

READ AND SAVE THESE INSTRUCTIONS

 **Toaster**

BREADMAKER'S HEARTH

BREADMAKER & COOK'S OVEN



**Use and Care Guide
and Cookbook
Models 1143S and 1193**

?? QUESTIONS ??

Before Contacting Your Retailer Call

TOLL-FREE 1-800-947-3744

and talk to one of Toastmaster's Experts.

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

Dear Toastmaster Customer;

Welcome to the Toastmaster family. We're sure you'll find your new Breadmaker's Hearth to be a rewarding and tasty experience.

Please be sure to take the time to read the Use and Care Guide carefully and completely. You will find that using the oven feature on this oven is no different than using your full size conventional oven. The end result will be exactly the same.

The brightly colored display panel is easy to use. Try pushing the buttons, thereby familiarizing yourself with the Breadmaker's Hearth. Once you've done this, not only will you feel comfortable with the machine, you will also be on your way to successful baking.

Your new Toastmaster oven has a variety of conveniences and enables you to save counter space by having a breadmaker, toaster and countertop oven in one compact appliance. The Breadmaker's Hearth does it all!

Toastmaster welcomes your comments and discoveries! Please write to us at the following address:

*The Test Kitchen
Toastmaster Inc.
1801 North Stadium Boulevard
Columbia, MO 65202*

Thank you for deciding to join the Toastmaster family. We look forward to being a part of your kitchen for many years to come. Happy cooking!

Sincerely,



*Marilyn Wise
Manager*

Consumer Education and Product Testing

P.S.

As an added bonus, our Consumer Relations Representatives are also available to help you. These representatives have undergone extensive and ongoing training with our entire line of products. Many of them are proud owners of Toastmaster products themselves. You will find them to be a knowledgeable and friendly resource. Please feel free to contact them by:

Telephone: 1-800-947-3744

Mail: Toastmaster Inc.

*Consumer Relations
1801 North Stadium Boulevard
Columbia, Missouri 65202*

Electronic mail: consumer_relations@toastmaster.com

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- **Read all instructions before using appliance.**
- Do not immerse cord, plug or appliance in water or other liquid (see instructions for cleaning).
- Do not touch hot surfaces. Always use oven mitts when handling the hot bread pan and handle or bread. Always use handle with bread pan.
- Close supervision is necessary when this appliance is used near children.
- This appliance is not for use by children.
- Unplug from outlet when not in use and before cleaning. Press **STOP** button before unplugging. Allow to cool before attaching or removing parts while cleaning.
- To unplug with the unit switched off, grip the plug and pull out from the wall outlet. Never pull on the cord.
- Do not contact moving parts. Do not insert hand into bread pan during operation.
- Do not operate a damaged appliance. Do not operate with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
- Use accessory attachments only if recommended by Toastmaster Inc.
- Do not use outdoors or while standing in damp area.
- Do not use appliance for other than intended use.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place appliance or cord on or near any hot surface, including a gas or electric burner or heated oven.
- Do not leave appliance unattended while broiling or toasting.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts.
- When using this appliance, provide at least 4 inches air space above and on all sides for air circulation. Do not use on surfaces where heat may cause a problem.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Use extreme caution when removing tray or disposing of hot grease.
- A fire may occur if this appliance touches or is covered by flammable material, including curtains, draperies, walls, etc., when in operation.
- Do not store any materials other than the manufacturer's recommended accessories in this appliance when not in use.
- Do not cover the mixer cover or any part of the oven with metal foil. This will cause overheating of the oven.
- Extreme caution should be exercised when using containers constructed of other than metal.
- Do not place any flammable material such as paper, cardboard, plastic, etc., next to, on top of, or in the oven.
- When broiling, the bake/broil tray and toast/broil rack must be used.
- Oversized foods or utensils must not be inserted into the oven.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

ELECTRIC POWER: If electric circuit is overloaded with other appliances, your Breadmaker's Hearth may not operate properly. The Breadmaker's Hearth should be operated on a separate electrical circuit from other operating appliances.

POLARIZED PLUG: This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

BEFORE YOUR FIRST USE

Carefully unpack the Breadmaker's Hearth Automatic Breadmaker and Cook's Oven removing all packaging materials. To remove any dust that may have accumulated during packaging, wash the bread pan, kneading blade, bake/broil pan, wire rack and mixer cover. Do not immerse bread pan (see cleaning instructions). Wipe the outside of the machine with a damp cloth. Do not use harsh or abrasive cleaners on any part of the machine.

Place on a dry, stable surface away from burners and away from areas where cooking grease or water may splatter onto it.

Plug into a 120 V ~ 60 Hz outlet.

IMPORTANT SAFETY TIPS

- The oven cavity, mixer cover, kneading blade, bread pan handle, bake/broil pan, wire rack and food will be very hot after use. Use oven mitts.
- Unplug unit and allow to cool before cleaning. Remove any flour, bread crumbs or other materials from the inside the oven using a damp sponge, cloth or a small, portable vacuum cleaner.
- The breadmaker will bake up to a 2 pound loaf of bread. Do not put a larger quantity of ingredients into the bread pan than recommended. If you do so, the bread may not mix or bake correctly and the breadmaker may be damaged. The maximum amount of flour to be used in recipes other than the ones included in this recipe book is as follows:
 - BAKE settings — approximately 4 cups
 - Cakes and prepackaged bread mixes — 4 cups
 - MIXING and DOUGH setting — 4 2/3 cups
- Handle hot bread pan with care using pot holders or oven mitts. Remove the bread pan by pulling straight out using the bread pan handle.
- Anytime the door is opened during a breadmaker program and it is in a kneading process, the mixing mechanism will pulse three times. Wait for this to finish before removing the bread pan.

POWER OUTAGE

During the bread programs if the machine loses power before the second rise, you can try starting the machine at the beginning of the program again. Refer to Program Specifications chart. This may not always produce an acceptable loaf. If you are not sure when the outage occurred, **remove the dough ball from the bread pan** and place in an oven-safe baking container. Allow to double in size and place in a preheated 350°F/177°C oven for 30-45 minutes or until done. The bread should sound hollow when tapped on the top of the loaf when it is done.

If the bread has already begun to bake when the outage occurs, you must begin with new ingredients.

BREADMAKER'S HEARTH INTRODUCTION

■ Parts and Accessories



**CONTROL
PANEL**

**DOOR RELEASE
PUSH TO OPEN**

**SLIDE BREAD PAN UNDER RAILS FOR
BREADMAKER FUNCTION**

Accessories

BREADMAKER



Bread Pan



Kneading Blade



Bread Pan Handle

TOASTER-OVEN-BROILER



Mixer Cover



Bake/Broil Pan

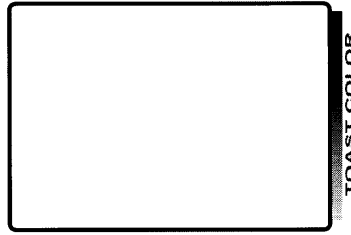


Wire Rack

■ Control Panel

DISPLAY WINDOW

Indicates program in process and amount of time left for completion of program. Indicates display signals (see page 56).



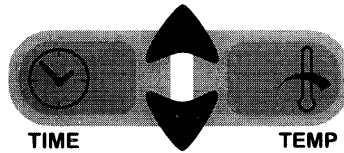
BREAD FUNCTION BUTTON

Press to select breadmaker programs.



TIME

Press to select timer before using arrow keys to adjust. Must be set to BAKE, BROIL, or to delay start BREAD.



OVEN FUNCTION BUTTON

Press to select PREHEAT BAKE, BAKE or BROIL programs.

TOAST FUNCTION BUTTON

Press to select 4 or 2 slices toast programs.

TEMP

Press to display temperature for PREHEAT BAKE, BAKE or BROIL.

STOP

Press for more than 2 seconds during use to cancel a program.



ARROW KEYS

Press to adjust temperature for PREHEAT BAKE or BAKE. Or, press to adjust color of TOAST.

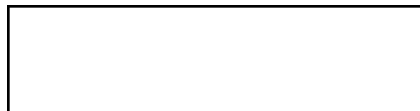
- OPERATION light will be on to show unit is in operation.
- ⚡ COMPLETE operation light will flash continually when program is complete. When door is opened the light will turn off.

