room temperature. To store for a longer time, place sealed plastic bag in refrigerator for up to 10 days.

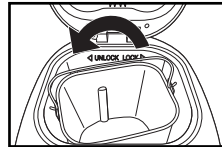
## Timetable for Cycles

The display timer will count down time for the various steps in each cycle as indicated below. This is the total processing time and does not include time added for a Delayed Start.

Cycle		Start of First Kneading	Start of First Dough Rise	Indicator Beep to ADD Ingredients	Start of Second Kneading	Start of Second Dough Rise	Start of Third Dough Rise	Start of Bake	Keep Warm (60 Minutes)
❶ Basic	1.5 lb.	2:53	2:44	2:24	2:24	2:10	1:45	1:00	Yes
	2 lb.	3:00	2:50	2:30	2:30	2:15	1:50	1:05	Yes
❷ French	1.5 lb.	3:40	3:24	2:44	2:44	2:25	1:55	1:05	Yes
	2 lb.	3:50	3:32	2:52	2:52	2:30	2:00	1:10	Yes
❸ Gluten-Free	1.5 lb.	3:32	3:23	2:58	2:58	2:40	2:05	:55	Yes
	2 lb.	3:40	3:30	3:05	3:05	2:45	2:10	1:00	Yes
❹ Quick		1:40	1:33	N/A	1:28	N/A	N/A	1:20	Yes
❺ Sweet	1.5 lb.	2:50	2:40	2:35	2:35	2:15	1:45	:50	Yes
	2 lb.	2:55	2:45	2:40	2:40	2:20	1:50	1:00	Yes
❻ 1.5-lb. Express		:58	:46	N/A	N/A	N/A	N/A	:35	Yes
❼ 2.0-lb. Express		:58	:49	N/A	N/A	N/A	N/A	:40	Yes
❽ Dough		1:30	1:10	N/A	N/A	:40	N/A	N/A	No
❾ Jam		1:20 total cycle							No
❿ Cake		2:50	2:40	2:35	2:35	2:15	1:45	1:10	Yes
⓫ Whole Grain	1.5 lb.	2:55	2:40	2:00	2:00	1:55	1:30	:50	Yes
	2 lb.	3:00	2:45	2:05	2:05	2:00	1:35	:55	Yes
⓬ Bake								:60	Yes

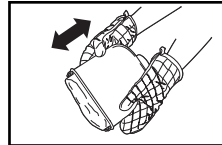
## Removing Bread

Bread pan and baking chamber will be hot and oven mitts should be used. Remove the bread pan by lifting the handle and turning it counterclockwise to unlock it from the base of the chamber.



Carefully shake the bread upside down until the loaf falls out of the bread pan. Allow to cool on a wire rack for 10 minutes before slicing.

**TIP:** If the kneading paddle comes out in the loaf, remove it with a spatula or small utensil.



When baking is complete, the unit will switch to the Keep Warm setting for up to 1 hour. Press and hold the START/STOP button for 2 seconds to end this cycle before removing bread pan.

### Slicing

Allow to cool for 10 minutes and slice with a bread knife.

### Storing Homemade Bread

Fresh-baked bread is best when consumed as soon as possible. To store, wrap cooled loaf in foil or a plastic bag to preserve freshness. Bread can be frozen for up to 6 months.

## Cleaning

### ⚠ WARNING

#### Electrical Shock Hazard.

Disconnect power before cleaning. Do not immerse cord, plug, or housing in any liquid. Allow breadmaker to cool down completely before cleaning.

**1**

To clean kneading paddle:  
If the kneading paddle is difficult to remove from the bread, add water to the bottom of the bread pan and allow to soak for up to 1 hour.  
Wipe the paddle carefully with a damp cloth. The kneading paddle is dishwasher-safe.

**2**

To clean bread pan:  
Remove the bread pan by turning it counterclockwise. Wipe inside and outside of bread pan with a damp cloth. Do not use any abrasive agents, in order to protect the nonstick coating. The bread pan must be dried completely before installation.

**NOTE:** The bread pan and kneading paddles are dishwasher-safe. The outside of the bread pan and base may discolor. This is normal.

**3**

To clean housing and top lid:  
After use, allow unit to cool. Use a damp cloth to wipe lid, housing, baking chamber, and interior of viewing window. Do not use any abrasive cleaners for cleaning, since this will degrade the high polish of the surface. Never immerse the housing into water for cleaning.

**4**

Before the breadmaker is packed for storage, ensure that it has completely cooled down, is clean and dry, and the top lid is closed.

## *Tips: Bread Basics*

### *Ingredients*

Two things can ensure a perfect loaf of bread: using fresh, quality ingredients and measuring them accurately.

#### **Flour**

##### **All-Purpose Flour**

Flour that contains no baking powder, suitable for “quick” breads or bread made with the Quick settings. Bread flour is better suited for yeast breads.

##### **Bread Flour**

Bread flour is the most important ingredient of making bread and is recommended in most yeast-bread recipes. It has a high gluten content and can keep the size of the bread from collapsing after rising. Flour varies by region. For example, American flour is milled from hard spring wheat; Canadian flour is milled from hard winter wheat.

##### **Self-Rising Flour**

Flour that contains baking powder, used especially for making cakes. Do not use self-rising flour in combination with yeast.

##### **Whole-Wheat Flour**

Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour will have higher fiber and nutritional content. Whole-wheat flour is heavier and, as a result, loaves may be smaller in size and have a heavier texture.

#### **Tip:**

To check whether the yeast is fresh and active:

- Pour 1 cup hot tap water into a measuring cup.
- Add 1 teaspoon white sugar and 1 tablespoon yeast.
- Place the measuring cup in a warm place for about 5 minutes.
- Fresh, active yeast will begin to bubble or “grow.” If it does not, the yeast is dead or inactive.

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#### **Other Ingredients**

##### **Egg**

Eggs can improve bread texture and make the bread larger in size. The egg must be whisked in with the other liquid ingredients.

##### **Salt**

Salt is necessary to improve the bread flavor and crust color. It is also used to restrain yeast activity.

##### **Shortening, Butter, and Vegetable Oil**

Shortening and butter should be cut into small pieces before adding to liquid.

##### **Sugar**

Sugar is “food” for the yeast and also increases the sweet taste and color of bread. It is a very important element of making the bread rise. White sugar is normally used; however, brown sugar, powdered sugar, or cotton sugar may also be called for in some recipes.

##### **Water and Other Liquids (always added first)**

Water is an essential ingredient for making bread. Generally speaking, water should be at room temperature. Some recipes may call for milk or other liquids. Never use dairy with the Delay Timer option.

##### **Yeast**

Yeast is a living organism and should be kept in the refrigerator to remain fresh. It needs carbohydrates found in sugar and flour as nourishment.

Yeast used in breadmaker recipes will be sold under several different names: Bread machine yeast (preferred), active-dry yeast, and instant yeast.

Before using, check the expiration date of the yeast. Return to refrigerator immediately after each use.

## Tips: Use Exact Measurements

One of the most important steps of making good bread is the proper measurement of ingredients. Measure each ingredient carefully and add to your bread pan in the order given in the recipe.

### Adding Sequence

**Always** add ingredients in the order given in the recipe.

FIRST: Liquid ingredients

SECOND: Dry ingredients

LAST: Yeast

The yeast should only be placed on the dry flour and never come in contact with the liquid or salt.

When you use the Delay Timer function for a long time, never add the perishable ingredients such as eggs or milk.

### Liquid Ingredients

Water, fresh milk, or other liquids should be measured with a glass measuring cup with clear markings and a spout. Set the cup on the counter and lower yourself to check the liquid level. When measuring cooking oil or other ingredients, clean the measuring cup thoroughly in between.

### Liquid Measurement Conversion Chart

Fluid Ounce(s)	Cup	Tablespoon(s)	Teaspoons
8	1	16	48
7	7/8	14	42
6	3/4	12	36
5	5/8	10	30
4	1/2	8	24
3	3/8	6	18
2	1/4	4	12
1	1/8	2	6
		1	3
		1/2	1 1/2

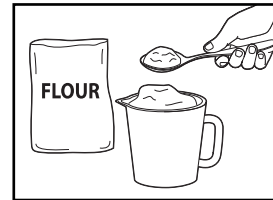
### Dry Measurements

Measure dry ingredients by gently spooning flour, etc., into the measuring cup and then, once filled, leveling off with a knife. Never use the measuring cup to scoop your dry ingredients directly from a container as this could add up to one tablespoon of extra ingredients. Do not tap the bottom of the measuring cup or pack down.

**HINT:** Before measuring, stir the flour to aerate it.

When measuring small amounts of dry ingredients, such as salt or sugar, use a measuring spoon, making sure it is leveled off.

Weighing dry ingredients with a digital scale will provide better baking results.



### Dry Measurement Weight Equivalents

1 cup of:	Ounces	Grams
All-purpose flour	4.4	125
Bread flour	4.5	127
Whole-wheat flour	4.2	120
Rye flour	3.6	102

## Frequently Asked Questions

### ***May I use a sugar substitute in place of sugar?***

Sugar is necessary for the yeast to produce a light loaf with a good height. Results may vary with the type and amount of sugar substitute used. If you are going to use an artificial sweetener, choose one that is aspartame-based rather than saccharin-based.

### ***May I omit the salt or sugar from the recipe?***

No, both the sugar and salt play an important role in the breadmaking process. Salt prevents the yeast from overreacting and the bread from overrising. The combination of sugar, salt, and yeast is a key part of the breadmaking process. Remember that the total sugar and salt amounts are divided among all the slices, so the amount of sugar and salt per serving is small.

### ***When do I add raisins, nuts, etc., to the bread?***

This breadmaker will beep at the start of the second kneading to let you know when to add raisins, nuts, seeds, etc. This timing varies by cycle. (Refer to the Timetable for Cycles chart.) If you are using the Delay Start timer and it is more convenient, you may add ingredients at the start.

### ***Can I open the lid while the breadmaker is operating?***

This breadmaker is designed with a window in the lid to let you watch your bread's progress. Quick checks are OK in the early stages of kneading and to add ingredients when the beeper sounds. However, the temperature in the baking chamber adjusts for the Rising and Baking stages. Opening the lid during these steps could cause the loaf to fall or not bake properly. Sometimes condensation forms on the window after initial mixing and kneading. It usually disappears once the baking cycle starts so you should be able to get a clear view of your loaf.

### ***Can I use my favorite bread recipes in my breadmaker?***

Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the unit and make several loaves of bread with recipes provided before you begin experimenting. Never exceed a total amount of 4 1/4 cups of dry ingredients (that includes flours, oats, cornmeal, etc.). Use the recipes in this book to help determine the ratio of dry ingredients to liquid and amounts of yeast, sugar, salt, and butter/margarine to use.

### ***What will happen if I leave the bread in the bread pan after baking?***

This unit has a 60-minute Keep Warm cycle that lets you leave the bread in the pan for up to an hour after baking is complete. Once the warming cycle is over, it is best to remove the bread immediately or the bottom of your loaf will absorb moisture and become soggy.