 **Toastmaster**


BREADMAKER'S HEARTH
 BREADMAKER & COOK'S OVEN

DOOR RELEASE

Press to open door.



PUSH TO OPEN

When a Breadmaker's Hearth is packaged for shipment, a clear plastic film is placed over the control panel as protection. This film may either be removed or left on. You may choose to leave it on, but it will come off with use.

PROGRAM CANCEL

If you want to cancel the selected program, press the STOP pad and hold it down for more than 2 seconds at any time during the program.

■ Bake/Broil Pan, Wire Rack and Bread Pan

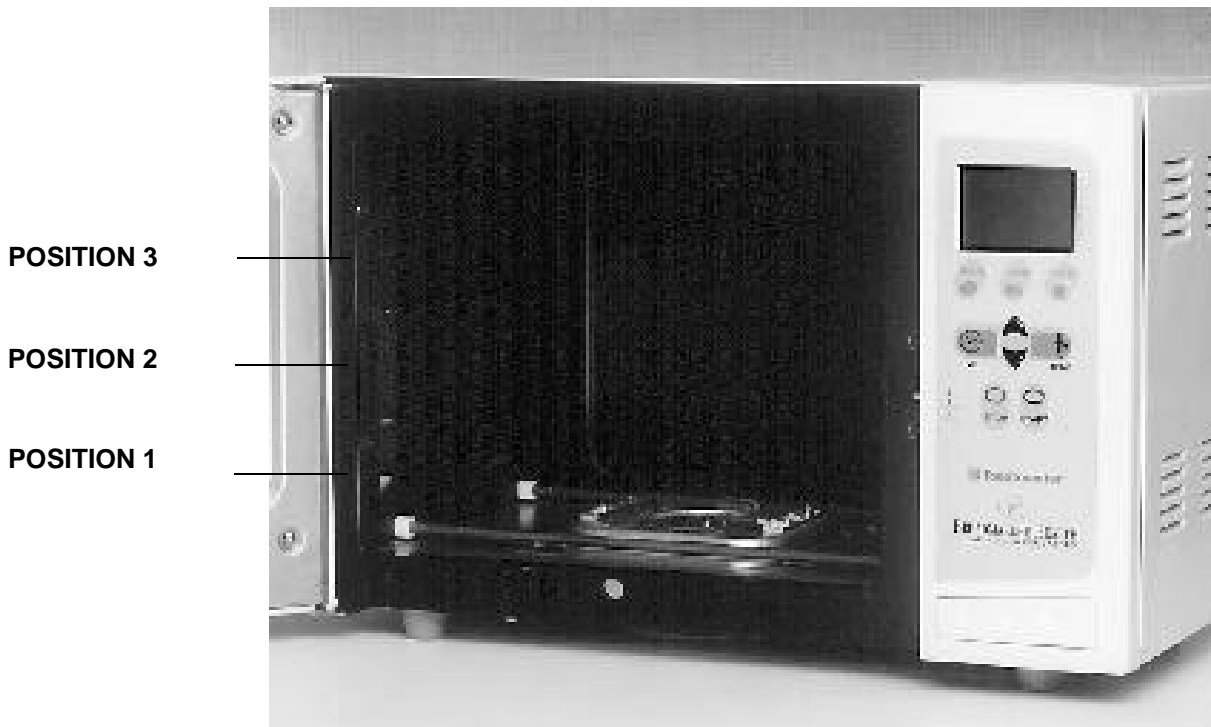
For best results use pan to bake, defrost, top brown, keep warm and to minimize clean up due to spills.

When **toasting**, place bread directly onto wire rack. Place into oven position #2. The mixer cover must be used.

When **baking**, you may either use the bake pan or wire rack and your own pan. Place into oven position #2 unless more height is required and then place into position #1. The mixer cover must be used.

When **broiling**, both the broil pan and the wire rack must be used. Place into oven position # 2 or #3 depending on thickness of food. The mixer cover must be used.

When using **breadmaker programs** remove mixer cover. Place kneading blade in bread pan. Slide bread pan under rails in bottom of oven with the FRONT ▼ pointing towards the door. Always use the bread pan handle and oven mitts to remove the bread pan.



CAUTION: APPLIANCE SURFACES ARE HOT DURING AND AFTER USE.

CAUTION: Always wear protective, insulated oven mitts on hands when touching hot oven or hot dishes and food, or when inserting or removing rack, pans or baking dishes.

NOTE: THE MIXER COVER MUST BE PLACED OVER THE MIXER MECHANISM WHEN THIS FUNCTION IS USED.

OVEN FUNCTION

■ Oven Function

The BAKE and BROIL programs of your new oven have the versatility to bake, broil, defrost and keep foods warm. The oven has an adjustable thermostat with temperatures ranging from 100°F up to 500°F which allows you to prepare your favorite recipes according to package or recipe directions. The bake program has a 4 hour timer and the broil program a 1 hour timer. The OPERATION light on the control panel will be on while the unit is operating. The OPERATION light will flash continually when program is COMPLETE and when the door is opened the light will turn off.

Ovenware manufacturers do not recommend using see through glass containers or lids in this oven. Glass-ceramic baking containers may be used. Do not use oven roasting bags in this oven, as they may come in contact with the heating elements.

■ Programming PREHEAT BAKE, BAKE and BROIL



1. Place mixer cover over mixer mechanism. Plug unit into a 120 V ~ 60 Hz outlet.
2. Press OVEN button to select an oven program. If pressed once, the PREHEAT BAKE program is selected. If pressed twice, the BAKE program is selected. If pressed three times, the BROIL program is selected.
3. When any oven program is chosen, the clock will appear in the window first. Set the bake time by pressing the UP or DOWN ARROW to move to the desired time. To move the time along more quickly, hold the arrow and it will advance in 10 minute intervals. When using the PREHEAT BAKE program, the time will not begin to count down until the oven goes into the BAKE program. If you prefer, you may program your time after the preheat is complete and when you place your food into the oven.
4. Press the TEMP button. The default temperature for the PREHEAT BAKE and BAKE functions is 300°F (this will show in the display window). To change the temperature for PREHEAT BAKE and BAKE, press the UP or DOWN ARROW to move to the desired temperature. The temperature will go up or down by 5°F at a time. The preset temperature for the BROIL function is 500°F (this can not be adjusted). Preheating the oven is not necessary for BROIL.
5. If you are using the PREHEAT BAKE program, when the desired temperature has been chosen, press START. Once the oven has reached its pre-selected temperature, it will beep and the temperature will flash in the display window. The OPERATION light will be on.
6. Open the door and place your food in the oven and press START. PREHEAT BAKE will change to BAKE. The OPERATION light will come on and the time counter will begin to count down. The colons in the time counter will flash. If you don't open the door and place your food in the oven right away, it will continue to maintain the preheat temperature for up to 30 minutes. If you have not opened the door within this time, the oven will turn off automatically.

-
7. The unit will beep 3 times and the OPERATION light will flash continually to indicate the program is COMPLETE. When the door is opened the light will turn off.
 8. Unplug and allow to cool completely before cleaning.

HINTS FOR BAKE AND BROIL

- If no time is selected and the START button is pressed, the unit will beep 5 times to indicate that no time has been selected. Unit will not bake or broil unless a time is selected.
- The time and temperature (BAKE only) can be changed at any time during the BAKE or BROIL functions. Press the UP ARROW to increase the time. Press the DOWN ARROW to decrease the time.
- Press the STOP button at any time to stop the unit.
- The oven will PAUSE for up to 10 minutes when the door is opened. If longer than 10 minutes it will turn off.

■ **Programming DEFROST**

DO NOT USE THIS METHOD FOR MEAT, POULTRY OR FISH.

To defrost using your Breadmaker's Hearth follow the BAKE instructions setting the thermostat at 150°F. Defrost will take approximately 1/3 of the time recommended on the package for defrosting at room temperature. Once completed, serve or bake according to directions.

HINTS FOR DEFROST

- Do not cover food.
- Brush frozen dough with oil to prevent drying out during DEFROST, remove and preheat oven before baking.

■ **Programming KEEP WARM**

To keep food warm using your Breadmaker's Hearth follow the BAKE instructions setting the thermostat at 150°F.

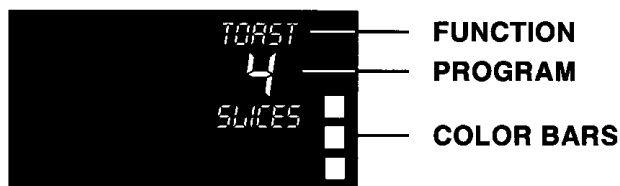
HINTS FOR KEEP WARM

- Use for short periods of time after food is cooked.
- To heat frozen foods, see instructions for defrost.

TOAST FUNCTION

The toaster function has programs to toast 4 or 2 slices. The TOAST function may also be used to top brown foods.

■ Programming TOAST



1. Place mixer cover over mixer mechanism. Plug into a 120 V ~ 60 Hz outlet.
2. Press the TOAST button once, the 4 slice program will be displayed. If pressed again, the 2 slice program will be selected.
3. To select a desired toast color, press the UP or DOWN ARROW. The medium default setting is in the display window. Press the UP ARROW to move to a darker setting. Press the DOWN ARROW to move to a lighter setting.
4. Press the START button. The OPERATION light will come on and the oven will begin the toasting process. Three dashes and a flashing colon will appear in the display window. Once the oven determines the time necessary to toast the bread to the selected level of doneness, the dashes will change to minutes and/or seconds and begin to count down.
5. Condensation may build up on the inside of the glass door, but will evaporate during toasting. The average first program times will range from 4 - 8 1/2 minutes depending on the color chosen. Because the oven cavity is already heated the average second and additional program times will range from 2 - 6 minutes depending on the color chosen.
6. The unit will beep 3 times and the OPERATION light will flash continually when the TOAST function is COMPLETE. When door is opened the light will turn off.
7. Unplug and allow to cool completely before cleaning.

NOTE: If you wish to toast again immediately after the first program, the second and all additional programs will take less time since the oven cavity is heated. No adjustment of the color control is necessary to toast the same color. Color adjustment is only necessary if you would like the toast to be a lighter or darker shade.

HINTS FOR TOAST

- Use the 4 SLICES setting to toast 3 or 4 slices of bread. Use the 2 SLICES setting to toast 1 or 2 slices of bread.
- Follow toaster food directions.
- Frozen and heavy bread require a darker setting (e.g. bagels and English muffins).
- Remove crumbs after each use.

■ Programming TOP BROWN

To top brown foods, follow the toasting instructions above but place the food on a baking pan.

HINT FOR TOP BROWN

- Top brown may be used to top brown bagels, English muffins or to melt cheese on sandwiches or casseroles.


BREADMAKER FUNCTION



PROGRAM SELECT

All Toastermaster™ bread recipes tell you what program to select for each recipe.

The **Cake** and **Mixing** programs contain an audible signal to check for proper mixing. At this time, use a spatula to fold in any flour from around the sides of the pan. The **Sweet** program contains an audible signal to add additional ingredients (i.e., raisins, nuts). Refer to program specification page.

• **Basic Light, Medium, Dark** — Use this program for basic bread recipes and mixes.



1  3

• **Insta** — Save time by using this program on recipes indicated with a  in the Bread Index by using the yeast amount listed on the Insta Program  yeast line instead.



• **Whole Wheat** — If a recipe contains more than 50% whole wheat flour use this program. During the first 30 minutes, the breadmaker is preheating prior to first knead.



• **Whole Wheat Rapid** — Save time on whole wheat recipes by using this program with a  in the Bread Index by using the yeast amount listed on the Whole Wheat Rapid Program  yeast line instead. During the first 8 minutes, the breadmaker is preheating prior to the first knead.



• **French** — If a recipe is low in fat and sugar, which results in a crisp crust and a coarse, chewy interior, use this program.



• **Sweet** — This program works best if a recipe is high in sugar or fat.



• **Cake** — Use this program to prepare pre-packaged cake mixes, cake and quick bread recipes included in the recipe section. The machine will beep at 1:12 as a signal to check for proper mixing.



• **Dough** — This program is used to prepare dough for making bread or rolls which are shaped before baking in the Breadmaker's Hearth or a conventional oven.



• **Pizza Dough** — Use this program to prepare doughs which require less kneading and rising such as pizza and focaccia dough.



• **Mixing** — Use this program to mix ingredients such as pasta dough, pie dough or cookie dough. The machine will beep at :08 as a signal to check for proper mixing.



■ Breadmaker Program Specifications

Program Process	1 Basic Light	2 Basic Medium	3 Basic Dark	4 Loaf	5 Whole Wheat	6 Basic Meal	7 French	8 Sweet	9 Cake	10 Dough	11 Pizza Dough	12 Mixing
1 timer set	8:10-18:00	8:25-18:30	8:00-18:00	1:00-18:00	8:35-18:00	2:20-18:00	8:30-18:00	1:15-18:00	1:25-18:00	0:55-18:00	0:55-18:00	0:00-18:00
2 preheat	-	-	-	-	20 min	5 min	-	-	-	-	-	-
3 1st knead	8 min	6 min	5 min	5 min	5 min	6 min	5 min	9 min	6 min	6 min	5 min	8 min
4 2nd knead	25 min	25 min	25 min	30 min	18 min	18 min	45 min	25 min	20 min	20 min	18 min	8 min
5 delay time for keep warm	-	-	-	-	-	-	-	3:00	1:12	-	-	0:00
6 1st rise	34 min	34 min	34 min	14 min	48 min	21 min	34 min	34 min	30 min	30 min	30 min	-
7 punch	10 sec	10 sec	10 sec	10 sec	10 sec	18 sec	10 sec	10 sec	-	-	-	-
8 rest	21 min	21 min	20 min	-	25 min	11 min	21 min	21 min	-	-	-	-
9 shape	15 sec	15 sec	16 sec	-	10 sec	10 sec	10 sec	6 min	-	-	-	-
10 final rise	60 min	50 min	50 min	30 min	48 min	35 min	60 min	50 min	-	-	-	-
11 bake	48 min	60 min	65 min	50 min	48 min	48 min	55 min	68 min	-	-	-	-
12 keep warm	1 hour	1 hour	1 hour	1 hour	1 hour	1 hour	1 hour	1 hour	-	-	-	-
13 TOTAL	3:00	3:10	3:25	1:50	3:35	2:20	3:50	3:25	1:16	1:25	0:50	0:00

INGREDIENTS

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

■ Measuring: The Correct Way

Be sure to measure accurately for success. Mis-measuring, even slightly, can make a big difference in your results. Measure each ingredient precisely before placing it into the bread pan

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

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

Use standard graduated measuring spoons and level with a straight edge.

LIQUID MEASURING CUP

GRADUATED MEASURING CUPS

GRADUATED MEASURING SPOONS

■ Measurement/Conversion Chart

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

■ Dough Ball: Necessary for a Successful Loaf of Bread

We have found that liquid amounts called for in a recipe may need to be adjusted slightly because different climates and seasons result in a wide variety of humidity levels. You may want to check the dough ball half way through the first kneading program. At this point, the ball should be round, smooth-textured, soft and slightly tacky to the touch. If it does not form a ball and is more like a batter, add 1 tablespoon of flour at a time until it reaches the appropriate consistency. On the other hand, if the mixture is too dry to form a ball or forms more than one ball, add 1 teaspoon of water and allow it to absorb. Add more water if necessary. Provided you have used all of the ingredients specified in the recipe, measured the ingredients properly, and have a "good" dough ball, you should achieve a successful loaf of bread.

■ Yeast: The Number One Ingredient for Yeast Breads and Dough

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

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

If you have any doubt regarding the activity of the yeast, you may use one of the following tests to determine its strength. Each test calls for a different amount of yeast as a base ingredient. This gives you more bread choices once the test is complete.

To test for one package (2 1/4 teaspoons) of **RED STAR**[®] Active Dry or QUICK RISE Yeast, use a liquid measuring cup and fill to the 1/2 cup level with 110°F/27°C-115°F/46°C water. Stir in 1 teaspoon granulated sugar and 1 package (2 1/4 teaspoons) **RED STAR**[®] Active Dry or QUICK RISE Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of the 10 minutes the yeast has multiplied to the 1 cup mark, it is very active. The yeast mixture may be used in your Toastmaster[®] Breadmaker in a recipe that calls for 2 1/4 teaspoons of yeast. Remember to adjust your recipe for the 1/2 cup of water and 2 1/4 teaspoons of yeast used in the test. The sugar does not need to be adjusted.