### ***Can the recipe be cut in half?***

No, it is not recommended. The ingredient proportions work better in the full amounts.

### ***How can bread mixes be used in the machine and at what setting?***

The package instructions will list the amount of water and amount of yeast to use. Be sure to add liquid, then dry ingredients, followed by yeast. Do not allow the yeast to sit in the liquid. The bread type setting is dependent upon the type of bread mix being used (i.e., White bread uses the Basic bread setting; Sweet Bread setting is for use with dried fruit, cheese, or nuts; whole-wheat or multigrain should use the Whole Grain setting; Crust setting, either Light or Dark, is a personal preference). Do not use bread mixes that exceed 2-lb. loaf size.

# Troubleshooting

PROBLEM	PROBABLE CAUSE	SOLUTION
Odor or burning smell.	<ul style="list-style-type: none"> <li>Flour or other ingredients have spilled into the baking chamber.</li> </ul>	<ul style="list-style-type: none"> <li>Stop the breadmaker and allow to cool completely. Wipe excess flour, etc., from the baking chamber with a paper towel.</li> <li><b>TIP:</b> Measure ingredients over the counter, adding them to the bread pan prior to insertion into the machine.</li> </ul>
Ingredients not blending; can hear motor turning.	<ul style="list-style-type: none"> <li>Bread pan or kneading paddle may not be installed properly.</li> <li>Too many ingredients.</li> </ul>	<ul style="list-style-type: none"> <li>Make sure kneading paddle is set all the way on shaft.</li> <li>Measure ingredients accurately.</li> </ul>
"HHH" displays when START/STOP button is pressed.	<ul style="list-style-type: none"> <li>Internal temperature of breadmaker is too high.</li> </ul>	<ul style="list-style-type: none"> <li>Allow unit to cool down in between cycles. Unplug unit, open lid, and remove bread pan. Allow to cool 15–30 minutes before beginning new cycle.</li> </ul>
Window is cloudy or covered with condensation.	<ul style="list-style-type: none"> <li>May occur during mixing or rising cycles.</li> </ul>	<ul style="list-style-type: none"> <li>Condensation usually disappears during baking cycle. Clean window well in between uses.</li> </ul>
Kneading paddle comes out with the bread.	<ul style="list-style-type: none"> <li>Thicker crust with dark crust setting.</li> </ul>	<ul style="list-style-type: none"> <li>It is not uncommon for the kneading paddle to come out with the bread loaf. Once the loaf cools, remove the paddle with a spatula.</li> <li>Choose a lighter crust (Cycles ①–⑦ only).</li> </ul>

## Troubleshooting *(cont.)*

PROBLEM	PROBABLE CAUSE	SOLUTION
Dough is not blending thoroughly; flour and other ingredients are built up on sides of pan; bread loaf is coated with flour.	<ul style="list-style-type: none"> <li>• Bread pan or kneading paddle may not be installed properly.</li> <li>• Too many dry ingredients.</li> <li>• Gluten-free dough is typically very wet. It may need additional help by scraping sides with a rubber spatula.</li> </ul>	<ul style="list-style-type: none"> <li>• Make sure bread pan is securely set in unit and kneading paddle is firmly on shaft.</li> <li>• Make sure ingredients are measured accurately and added in the proper order.</li> <li>• Excess flour can be removed from loaf once baked and cooled. Add water, one tablespoon at a time, until dough has formed into a ball.</li> </ul>
Bread rises too high or pushes lid up.	<ul style="list-style-type: none"> <li>• Ingredients not measured properly (too much yeast, flour).</li> <li>• Kneading paddle not in bread pan.</li> <li>• Forgot to add salt.</li> </ul>	<ul style="list-style-type: none"> <li>• Measure all ingredients accurately and make sure sugar and salt have been added.</li> <li>• Try decreasing yeast by 1/4 teaspoon.</li> <li>• Check installation of kneading paddle.</li> </ul>
Bread does not rise; loaf is short.	<ul style="list-style-type: none"> <li>• Inaccurate measurement of ingredients or inactive yeast.</li> <li>• Lifting lid during cycles.</li> </ul>	<ul style="list-style-type: none"> <li>• Measure all ingredients accurately.</li> <li>• Check expiration date of yeast and flour.</li> <li>• Liquids should be room temperature.</li> </ul>
Bread has a crater in the top of the loaf once baked.	<ul style="list-style-type: none"> <li>• Dough has risen too fast.</li> <li>• Too much yeast or water.</li> <li>• Incorrect cycle chosen for the recipe.</li> </ul>	<ul style="list-style-type: none"> <li>• Measure all ingredients accurately.</li> <li>• Decrease yeast or water slightly.</li> </ul>
Crust color is too light.	<ul style="list-style-type: none"> <li>• Opening the lid during baking.</li> </ul>	<ul style="list-style-type: none"> <li>• Do not open lid during baking.</li> <li>• Select a darker crust option (Cycles ①–⑦ only).</li> </ul>
Crust color is too dark.	<ul style="list-style-type: none"> <li>• Too much sugar in the recipe.</li> </ul>	<ul style="list-style-type: none"> <li>• Decrease sugar amount slightly.</li> <li>• Select a lighter crust option (Cycles ①–⑦ only).</li> </ul>