To test for 1 1/2 teaspoons of **RED STAR**[®] Active Dry or QUICK RISE Yeast, use a liquid measuring cup and fill to the 1/4 cup level with 110°F/27°C-115°F/46°C water. Stir in 1 teaspoon granulated sugar and 1 1/2 teaspoons **RED STAR**[®] Active Dry or QUICK RISE Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of the 10 minutes the yeast has multiplied to the 1/2 cup mark, it is very active. The yeast mixture may be used in your Toastmaster[®] Breadmaker in a recipe that calls for 1 1/2 teaspoons or more of yeast. Remember to adjust your recipe for the 1/4 cup of water and 1 1/2 teaspoons of yeast used in the test. The sugar does not need to be adjusted.

■ Flour: Bread Flour is Essential for Yeast Breads and Doughs

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

Bread flour is a definite necessity. Milled from hard winter or spring wheat, it has a higher protein content that makes it more durable than all-purpose flour. The protein, when mixed with liquid, becomes gluten. When kneaded, gluten becomes elastic and gives the bread better structure. In contrast, all-purpose flour, milled from a combination of soft and hard wheat, becomes elastic too easily for use in a breadmaker and quickly loses its ability to stretch well. As a result, bread made from all-purpose flour will be small and dense. Several well-known mills now market bread flour. It is labeled bread flour on the package and is available at grocery stores.

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

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

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

■ **All-Purpose Flour: Essential for General Baking**

All-purpose flour is the finely ground endosperm of the wheat kernel separated from the bran and germ during the milling process. All-purpose flour is made from hard winter wheat or a combination of soft and hard wheats from which the home baker can make a complete range of acceptable bread products — cake, cookies and pastries, etc. The majority of all-purpose flour has iron and B-vitamins added in amounts equal to or exceeding that in the whole wheat flour.

■ **Semolina Flour: Preferred Flour for Pasta**

Semolina is the coarsely ground endosperm of durum wheat. High in protein, it is used to make high quality pasta products. All-purpose flour may be substituted for Semolina flour in our pasta recipes.

■ **Cracked Wheat: Adds a Nutty Flavor**

Cracked wheat is the whole kernel broken into small pieces, but is not precooked. It can be added to baked goods for a nutty flavor and crunchy texture.

■ **Wheat Germ: Adds Extra Nutrition**

The germ of the wheat kernel is often added to baked goods and casseroles to improve the nutritional value and give a nutty, crunchy texture. The protein quality of wheat germ is comparable to that of milk. It contains about 10% fat, so should be stored in the refrigerator. You may add up to 2 tablespoons per 2 pound loaf of bread or per casserole.

■ **Butter or Margarine: Adds Flavor**

Real butter has a wonderful rich flavor that margarine will never match. Nevertheless, in all recipes calling for butter, margarine can be substituted. Do not use reduced-fat or fat-free products.

■ **Fat: Dough Enhancer and Conditioner**

Our bread and dough recipes call for vegetable oil. You may substitute in equal proportions solid shortening, real butter or margarine. Divide them into small pieces and make sure they are at room temperature before placing in the pan. We have found no noticeable difference in flavor but the crust may be crispier with real butter. Margarine tends to make the crust a little tougher. Light and whipped margarines do not work well.

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

When we use the term liquid, we are referring to all wet ingredients used in the recipe. When yeast is used in a breadmaker, it is very important that the liquid temperature is 80°F/27°C (baby bottle temperature). With this temperature, the yeast activates gradually to accommodate the program of the machine. When higher temperatures are used, the yeast activates too quickly and the dough becomes too warm.

Eggs are also considered part of the total liquid amount. Eggs should be at room temperature. When removing them from the refrigerator, place them in a bowl of warm water for 15 minutes to take off the chill before use.

■ **Cinnamon And Garlic: Not True Friends of Yeast**

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

Garlic inhibits yeast activity. Again, do not add more than the quantity listed in the recipe. For more garlic flavor, use a spread for the bread rather than adding it to the dough.

■ **Salt: Regulates Yeast Activity**

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

■ **Sugar: Food for Yeast**

Sugar is the favorite food of yeast, but too much sugar will cause the yeast to over react. The loaf of bread will be small and dense. Dried fruits also contribute sugar to the bread dough. Use granulated sugar unless otherwise directed. When brown sugar is called for, pack it down when measuring. We do not recommend adding any more than is specified in each recipe. In addition, we do not recommend the use of artificial sweeteners because the yeast cannot react with them.

■ **Leavening Agents**

Baking powder and baking soda are both leavening agents that help batter rise, resulting in a lighter dessert. Some recipes call for both.

■ **Fat: Real Extracts and Artificial/Imitation Flavors**

Real extracts are made by dissolving the essential oils of ingredients, such as almonds, oranges, lemons and vanilla bean, in an alcohol base. Real extract has a stronger, richer taste than artificial/imitation flavoring and one can be substituted for the other in equal amounts.

■ **Substitutes**

In our test kitchen, we experimented with some ingredient substitutions. We are passing on to you the only substitutions we have found to be acceptable. However, we do caution you that your results may vary significantly from ours. If you would like to try other substitutions, there are several helpful hint books available from retail stores to assist you. However, we cannot guarantee their results.

MILK

Coffee creamer, non-dairy creamer or dry buttermilk may be substituted for dry milk in equal proportions. Liquid milk (80°F/27°C) may be substituted for water in equal proportions. The dry milk may then be eliminated altogether. The loaf will be slightly smaller.

SUGAR

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

SALT

Salt-free recipes are not successful.

Dietetically sodium free (less than 5 mg sodium per serving) or low salt (less than 1/2 the sodium of table salt) may be used in equal amounts. The bread will be coarser.

EGGS

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

Two egg whites may be substituted for one whole egg.

REMEMBER, all egg products must be at room temperature.

■ Fruits and Vegetables

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

■ Nuts

Nuts are interchangeable and optional in all recipes — almonds, walnuts, cashews or pecans. You decide. Substitute in equal amounts.

■ Using the Delay Timer

If you are going to use the delay timer, make sure the yeast is added last, on top of the flour and away from all liquids. This will keep the yeast from activating until the machine starts to mix.

■ Bread Mixes And Other Recipe Books

Use mixes labeled for up to 2 pound loaves. For best results, use the BASIC LIGHT program. Even though we offer a wide variety of recipes for bread and dough, you may be looking for one that we have not included in our recipe book. Breadmaker helpful hints and recipe books are available at book and retail stores. They offer a wide variety of recipes. For best results use a 1 1/2 lb (3 cups) or 2 lb (4 cups) recipe to fill the Breadmaker's Hearth pan. Refer to Breadmaker Program Specifications for the best bread program to use for other recipes. Minor adjustments may be necessary for best results.

■ High Altitude

BREAD AND DOUGHS

High elevations may make dough rise faster. We recommend that you try the recipe as it is printed first. If you find the results are unsuccessful, decrease your yeast 1/4 teaspoon at a time. You may also have to increase the water; start with 2 tablespoons and increase it if necessary. The addition of gluten will help the structure of the bread. The recommended amount is 1 teaspoon per cup of flour.

GENERAL BAKING (Cakes, Quick Bread, Etc.)

You may have to make adjustments in recipes if you live above 3,000 feet. Try smaller amounts first, then make any necessary adjustment the next time you bake. Use these guidelines only **IF these ingredients are in the recipe.**

increase water or milk	1-4 TBL
decrease baking powder	1/8-1/4 tsp
decrease sugar	1-3 TBL
baking soda may require a slight reduction	

At 6,000-6,500 feet, the following adjustments are recommended **IF these ingredients are in the recipes:**

increase water or milk	1 TBL
decrease baking powder	1/4 tsp
decrease sugar	2 TBL
baking soda may require a slight reduction	

■ Freezing Baked Breads and Rolls

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

■ Freezing Dough

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

If additional assistance is needed, expert help is available from Toastmaster (1-800-947-3744) or from RED STAR® YEAST & PRODUCTS (1-800-445-4746).