## Troubleshooting *(cont.)*

PROBLEM	PROBABLE CAUSE	SOLUTION
Bread loaf is lopsided.	<ul style="list-style-type: none"> <li>• Too much yeast or water.</li> <li>• Kneading paddle pushes dough to one side before rising and baking.</li> </ul>	<ul style="list-style-type: none"> <li>• Measure all ingredients accurately.</li> <li>• Decrease yeast or water slightly.</li> <li>• Some loaves may not be evenly shaped, particularly with whole-grain flour.</li> </ul>
Loaves made are different shapes.	<ul style="list-style-type: none"> <li>• Varies by the type of bread.</li> </ul>	<ul style="list-style-type: none"> <li>• Whole-grain or multigrain is denser and may be shorter than a basic white bread.</li> </ul>
Bottom of loaf is soggy.	<ul style="list-style-type: none"> <li>• Bread has remained in bread pan on Keep Warm setting too long and absorbed moisture.</li> </ul>	<ul style="list-style-type: none"> <li>• End Keep Warm setting by pressing START/STOP for 2–3 seconds.</li> <li>• Remove bread from bread pan using oven mitts.</li> </ul>
Bread is hollow or holey inside.	<ul style="list-style-type: none"> <li>• Dough too wet, too much yeast, no salt</li> <li>• Water too hot.</li> </ul>	<ul style="list-style-type: none"> <li>• Measure all ingredients accurately.</li> <li>• Decrease yeast or water slightly. Check salt measurement.</li> <li>• Use room-temperature water.</li> </ul>
Underbaked or sticky, doughy bread.	<ul style="list-style-type: none"> <li>• Too much liquid; incorrect cycle chosen.</li> </ul>	<ul style="list-style-type: none"> <li>• Decrease liquid and measure ingredients carefully.</li> <li>• Check cycle chosen for recipe.</li> </ul>
Bread mashes down when slicing.	<ul style="list-style-type: none"> <li>• Bread is too hot.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow to cool on a wire rack for 15–30 minutes before slicing.</li> </ul>
Bread has a heavy, thick texture.	<ul style="list-style-type: none"> <li>• Too much flour, old flour.</li> <li>• Not enough water.</li> </ul>	<ul style="list-style-type: none"> <li>• Try increasing water or decreasing flour.</li> <li>• Whole-grain breads will have a heavier texture.</li> </ul>
Base of bread pan has darkened or is spotted.	<ul style="list-style-type: none"> <li>• After washing in dishwasher.</li> </ul>	<ul style="list-style-type: none"> <li>• This is normal and will not affect the bread pan.</li> </ul>

## Recipes – Basic (Cycle 1)

\*When using Canadian flour, use the reduced flour amount listed for Canadian bread flour. Do not use the American flour amount.

### White

#### 1.5-lb. Loaf

1 cup water  
 1 1/8 teaspoons salt  
 1 tablespoon sugar  
 3 tablespoons butter or vegetable oil  
 3 1/2 cups American bread flour  
**OR** 2 1/4 cups Canadian bread flour\*  
 1 1/2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/3 cups water  
 1 1/2 teaspoons salt  
 2 tablespoons sugar  
 1/4 cup butter or vegetable oil  
 4 1/2 cups American bread flour  
**OR** 3 cups Canadian bread flour\*  
 1 3/4 teaspoons bread machine yeast

### White Wheat

#### 1.5-lb. Loaf

1 cup water  
 1 1/2 teaspoons salt  
 3 tablespoons sugar  
 2 tablespoons butter or vegetable oil  
 2 tablespoons nonfat dry milk  
 2 cups American bread flour **OR**  
 1 1/4 cups Canadian bread flour\*  
 1 cup whole-wheat flour  
 2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/4 cups water  
 1 1/2 teaspoons salt  
 3 tablespoons sugar  
 2 tablespoons butter or vegetable oil  
 3 tablespoons nonfat dry milk  
 2 1/2 cups American bread flour  
**OR** 1 1/2 cups Canadian bread flour\*  
 1 1/2 cups whole-wheat flour  
 1 1/2 teaspoons bread machine yeast

### Onion

#### 1.5-lb. Loaf

1 cup water  
 1 1/8 teaspoons salt  
 1 tablespoon sugar  
 2 tablespoons butter or vegetable oil  
 2 tablespoons dried minced onion  
 3 1/2 cups American bread flour  
**OR** 2 1/4 cups Canadian bread flour\*  
 2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/3 cups water  
 1 1/2 teaspoons salt  
 2 tablespoons sugar  
 1/4 cup butter or vegetable oil  
 3 tablespoons dried minced onion  
 4 1/2 cups American bread flour  
**OR** 3 cups Canadian bread flour\*  
 1 1/2 teaspoons bread machine yeast

### Onion Poppy Seed

#### 1.5-lb. Loaf

1 cup water  
 1 1/8 teaspoons salt  
 1 tablespoon sugar  
 3 tablespoons butter or vegetable oil  
 3 1/2 cups American bread flour  
**OR** 2 1/4 cups Canadian bread flour\*  
 1 1/2 teaspoons onion flakes  
 2 teaspoons poppy seeds  
 2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/3 cups water  
 1 1/2 teaspoons salt  
 2 tablespoons sugar  
 1/4 cup butter or vegetable oil  
 4 1/2 cups American bread flour  
**OR** 3 cups Canadian bread flour\*  
 2 teaspoons onion flakes  
 1 tablespoon poppy seeds  
 1 1/2 teaspoons bread machine yeast

## Recipes – Basic (Cycle 1)

\*When using Canadian flour, use the reduced flour amount listed for Canadian bread flour. Do not use the American flour amount.

### Oatmeal-Buttermilk

#### 1.5-lb. Loaf

1 cup buttermilk  
1 teaspoon salt  
2 tablespoons sugar  
3 tablespoons butter or vegetable oil  
3/4 cup regular oats (old-fashioned oats)  
2 1/2 cups American bread flour  
**OR** 1 3/4 cups Canadian bread flour\*  
2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/4 cups buttermilk  
1 1/4 teaspoons salt  
2 tablespoons sugar  
1/4 cup butter or vegetable oil  
1 cup regular oats (old-fashioned oats)  
2 3/4 cups American bread flour  
**OR** 2 cups Canadian bread flour\*  
2 1/2 teaspoons bread machine yeast

### Maple Wheat

#### 1.5-lb. Loaf

1 cup buttermilk  
1 teaspoon salt  
2 tablespoons nonfat dry milk  
2 tablespoons maple syrup  
2 tablespoons butter or vegetable oil  
1 cup whole-wheat flour  
2 cups American bread flour **OR**  
1 1/4 cups Canadian bread flour\*  
1 1/2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/3 cups buttermilk  
1 teaspoon salt  
2 tablespoons nonfat dry milk  
3 tablespoons maple syrup  
2 tablespoons butter or vegetable oil  
1 1/2 cups whole-wheat flour  
2 1/2 cups American bread flour  
**OR** 1 1/2 cups Canadian bread flour\*  
1 1/2 teaspoons bread machine yeast

### Italian Parmesan Bread

#### 1.5-lb. Loaf

1 cup + 2 tablespoons water  
1 1/8 teaspoons salt  
1 tablespoon sugar  
3 tablespoons olive oil  
3 1/2 cups American bread flour  
**OR** 2 1/4 cups Canadian bread flour\*  
1 teaspoon dried, crushed basil  
1 teaspoon dried, crushed oregano  
3 tablespoons grated Parmesan cheese  
1 1/2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/3 cups water  
1 1/2 teaspoons salt  
2 tablespoons sugar  
1/4 cup olive oil  
4 1/2 cups American bread flour  
**OR** 3 cups Canadian bread flour\*  
1 1/2 teaspoons dried, crushed basil  
1 1/2 teaspoons dried, crushed oregano  
1/4 cup grated Parmesan cheese  
1 1/2 teaspoons bread machine yeast

### Light Rye

#### 1.5-lb. Loaf

1 cup water  
1 1/2 teaspoons salt  
2 tablespoons sugar  
1 tablespoons butter or vegetable oil  
2 teaspoons caraway seed  
2 cups American bread flour **OR**  
1 1/2 cups Canadian bread flour\*  
1 cup rye flour  
1 1/2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/2 cups water  
1 1/2 teaspoons salt  
2 tablespoons sugar  
1 tablespoons butter or vegetable oil  
2 teaspoons caraway seed  
3 cups American bread flour **OR**  
2 cups Canadian bread flour\*  
1 1/2 cups rye flour  
2 teaspoons bread machine yeast

## Recipes – Basic (Cycle 1)

\*When using Canadian flour, use the reduced flour amount listed for Canadian bread flour. Do not use the American flour amount.

### Honey Granola

#### 1.5-lb. Loaf

1 cup + 2 tablespoons water  
 1 1/8 teaspoons salt  
 1 tablespoon sugar  
 3 tablespoons butter or vegetable oil  
 1 1/2 cups American bread flour  
**OR** 1 cup Canadian bread flour\*  
 1 cup whole-wheat flour  
 1 cup granola  
 1 1/4 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/2 cups water  
 1 1/2 teaspoons salt  
 1/4 cup honey  
 2 tablespoons butter or vegetable oil  
 2 1/2 cups American bread flour  
**OR** 2 cups Canadian bread flour\*  
 1 cup whole-wheat flour  
 1 cup granola  
 1 1/2 teaspoons bread machine yeast

## Recipes – French (Cycle 2)

\*When using Canadian flour, use the reduced flour amount listed for Canadian bread flour. Do not use the American flour amount.

### French

#### 1.5-lb. Loaf

1 1/2 cups water  
 1 teaspoon salt  
 1 teaspoon sugar  
 3 1/2 cups American bread flour  
**OR** 2 1/4 cups Canadian bread flour\*  
 1 1/2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/4 cups + 1 tablespoon water  
 1 teaspoon salt  
 1 1/2 teaspoons sugar  
 4 1/2 cups American bread flour  
**OR** 3 cups Canadian bread flour\*  
 1 1/2 teaspoons bread machine yeast

### French Onion

#### 1.5-lb. Loaf

1 cup water  
 1-ounce envelope dry onion soup mix  
 3 1/2 cups American bread flour  
**OR** 2 1/4 cups Canadian bread flour\*  
 2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/2 cups water  
 1-ounce envelope dry onion soup mix  
 4 1/2 cups American bread flour  
**OR** 3 cups Canadian bread flour\*  
 1 1/2 teaspoons bread machine yeast

## Recipes – Gluten-Free (Cycle 3)

### Gluten-Free Sandwich Bread

#### 1.5-lb. Loaf

1 1/2 cups warm milk (cow, rice, soy, or nut)  
3/4 cup whole egg (must measure 3/4 cups)  
1/4 cup vegetable oil  
1 teaspoon cider vinegar or lemon juice  
3/4 teaspoon sea salt  
2 tablespoons sugar  
1 tablespoon xanthan gum  
1 teaspoon guar gum  
3/4 teaspoon lecithin granules (plain soy)  
1 tablespoon potato flour  
3 cups gluten-free all-purpose baking flour  
2 teaspoons active dry yeast

Have all ingredients at room temperature. Whisk together liquid ingredients until very smooth. Add liquid ingredients to bread pan. In separate bowl, whisk together dry ingredients, except yeast, until thoroughly blended. Pour the dry ingredients on top of the wet. Make a small well on the top middle of the dry ingredients and add the yeast.