PROGRAMMING BREADMAKER

WHEN OPENING DOOR TO CHECK THE DOUGH BALL OR TO ADD INGREDIENTS, THE MIXER MECHANISM WILL PULSE 3 TIMES. WAIT UNTIL PULSING IS DONE BEFORE REMOVING THE BREAD PAN.

- 1** Open the door and remove the bread pan by pulling forward using the bread pan handle.



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



- 3** Place all ingredients except yeast into bread pan. Use a rubber spatula to smooth the dry ingredients in the bread pan, be sure to spread into all corners. Lightly tap the pan 3 times on the countertop to settle the ingredients. Add yeast on top.

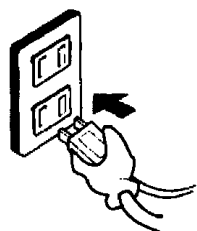


NOTE: When using the timer, add all ingredients at the beginning and add the yeast last on top of the flour, away from the liquid. This is critical for good results.

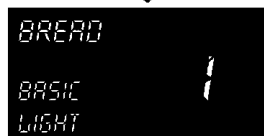
- 4** Slide the bread pan under the rails in the bottom of the oven until it fits securely into place with the **FRONT ▼** marking facing the front of the breadmaker.



- 5** Close the door. Plug into 120 V ~ 60 Hz outlet. The display indicator will light up with flashing zeros.



- 6** Press the bread button to select the bread function. The word BREAD, program number and name will appear in the display window.



Continue pressing the BREAD button until the desired program is displayed.

The unit must be allowed to cool down between each use.

- 7** Press START. The OPERATION light will come on. The program name, process and time left for the program to be finished is displayed and counts down.



The sweet program will beep at 3:03 as a signal to add additional ingredients during the second knead.

At the stir beep (mixing :06, cake 1:12), use a spatula to fold in any flour from around the sides of the pan.

- 8** WHEN THE DOOR IS OPENED THE UNIT WILL PULSE 3 MORE TIMES. AFTER THIS, remove the pan using the bread pan handle.



Add ingredients to pan and close door. The unit will resume the program where it left off.

NOTE:

If the door is left opened for more than 10 minutes, the unit will reset itself and the program will have to be started again from the beginning.

9

The beeper will sound when the bread is done. Press STOP and remove pan with bread pan handle and oven mitts. If you do not stop the unit and remove the bread, it will automatically go into the keep warm program. The OPERATION light will flash and WARM will read in the display window. Your bread



will be kept warm for one hour and the machine will shut off after this time.

10

The beeper will sound when bread is done. Remove pan with bread pan handle and oven mitts. Turn the bread pan upside down and shake the bread pan to release the bread.

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

CAUTION:

- The bread pan, kneading blade, and bread will be very hot.
- Always unplug after use and allow to cool completely before cleaning.

■ Programming The Delay Timer For Bread or Dough

Select the program. Before pressing START, set the timer for however long you want to wait before the bread is DONE: 4:10 to 18 hours.

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



1. When pressed, the time will advance in 10 minute increments.

NOTE: The breadmaker will start when the time reaches the time of the program selected.



2. When constant pressure is applied to the pad, the time will advance quickly.



3. Press the START pad. The time is set, the display reads PREHEAT, and the colon blinks. After one minute, 9:29 is displayed, and the time continues to count down in 1 minute increments.



Colon will blink

BREAD

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

White Bread

	2 pounds
water 80°F/27°C	1 1/2 cups
oil	2 TBL
sugar	2 TBL
salt	2 tsp
dry milk	2 TBL
bread flour	4 cups
active dry yeast	1 1/2 tsp
Programs	1 , 2 , 3
Insta Program 4 yeast	2 1/2 tsp

1. Remove the bread pan from the breadmaker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (80°F/27°C) and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan.
6. Smooth into all corners. Lightly tap pan on counter 3 times to settle all ingredients.
7. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan. If using delay timer, make sure yeast is on top of bread flour, away from liquids.
8. Press door release to open door and slide the bread pan into the breadmaker under the rails. Close the door.
9. Select BASIC PROGRAM # 1, 2 or 3 and set TIMER to delay, or press START for immediate start.
10. Halfway through the 2nd knead remove the pan and check the dough ball. It should be slightly tacky to the touch. At this time push down any dough or flour that may be on the sides of the pan.
11. Use bread pan handle and oven mitts to carefully remove the bread pan at end of BAKE process or at any time during the WARM process.

CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

12. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or machine. Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20 minutes before cutting.
13. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
14. **UNPLUG UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.** Clean bread pan after each use, **DO NOT IMMERSE THE BREAD PAN IN WATER.** (See cleaning instructions.) Clean inside of breadmaker after each use.

Fat Free White Bread

2 pounds

water 80°F/27°C	1 1/2 cups
applesauce*	2 TBL
sugar	2 TBL
salt	2 tsp
dry milk	2 TBL
bread flour	4 cups
active dry yeast	1 1/2 tsp

Programs

1 , **2** , **3**

Insta Program **4** yeast 2 1/2 tsp

*Any variety

Note: Substituting applesauce for oil in other recipes may not produce good results.

Buttermilk Bread

2 pounds

cultured buttermilk 80°F/27°C	1 1/2 cups
oil	1/4 cup
honey	1/4 cup
salt	2 tsp
baking soda	1/2 tsp
bread flour	4 1/4 cups
active dry yeast	1 3/4 tsp

Programs

1 , **2** , **3**

French Bread

2 pounds

water 80°F/27°C	1 1/3 cups + 1 TBL
oil	1/2 TBL
sugar	1 TBL + 1 tsp
salt	2 tsp
bread flour	4 cups
active dry yeast	1 1/2 tsp

Program

7

Cinnamon Raisin Bread

2 pounds

water 80°F/27°C	1 1/2 cups + 1 TBL
oil	2 TBL
sugar	2 TBL
salt	1 1/2 tsp
dry milk	2 TBL
oatmeal, quick or regular	1 cup
bread flour	3 1/4 cups
active dry yeast	2 1/4 tsp

Program

8

Add at the beep:

cinnamon	1 1/4 tsp
raisins	2/3 cup
walnuts	2/3 cup

Cranberry Bread

2 pounds

water 80°F/27°C	1 1/3 cups
oil	2 TBL
salt	1 1/2 tsp
orange peel, grated	2 tsp
sugar	1/4 cup
dry milk	3 TBL
bread flour	4 cups
active dry yeast	2 tsp

Program

8

Add at the beep:

cranberries, dried	1 cup
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French Variation Bread

2 pounds

water 80°F/27°C	1 1/2 cups
sugar	2 TBL
salt	2 tsp
bread flour	4 1/3 cups
active dry yeast	2 tsp

Program

7

Dill Bread

2 pounds

water 80°F/27°C	3/4 cup
cottage cheese	1 cup
oil	2 TBL
sugar	3 TBL
salt	1 1/2 tsp
dry milk	2 TBL
bread flour	4 1/4 cups
dried dill weed	1 TBL
dried minced onion	1 TBL
active dry yeast	1 1/2 tsp

Programs **1**, **2**, **3**

Insta Program **4** yeast 2 1/2 tsp

Jalapeño Bread

2 pounds

water 80°F/27°C	1 cup + 2 TBL
oil	3 TBL
whole kernel corn, well drained	1 cup
jalapeño peppers, well drained	1/4 cup
sugar	2 TBL
salt	1 1/2 tsp
bread flour	4 cups
corn meal	2/3 cup
cilantro, dried	1/2 TBL
active dry yeast	2 tsp

Programs **1**, **2**, **3**

Insta Program **4** yeast 1 TBL

Cheese Onion Bread

2 pounds

water 80°F/27°C	1 1/3 cups
sugar	1 TBL
salt	1 tsp
bread flour	4 cups
shredded cheddar cheese	1 cup
grated parmesan cheese	1/4 cup
dried onion	1 TBL
active dry yeast	2 tsp

Programs **1**, **2**, **3**

Insta Program **4** yeast 1 TBL

Italian Herb Bread

2 pounds

water 80°F/27°C	1 1/3 cups
oil	3 TBL
sugar	2 TBL
salt	1 tsp
dry milk	2 TBL
bread flour	4 1/3 cups
dried Italian seasoning	4 tsp
active dry yeast	1 1/2 tsp

Program **7**

Insta Program **4** yeast 2 3/4 tsp

Pesto Bread

2 pounds

water 80°F/27°C	1 1/3 cups
prepared pesto 80°F/27°C	1/3 cup
salt	1 1/2 tsp
sugar	2 TBL
whole wheat flour	1 1/4 cups
bread flour	3 cups
active dry yeast	2 tsp

Programs **1**, **2**, **3**

Insta Program **4** yeast 1 TBL

Potato Bread

2 pounds

water 80°F/27°C	1 1/4 cups
oil	3 TBL
salt	2 tsp
sugar	3 TBL
dry milk	3 TBL
instant potato flakes	1/4 cup
bread flour	4 cups
active dry yeast	2 tsp

Programs **1**, **2**, **3**

Insta Program **4** yeast 1 TBL

Corn Bread

2 pounds

egg room temperature plus	1
enough water	
80°F/27°C to equal	1 cup
milk 80°F/27°C	1/2 cup
oil	1/4 cup
sugar	1/3 cup
salt	2 tsp
dry milk	1/2 cup
bread flour	4 cups
corn meal	2/3 cup
active dry yeast	2 tsp

Programs **1**, **2**, **3**

Insta Program **4** yeast 1 TBL

Caraway Rye Bread

2 pounds

water 80°F/27°C	1 2/3 cups
oil	2 TBL
molasses	1/4 cup
salt	2 tsp
dry milk	2 TBL
rye flour	1 1/2 cups
whole wheat flour	1/2 cup
bread flour	3 cups
caraway seeds	2 TBL
active dry yeast	3 1/4 tsp

Program **6**

White Wheat Bread

2 pounds

water 80°F/27°C	1 1/2 cups
oil	2 TBL
salt	2 tsp
brown sugar	3 TBL
dry milk	3 TBL
whole wheat flour	2 cups
bread flour	2 cups
active dry yeast	2 tsp

Program **5**

Whole Wheat Rapid

Program **6** yeast 1 TBL

Whole Wheat Bread

2 pounds

water 80°F/27°C	1 1/2 cups + 1 TBL
oil	2 TBL
salt	2 tsp
brown sugar	1/3 cup
dry milk	3 TBL
whole wheat flour	4 cups
active dry yeast	1 TBL

Program **5**

Whole Wheat Rapid

Program **6** yeast 4 tsp

Onion Rye Bread

2 pounds

water 80°F/27°C	1 1/4 cups
oil	1 1/2 TBL
molasses	1/4 cup
salt	1 1/2 tsp
dry milk	2 TBL
rye flour	3/4 cup
whole wheat flour	3/4 cup
bread flour	2 1/2 cups
dehydrated onions	1 1/2 TBL
caraway seeds	4 tsp
active dry yeast	2 1/4 tsp

Program

5

Pumpernickel Bread

2 pounds

water 80°F/27°C	1 2/3 cups
oil	2 TBL
molasses	1/4 cup
salt	2 tsp
dry milk	2 TBL
cocoa powder	1/4 cup
instant coffee granules	2 tsp
caraway seeds	2 TBL
rye flour	1 1/2 cups
whole wheat flour	1/2 cups
bread flour	2 3/4 cups
active dry yeast	2 1/4 tsp

Program

5

Whole Wheat Rapid

Program 6 yeast 3 1/4 tsp

Peanut Butter Honey Bread

2 pounds

water 80°F/27°C	1 1/3 cups
peanut butter, any style	3/4 cup
honey	1/3 cup
salt	1 1/2 tsp
dry milk	3 TBL
bread flour	4 cups
active dry yeast	2 3/4 tsp

Program

8

Hearty Nut Bread

2 pounds

water 80°F/27°C	1 1/3 cups
oil	1 TBL
honey	1/3 cup
salt	2 tsp
dry milk	2 TBL
whole wheat flour	2 cups
bread flour	2 1/4 cups
walnuts	2/3 cup
active dry yeast	2 1/2 tsp

Program

5

Whole Wheat Rapid

Program 6 yeast 3 1/2 tsp

Seed Bread

2 pounds

water 80°F/27°C	1 1/4 cups
oil	1 TBL
honey	3 TBL
salt	1 tsp
bread flour	3 cups
oatmeal, quick or regular	1/3 cup
gluten	4 tsp
sunflower seeds	1/4 cup
sesame seeds	2 TBL
poppy seeds	2 TBL
anise seeds	2 tsp
active dry yeast	2 1/4 tsp

Programs

1, 2, 3

Rosemary, Garlic, Tomato Bread

2 pounds

water 80°F/27°C	1 cup + 1 TBL
oil	2 TBL
low sodium vegetable juice 80°F/27°C	1/2 cup
salt	1 1/4 tsp
sugar	2 TBL
dry milk	2 TBL
cilantro leaves, dried	2 tsp
oregano leaves, dried	1 tsp
garlic powder	1 tsp
bread flour	4 cups
sun-dried tomatoes, snipped (unsalted and dried, not packed in oil)	1/2 cup
active dry yeast	2 tsp

Programs

1, 2, 3

Insta Program 4 yeast 1 TBL

Russian Kulich Bread

2 pounds

egg room temperature plus enough milk	1
80°F/27°C to equal	1 cup
apricot nectar 80°F/27°C	1/2 cup
oil	1 TBL
salt	1 1/2 tsp
sugar	3 TBL
bread flour	4 cups
active dry yeast	2 tsp

Program

8

Add at the beep:

cinnamon	1 tsp
apricots, chopped	1/3 cup
prunes, chopped	1/2 cup
almonds, sliced	1/3 cup

Double Chocolate Bread

2 pounds

egg room temperature plus enough water	1
80°F/27°C to equal	1 cup + 2 TBL
sour cream 80°F/27°C	1/2 cup
oil	1 TBL
salt	1 1/2 tsp
sugar	1/4 cup
bread flour	4 cups
cocoa powder	3 TBL
active dry yeast	2 1/2 tsp

Program

8

Add at the beep:

semi-sweet chocolate chips 1 cup

Sour Cream, Onion & Chives Bread

2 pounds

egg room temperature plus enough water	1
80°F/27°C to equal	1 cup
sour cream 80°F/27°C	3/4 cup
oil	2 TBL
salt	2 tsp
sugar	2 TBL
bread flour	4 cups
dehydrated onions	1 1/2 TBL
chives, dried	2 TBL
active dry yeast	2 1/4 tsp

Programs

1, 2, 3

Insta Program 4 yeast 3 1/4 tsp

This is a very most dense bread.

DAY OLD BREAD

Here are some suggestions for left over bread.

Breaded Pineapple

chunked pineapple	1 15-oz can
cornstarch	2 TBL
sugar	1/2 cup
butter	1/4 cup
white bread, 1 inch cubes	2 cups

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

Bread Pudding

white bread, 1 inch cubes	1 1/2 cups
vanilla cook & serve	
pudding & pie filling	1 3-oz box
cinnamon	1 tsp
milk, liquid	2 cups

Mix all ingredients in a one quart casserole. Bake in oven at 350°F/177°C for 30 minutes — stir halfway through cooking time. Serve warm or cold.

Crunchy Bread Snacks

bread, sliced 1/2 inch thick	8 slices
butter, melted	1/4 cup
dry seasoning mix*	4 tsp

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

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

DOUGH

The dough program is used to mix dough to be shaped by hand before baking in the Breadmaker's Hearth oven or in a conventional oven.

- If using delayed timer, make sure yeast is on top of flour, away from liquids.
- If you allow the dough to remain in the breadmaker after the program is complete, it may over rise and damage the machine.

■ Crust Treatments (use only with dough program)

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

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

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

■ Lightly Floured

Sprinkle enough flour onto work area so that the dough can be handled without sticking.

■ Shaping Rolls

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

Crisscross Rolls — Shape into balls setting two aside. Combine the balls and roll into a 1/8 inch thick square. Cut strips 1/8 inch wide and 2 inches long. Place one strip across the top of each ball. Repeat this process, placing the second strip in the opposite direction across the top of each ball.

Traditional Rolls — Shape into balls. For "pull apart" rolls, place dough balls with sides touching. For "individual" rolls place dough balls 2 inches apart.