*Recipe Courtesy of Bob's Red Mill Natural Foods, copyright 2010.*

*Visit Bob's Red Mill online at [www.bobsredmill.com](http://www.bobsredmill.com) for more bread machine recipes.*

### Whole-Grain Bread

This gluten-free recipe is over 50% whole grain using the brown rice flour.

#### 1.5-lb. Loaf

2 cups hot water (150°F)  
3 large eggs, lightly beaten  
1 teaspoon cider vinegar  
1/4 cup canola oil  
2 cups brown rice flour  
1/2 cup tapioca flour  
1/2 cup potato starch  
1/2 cup garbanzo bean flour  
1 1/2 teaspoons sea salt  
4 1/2 teaspoons xanthan gum  
3 tablespoons sugar  
3 tablespoons nondairy dreamer  
2 1/4 teaspoons yeast, active dry

In a bowl, whisk together the hot water, eggs, vinegar, and oil. Place the liquid ingredients in the bread pan. In a separate bowl, stir together rice flour, tapioca flour, potato starch, garbanzo bean flour, sea salt, xanthan gum, nondairy creamer, and sugar. Pour the dry ingredients on top of the liquid. Make a small well on the top middle of the dry ingredients and add the yeast.

*Recipe Courtesy of Bob's Red Mill Natural Foods, copyright 2010.*

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## *Recipes – Quick* (Cycle 4)

### **Banana-Nut Quick Bread**

#### **1.5-lb. Loaf**

1 cup water  
1/4 cup butter or vegetable oil  
2 eggs, slightly beaten  
14-ounce package banana quick-bread mix  
1/2 cup finely chopped nuts

### **Cornbread**

#### **1.5-lb. Loaf**

2 eggs, slightly beaten  
1 cup milk  
1/2 teaspoon bread machine yeast  
2 8.5-ounce package corn muffin mix

Set crust color to Light.

### **Moist Devil's Food Cake**

#### **1.5-lb. Loaf**

12-ounce can evaporated milk  
1/2 cup butter or vegetable oil  
3 eggs, slightly beaten  
18-ounce package Devil's Food cake mix

Set crust color to Light.

### **Yellow Pound Cake**

#### **1.5-lb. Loaf**

1 1/3 cups water  
1/3 cup butter or vegetable oil  
3 large eggs, slightly beaten  
3.9-ounce vanilla instant pudding mix  
18-ounce package yellow cake mix

## Recipes – Sweet (Cycle 5)

\*When using Canadian flour, use the reduced flour amount listed for Canadian bread flour. Do not use the American flour amount.

### Chocolate

#### 1.5-lb. Loaf

1 cup milk  
1 egg, slightly beaten  
1 teaspoon salt  
1/2 cup sugar  
1/4 cup unsweetened baking cocoa  
1/4 cup butter, room temperature  
3 cups American bread flour **OR**  
2 cups Canadian bread flour\*  
6 ounces (1 cup) semi-sweet chocolate chips  
2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/4 cups milk  
1 egg, slightly beaten  
1 1/4 teaspoons salt  
1/2 cup sugar  
1/4 cup unsweetened baking cocoa  
1/4 cup butter, room temperature  
3 1/2 cups American bread flour  
**OR** 2 1/2 cups Canadian bread flour\*  
6 ounces (1 cup) semi-sweet chocolate chips  
2 1/4 teaspoons bread machine yeast

Set crust color to Light. Serve as a breakfast bread with cream cheese.

### Cinnamon

#### 1.5 lb. Loaf

1 cup water  
1 1/2 teaspoons salt  
1/4 cup sugar  
2 tablespoons nonfat dry milk  
2 tablespoons butter or vegetable oil  
3 1/2 cups American bread flour  
**OR** 2 1/4 cups Canadian bread flour\*  
1 1/2 teaspoons cinnamon  
2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/2 cups water  
2 teaspoons salt  
1/4 cup sugar  
2 tablespoons nonfat dry milk  
3 tablespoons butter or vegetable oil  
4 cups American bread flour **OR**  
3 cups Canadian bread flour\*  
2 teaspoons cinnamon  
1 1/2 teaspoons bread machine yeast

### Cinnamon-Raisin

#### 1.5-lb. Loaf

1 cup water  
1 1/2 teaspoons salt  
1/4 cup sugar  
2 tablespoons nonfat dry milk  
2 tablespoons butter or vegetable oil  
2 3/4 cups American bread flour  
**OR** 2 cups Canadian bread flour\*  
1 1/2 teaspoons cinnamon  
2 teaspoons bread machine yeast  
3/4 cup raisins

#### 2-lb. Loaf

1 1/4 cups water  
1 1/2 teaspoons salt  
1/4 cup sugar  
2 tablespoons nonfat dry milk  
3 tablespoons butter or vegetable oil  
3 1/4 cups American bread flour  
**OR** 3 cups Canadian bread flour\*  
2 teaspoons cinnamon  
2 1/4 teaspoons bread machine yeast  
1 cup raisins

Add raisins at Add Ingredient signal. Breadmaker will beep 10 times about 30 minutes after the cycle begins.

## Recipes – 1.5 lb. Express (Cycle 6)

\*When using Canadian flour, use the reduced flour amount listed for Canadian bread flour. Do not use the American flour amount.