Dinner Roll Dough

	18 rolls	24 rolls
egg room temperature plus	1	1
enough water 80°F/27°C to equal	1 cup + 1 TBL	1 1/3 cups
oil	3 TBL	1/4 cup
sugar	3 TBL	1/4 cup
salt	1 tsp	1 1/2 tsp
bread flour	3 1/4 cups	4 cups
active dry yeast	1 1/2 tsp	2 tsp
Program	10	10

1. Remove the bread pan from the breadmaker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. To measure egg plus enough liquid to equal — after warming, remove from shell and place in a liquid measuring cup. Slowly add warm (80°F/27°C) liquid to measuring cup until it reaches the desired measurement.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan.
6. Smooth into all corners. Lightly tap pan on counter 3 times to settle all ingredients.
7. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan. If using delay timer, make sure yeast is on top of bread flour, away from liquids.
8. Press door release to open door and slide the bread pan into the breadmaker under the rails. Close the door.
9. Select DOUGH PROGRAM # 10 and press START.
10. Halfway through the 2nd knead remove the pan and check the dough ball. It should be slightly tacky to the touch. At this time push down any dough or flour that may be on the sides of the pan.
11. Use bread pan handle and oven mitts to carefully remove the bread pan at end of the program.
CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.
12. Turn bread pan upside down and shake several times to remove the dough. Do not use metal utensils inside the bread pan or machine.
13. Place on a lightly floured surface. Divide into pieces and shape.
14. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size.
15. Bake at 350°F/177°C 20-30 minutes, or until done.
16. **UNPLUG UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.** Clean bread pan after each use, **DO NOT IMMERSE THE BREAD PAN IN WATER.** (See cleaning instructions.) Clean inside of breadmaker after each use.

Refreshing Roll Dough

	12 rolls	18 rolls
egg room temperature plus	1	1
enough water 80°F/27°C to equal	1 cup	1 1/2 cups
butter	1/4 cup	1/3 cup
brown sugar	1/3 cup	1/2 cup
salt	1 tsp	1 1/2 tsp
bread flour	3 1/2 cups	4 1/2 cups
active dry yeast	1 1/2 tsp	2 tsp
Program	10	10
Topping:		
butter, melted	1/2 cup	3/4 cup
orange peel, grated	2 TBL	1/4 cup
sugar	1/2 cup	3/4 cup

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Mix together topping ingredients and dip pieces in mixture, covering well.
3. Place in greased baking dish with sides, cover and let rise in a warm place 30 minutes or until doubles in size.
4. Bake at 350°F/177°C 20-30 minutes, or until done. Serve warm.

Buttermilk Roll Dough

	12 rolls	18 rolls
cultured buttermilk 80°F/27°C	1 cup	1 1/2 cups
oil	3 TBL	1/4 cup
honey	1 1/2 TBL	2 TBL
salt	1 tsp	1 1/2 tsp
bread flour	3/4 cup	1 1/4 cups
whole wheat flour	1 1/3 cups	2 cups
wheat germ	1/3 cup	1/2 cup
baking soda	1/4 tsp	1/4 tsp
active dry yeast	1 3/4 tsp	2 tsp
Program	10	10
Brush with:		
melted butter	2 TBL	3 TBL

Method

1. Place on lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size. Brush with melted butter.
3. Bake at 350°F/177°C 15-20 minutes, or until done.

Foccacia Dough

1 loaf

water 80°F/27°C	1 cup
olive oil	1/3 cup
sugar	2 tsp
salt	1 tsp
bread flour	3 cups
Italian seasoning	1 tsp
active dry yeast	1 1/2 tsp

Program

11

Garlic-Cheese Topping:

olive oil	1/4 cup
oregano leaves, dried	1 1/2 tsp
garlic, coarsely chopped	1/3 cup
Parmesan cheese, grated	1/3 cup
salt	1/4 tsp

Greek Style Topping:

olive oil	1/4 cup
oregano leaves, dried	1 1/2 tsp
onion, thinly sliced	1 cup
Feta cheese, crumbled	1/3 cup
black olives, sliced — drained	1/4 cup
salt	1/4 tsp

Method

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

Wheat Dinner Roll Dough

	12 rolls	18 rolls
water 80°F/27°C	3/4 cup	1 1/2 cups
oil	1 TBL	2 TBL
brown sugar	2 TBL	1/4 cup
salt	1/2 tsp	1 tsp
dry milk	1 TBL	2 TBL
bread flour	1 1/4 cups	2 1/2 cups
whole wheat flour	1 cup	2 cups
active dry yeast	1 1/2 tsp	2 tsp
Program	10	10

Method

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

Cheesy Garlic Roll Dough

	18 rolls	24 rolls
egg room temperature plus	1	1
enough water 80°F/27°C to equal	1 cup	1 1/3 cups
oil	2 TBL	3 TBL
sugar	1/3 cup	1/2 cup
salt	1 tsp	1 1/2 tsp
bread flour	3 1/2 cups	4 1/2 cups
active dry yeast	1 1/2 tsp	2 tsp
Program	10	10
Topping:		
parmesan cheese	1/2 cup	2/3 cup
garlic, finely minced	1 1/2 TBL	2 TBL
butter, melted	3 TBL	1/4 cup

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Combine cheese and garlic. Dip pieces in melted butter and then in cheese-garlic mixture. Place in greased 9 x 13 inch baking dish. Cover and let rise in a warm place 45 minutes or until double in size.
3. Bake at 325°F/163°C 35-40 minutes, or until done.

French Bread Dough

(French Onion Bread, French Loaf, French Rolls and French Twists)

water 80°F/27°C	1 1/4 cups
sugar	1 TBL
salt	1 tsp
bread flour	3 1/2 cups
active dry yeast	1 TBL

Program **10**

Glaze:

water	2 TBL
salt	1/2 tsp

Method

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

Variations

French Onion Bread: Add 1/4 cup dehydrated onion to dough recipe and shape according to method above.

French Loaf: Instead of method 1, shape the dough into one large round ball. Continue methods 2 and 3 above. Bake at 400°F/205°C 20 to 25 minutes or until done.

Tip: If desired, brush with glaze and sprinkle loaf before baking with one of the following: sesame seeds, poppy seeds, caraway seeds or cracked wheat.

French Rolls: Instead of method 1, divide into 12 pieces. Pinch together the ends of each roll and taper slightly. Continue methods 2 and 3 as above. Bake at 400°F/205°C for 15 to 20 minutes or until done.

French Twists: Use recipe above.

Method

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

Challah Braid Dough

	regular	large
egg room temperature plus	1	1
enough water 80°F/27°C to equal	3/4 cup	1 cup + 1 TBL
oil	2 TBL	3 TBL
sugar	1 1/2 TBL	2 TBL
salt	1 tsp	1 1/2 tsp
bread flour	2 cups	3 1/4 cups
active dry yeast	1 tsp	1 1/2 tsp
Program	10	10
Glaze:		
egg yolk, beaten	1	1
water	1 TBL	1 TBL
Topping:		
poppy seeds	1 tsp	1 TBL

Method

1. Place dough on a lightly floured surface. Divide into thirds, making 3 (10-inch regular, 13- inch large) ropes with tapered ends. Pinch ropes together at one end, braid together. Pinch together at other end and secure braid.
2. Transfer braided dough to greased baking sheet; cover and let rise in a warm place 45 minutes or until double in size.
3. Combine glaze ingredients and brush onto braid. Sprinkle with poppy seeds and bake at 375°F/190°C 25 minutes, or until done.