### White

#### 1.5-lb. Loaf

1 cup warm water  
1 teaspoon salt  
3 tablespoons sugar  
2 tablespoons butter or vegetable oil  
2 tablespoons nonfat dry milk  
3 1/4 cups American bread flour **OR**  
2 1/4 cups Canadian bread flour\*  
3 teaspoons bread machine yeast

### Cheddar

#### 1.5-lb. Loaf

1 cup warm water  
1 teaspoon salt  
3 tablespoons sugar  
2 tablespoons butter or vegetable oil  
2 tablespoons nonfat dry milk  
1/3 cup grated cheddar  
3 1/4 cups American bread flour **OR**  
2 1/4 cups Canadian bread flour\*  
3 teaspoons bread machine yeast

### Pepper-Dill

#### 1.5-lb. Loaf

1 cup warm water  
1 teaspoon salt  
1/2 teaspoon black pepper  
1/2 teaspoon dried dillweed  
3 tablespoons sugar  
2 tablespoons butter or vegetable oil  
2 tablespoons nonfat dry milk  
3 cups American bread flour **OR**  
2 1/4 cups Canadian bread flour\*  
3 teaspoons bread machine yeast



## Recipes – 2.0 lb. Express (Cycle 7)

\*When using Canadian flour, use the reduced flour amount listed for Canadian bread flour. Do not use the American flour amount.

### White

#### 2-lb. Loaf

1 1/4 cups warm water  
1 1/4 teaspoons salt  
1/4 cup sugar  
3 tablespoons butter or vegetable oil  
3 tablespoons nonfat dry milk  
4 cups American bread flour **OR**  
3 cups Canadian bread flour\*  
3 1/2 teaspoons bread machine yeast

### Cheddar

#### 2-lb. Loaf

1 1/4 cups warm water  
1 1/4 teaspoons salt  
1/4 cup sugar  
3 tablespoons butter or vegetable oil  
3 tablespoons nonfat dry milk  
1/2 cup grated cheddar  
4 cups American bread flour **OR** 3  
cups Canadian bread flour\*  
3 1/2 teaspoons bread machine yeast

### Pepper-Dill

#### 2-lb. Loaf

1 1/4 cups warm water  
1 1/4 teaspoons salt  
1/2 teaspoon black pepper  
1/2 teaspoon dried dillweed  
1/4 cup sugar  
3 tablespoons butter or vegetable oil  
3 tablespoons nonfat dry milk  
4 cups American bread flour **OR**  
3 cups Canadian bread flour\*  
3 1/2 teaspoons bread machine yeast

## Recipes – Dough (Cycle 8)

### Dinner Rolls

#### 1.5-lb. Loaf

1 cup milk  
 1/4 cup butter, room temperature  
 1 egg, slightly beaten  
 1/4 cup sugar  
 1 teaspoon salt  
 4 cups all-purpose flour  
 2 teaspoons bread machine yeast

At the end of the Dough cycle, remove the dough from the breadmaker. Press and hold the START/STOP button for several seconds to end the cycle. Place on floured counter. Grease a 9- x 13-inch baking pan. Cut dough in half; then divide each half into 8 pieces. Place in greased pan. Let rise until almost double in size, about 45 minutes. Bake at 375°F for 15 to 20 minutes or until done. **Makes 16 rolls.**

### Pizza Crust

#### 1.5-lb. Loaf

1 cup water  
 1 teaspoon salt  
 1 tablespoon butter or vegetable oil  
 3 cups bread flour  
 2 teaspoons bread machine yeast

At the end of the Dough cycle, remove the dough from the breadmaker. Press and hold the START/STOP button for several seconds to end the cycle. Place on floured counter and let the dough rest for 10 minutes. Shape into a 15- to 16-inch round pizza pan. Add favorite pizza ingredients. Bake at 475°F for 20 to 25 minutes or until done. **Makes one 16-inch pizza.**

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### Focaccia

#### Dough

1 cup water  
 1 teaspoon salt  
 1 teaspoon sugar  
 3 1/4 cups bread flour  
 2 teaspoons bread machine yeast

#### Toppings

1 to 2 tablespoons cornmeal  
 2 tablespoons olive oil  
 3 tablespoons fresh basil, coarsely chopped  
 1/4 cup grated Parmesan cheese

At the end of the Dough cycle, remove the dough from the breadmaker. Press and hold the START/STOP button for several seconds to end the cycle. Place on floured counter and let the dough rest for 10 minutes. Sprinkle cornmeal on a jelly roll pan or cookie sheet. Roll dough into a large rectangle. Place rectangle onto pan. Using your fingers, make dents in the dough about 1 to 2 inches apart. Drizzle oil over top of dough. Let rise 30 to 45 minutes. Sprinkle dough with basil and cheese. Bake at 400°F for 20 to 25 minutes. **Makes 1 focaccia.**

## Recipes – Dough (Cycle 8)

### Cinnamon Raisin Buns

#### Dough

1 cup milk  
2 eggs, slightly beaten  
1 teaspoon salt  
1/2 cup sugar  
1/4 cup butter, room temperature  
4 cups all-purpose flour  
2 1/2 teaspoons bread machine yeast

#### Filling

1/3 cup butter, softened  
1 cup brown sugar  
1 tablespoon cinnamon  
3/4 cup raisins

At the end of the Dough cycle, remove the dough from the breadmaker. Press and hold the START/STOP button for several seconds to end the cycle. Place on floured counter and let the dough rest for 10 minutes. Roll dough to a large rectangle. Spread with softened butter. Mix the brown sugar and cinnamon; then sprinkle over the butter. Scatter the raisins over the butter and sugar. Roll up dough from the longest side. Cut into rolls about 1/2-inch thick. Place in a greased 10- x 14-inch baking pan.\* Cover and let rise until almost doubled, about 1 hour. Bake at 375°F for 20 to 25 minutes, or until done. Let cool slightly; then ice.

**Icing:** Combine the cream cheese, butter, confectioners sugar, vanilla, and salt.

**Makes about 16 large cinnamon rolls.**

\*Can also use a 9- x 13-inch baking pan plus a 9- x 5-inch loaf pan.

#### Icing

3-ounces cream cheese, room temperature  
3 tablespoons butter, room temperature  
1 cup confectioners sugar  
1 teaspoon vanilla extract  
Pinch salt

### Homemade Wonderful Gluten-Free Rolls

#### 1.5-lb. Loaf

1 teaspoon cider vinegar  
1/4 cup melted butter or oil  
1 2/3 cups warm milk (cow, rice, or soy)  
1 whole egg plus enough egg whites to equal 3/4 cup  
1 package Bob's Red Mill Gluten-Free Homemade Wonderful Bread Mix

Place first 3 ingredients (liquid) into bread pan. Open Bob's Red Mill Gluten-Free Homemade Wonderful Bread Mix and remove yeast packet. Add yeast to bread pan with liquid ingredients. Pour bread mix in bread pan. Set breadmaker to Dough setting and start. Once breadmaker signals dough is complete (10 beeps), dough is ready for use. With lightly greased hands, separate dough into 24 1-inch balls and place on baking sheets approximately 2 inches apart. COVER with oiled aluminum foil or plastic wrap and let rise in warm (75–80°F) place for 20 minutes. Remove cover. BAKE at 375°F for 15–18 minutes (do not underbake). To test for doneness, tap roll with fingernail. A crisp, hard sound indicates a properly baked roll. **Makes 2 dozen rolls.**

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## *Recipes – Jam* (Cycle 9)

### **Strawberry Jam**

6 cups strawberries, capped, cut  
into small pieces (approx. 2 lbs.  
fresh)  
1 1/2 cups sugar  
3 tablespoons powdered fruit  
pectin  
1 tablespoon lemon juice

Place all ingredients in pan; stir until well mixed. Start breadmaker.  
After cycle has finished, allow jam to cool about 1 hour before transferring into storage containers. Store in refrigerator for up to 3 weeks or in freezer for 1 year. **Makes 4 cups.**

## *Recipes – Cake* (Cycle 10)

Use entire box of any brand or flavor of 18-ounce or 18 3/4-ounce Cake Mix. Follow package directions using Cycle 10.

## Recipes – Whole-Grain (Cycle 11)

\*When using Canadian flour, use the reduced flour amount listed for Canadian bread flour. Do not use the American flour amount.

### Whole-Wheat

#### 1.5-lb. Loaf

1 3/4 cups water  
1 teaspoon salt  
1 1/2 tablespoons sugar  
4 teaspoons butter or vegetable oil  
4 teaspoons nonfat dry milk  
3 1/2 cups American whole-wheat flour **OR** 2 1/4 cups Canadian whole-wheat flour\*  
1 teaspoon bread machine yeast

### High-Fiber Bran

#### 1.5-lb. Loaf

1 1/4 cups water  
1 1/2 teaspoons salt  
2 tablespoons honey  
2 tablespoons butter or vegetable oil  
1 cup whole bran cereal  
1 1/2 cups American whole-wheat flour **OR** 3/4 cup Canadian whole-wheat flour\*  
1 1/2 cups American bread flour **OR** 3/4 cup Canadian bread flour\*  
2 1/2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/3 cups + 2 tablespoons water  
1 teaspoon salt  
3 tablespoons sugar  
2 tablespoons butter or vegetable oil  
2 tablespoons nonfat dry milk  
4 1/2 cups American whole-wheat flour **OR** 3 1/2 cups Canadian whole-wheat flour\*  
1 1/2 teaspoons bread machine yeast

#### 2-lb. Loaf

1 1/3 cups water  
1 1/2 teaspoons salt  
3 tablespoons honey  
2 tablespoons butter or vegetable oil  
1 cup whole bran cereal  
1 3/4 cups American whole-wheat flour **OR** 1 1/2 cups Canadian whole-wheat flour\*  
1 3/4 cups American bread flour **OR** 1 1/2 cups Canadian bread flour\*  
2 1/2 teaspoons bread machine yeast

### 5-Grain Rolled Cereal

#### 1.5-lb. Loaf

1 cup + 1/8 cup water, warm  
2 tablespoons butter  
1 1/2 tablespoons brown sugar  
1 teaspoon sea salt  
1 cup 5-grain rolled cereal  
1/3 cup sunflower seeds (raw shelled)  
1 1/2 cups white flour, unbleached  
1/2 cup whole-wheat flour  
1/2 teaspoon vital wheat gluten  
3 tablespoons milk powder (non-fat dry)  
1 1/2 teaspoons yeast, active dry

Have all ingredients at room temperature. Whisk together liquid ingredients until very smooth. Add liquid ingredients to bread pan. In separate bowl, whisk together dry ingredients, except yeast, until thoroughly blended. Pour the dry ingredients on top of the wet. Make a small well on the top middle of the dry ingredients and add the yeast.

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## *Limited Warranty*

This warranty applies to products purchased in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use.

We exclude all claims for special, incidental and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit [hamiltonbeach.com](http://hamiltonbeach.com) in the U.S. or [hamiltonbeach.ca](http://hamiltonbeach.ca) in Canada. For faster service, locate the model, type, and series numbers on your appliance.