Pita Pocket Dough

	20 pita pockets
water 80°F/27°C	1 1/3 cups
olive oil	8 tsp
sugar	4 tsp
salt	1 1/4 tsp
bread flour	2 cups
whole wheat flour	1 1/3 cups
active dry yeast	2 1/2 tsp
Program	10

Method

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

Whole Wheat Pizza Crust Dough

1 thick 12 inch crust

2 thin 12 inch crusts

water 80°F/27°C	1 cup
oil	2 TBL
sugar	1 TBL
salt	1 tsp
whole wheat flour	1 cup
bread flour	1 1/2 cups
active dry yeast	2 1/4 tsp

Program

11

Method

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

Pizza Crust Dough

1 thick 12 inch crust

2 thin 12 inch crusts

2 thick 9 inch crusts

4 thin 9 inch crusts

2 thick 12 inch crust

4 thin 12 inch crusts

4 thick 9 inch crusts

8 thin 9 inch crusts

water 80°F/27°C	3/4 cup	1 2/3 cups
oil	1 TBL	2 TBL
sugar	1 TBL	2 TBL
salt	1/2 tsp	1 tsp
dry milk	1 TBL	2 TBL
bread flour	2 1/4 cups	4 1/2 cups
active dry yeast	1 tsp	2 tsp

Program

11

11

Method

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

Bagel Dough

8 bagels

water 80°F/27°C	1 cup
sugar	1 1/2 TBL
salt	1 tsp
bread flour	3 cups
active dry yeast	2 1/4 tsp

Program **11**

Glaze:

egg, beaten	1
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Toppings (optional):

sesame seeds, poppy seeds, cracked wheat, wheat flakes, or dried onion flakes

Banana Wheat Bagel Dough

12 bagels

egg room temperature plus	1
enough water 80°F/27°C to equal	1 cup
oil	2 TBL
honey	1 TBL
salt	1 1/2 tsp
mashed banana	1/2 cup
whole wheat flour	2 1/2 cups
bread flour	1 cup
active dry yeast	2 1/4 tsp

Program **11**

Glaze:

egg white, beaten	1
water	1 TBL

Toppings (optional):

poppy seeds, sesame seeds

Bagel Recipes Method

1. Place on a lightly floured surface. Divide into pieces. Roll each in a smooth ball, making a hole in the center of each with thumbs. Gently pull to make a one inch hole.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 10 minutes.
3. In a 3-quart saucepan, bring to a boil 2 quarts water and 2 tablespoons sugar. Place a few bagels at a time in boiling water. Simmer 3 minutes turning once. Remove with slotted spoon and put back on greased baking sheet.
4. Brush with egg and sprinkle with choice of toppings. Bake at 400°F/205°C 20-25 minutes or until done; cool on a wire rack.

Almond Cherry Coffee Cake Dough

1 coffee cake

water 80°F/27°C	1 cup
oil	1 TBL
sugar	1 1/2 TBL
salt	3/4 tsp
dry milk	1 TBL
bread flour	3 1/4 cups
active dry yeast	1 1/2 tsp

Program

10

Filling:

cream cheese, room temperature	8 oz
sugar	2 TBL
maraschino cherries, chopped	1/2 cup
milk, liquid	1 TBL
almond extract	1/2 tsp

Glaze:

powdered sugar	1/2 cup
sour cream	1 TBL
milk, liquid	1-2 TBL
sliced almonds, to decorate	2 TBL
cherries, quartered, to decorate	2 TBL

Method

1. Place on a lightly floured surface. Roll into a 15 x 10 inch rectangle. Spread filling over dough within 1/2 inch of edges. Starting with longest side, roll dough up tightly, pressing edges to seal.
2. Place roll, seam-side down, on a greased baking sheet and join the ends to form a ring; pinch to seal. With a knife, make cuts 1 1/2 inches apart from the outside edge to within one inch of the inside edge. Turn each section on its side so filling shows.
3. Cover and let rise in a warm place 40 minutes or until almost double in size.
4. Uncover and bake at 375°F/190°C for 20-25 minutes or until done.
5. Combine the first three glaze ingredients, adding only enough milk for drizzling consistency. Drizzle over the warm coffee cake. Decorate with almonds and cherries. Serve warm.

Cinnamon Roll Dough

16 rolls

egg room temperature plus	1
enough water	
80°F/27°C to equal	1 cup
oil	3 TBL
sugar	1/3 cup
salt	1 tsp
bread flour	3 1/2 cups
active dry yeast	1 1/2 tsp

Program

10

Filling:

butter, melted	1/3 cup
sugar	1/4 cup
cinnamon	2 TBL
walnuts, finely chopped (optional)	1/4 cup
raisins (optional)	1/4 cup

Glaze:

powdered sugar	1/2 cup
milk	3 TBL
vanilla	1/2 tsp

Method

1. On a lightly floured surface, roll dough into a 12 x 16 inch rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over butter. Roll up tightly, jelly-roll style, starting with the longest side and cut into one inch slices.
2. Place in greased baking pan about 1/2 inch apart and let stand in a warm place for 30 minutes or until double in size.
3. Bake at 350°F/177°C 25-30 minutes or until done.
4. Mix glaze ingredients until smooth and drizzle over top.

Sticky Breakfast Roll Dough

12 rolls

egg room temperature plus	1
enough water	
80°F/27°C to equal	1 1/4 cups
oil	3 1/2 tsp
sugar	1/3 cup
salt	1 tsp
bread flour	3 1/2 cups
active dry yeast	1 1/2 tsp

Program

10

Filling:

butter, softened	1/2 cup
sugar	1/3 cup
cinnamon	1 TBL
walnuts or pecans, chopped	1/2 cup

Topping:

butter, melted	3/4 cup
brown sugar	3/4 cup

Method

1. On a lightly floured surface roll into a 12 x 16 inch rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over dough. Roll up tightly, jelly-roll style, starting with the longest side and cut into one inch slices.
2. Combine topping mixture and spread into a 13 x 9 inch baking dish. Place slices on mixture and let rise in a warm place for 30 minutes or until double in size.
3. Bake at 350°F/177°C 35 minutes or until done. Invert onto a heat-proof tray.

Soft Pretzel Dough

16 pretzels

water 80°F/27°C	1 1/4 cups
egg yolk room temperature	1
oil	1 TBL
sugar	2 TBL
salt	1 tsp
white pepper	1/8 tsp
bread flour	3 1/2 cups
active dry yeast	1 TBL

Program

11

Glaze:

egg white	1
water	1 TBL

Toppings (optional):

kosher salt	
sesame seeds	

Method

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

Variation

Pepperoni Pretzels: Add 1 cup sliced pepperoni and 2 tablespoons parmesan cheese to dough ingredients. Follow method for completion.

Cheesy Mexican Pretzel Dough

18 pretzels

water 80°F/27°C	1 1/4 cups
cheddar cheese, shredded	1 cup
salt	1 tsp
sugar	1 TBL
cooked bacon, drained —	
chopped	1/4 cup
green chilies, drained —	
chopped	3 TBL
dehydrated onions	1 TBL
bread flour	4 cups
active dry yeast	2 tsp

Program

11

Glaze:

cornmeal	2 TBL
egg	1
water	1 TBL

Method

1. Place on a lightly floured surface, divide dough into 18 pieces. Roll each piece into a 18 inch rope. Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop.
2. Place on a greased baking sheet sprinkled with cornmeal, 2 inches apart. Brush with glaze and sprinkle with topping. Bake at 375°F/190°C 15-20 minutes or until done.

MIXING

Several different kinds of doughs can be mixed using the mixing program. Remove dough and follow directions with the recipe to complete the baking/cooking.

- The ingredient stir beep is at [:09] for the mixing program. It is very important that you assist the breadmaker in the stirring process at this time. After removing the pan, use a rubber spatula to gently scrape the ingredients from the sides and corners of the pan and fold into the wet mixture. Return the pan to the machine to complete the program.
- Because cookie dough is more difficult to work with, it may be necessary to repeat part or all of the mixing program. Remember to check the batter at the stir beep and assist when necessary.
- Although the delay timer is an option for this cycle, our experience has shown the recipes included do not mix well when delayed. You may find one of your recipes may work well therefore, we have given you delay as an option.

Pasta

milk 80°F/27°C	3/4 cup
oil	6 TBL
salt	1/4 tsp
semolina (pasta) flour	2 cups

Program

12

1. Remove the bread pan from the breadmaker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the milk (80°F/27°C) and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the salt; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon semolina (pasta) flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan.
6. Smooth into all corners. Lightly tap pan on counter 3 times to settle all ingredients.
7. Press door release to open door and slide the bread pan into the breadmaker under the rails. Close the door.
8. Select MIXING PROGRAM #12, press START.
9. At the stir beep [:06], use a spatula to fold in any flour from around the sides of the pan.
10. Use bread pan handle and oven mitts to carefully remove the bread pan at end of kneading/mixing.
11. Turn bread pan upside down and shake several times to remove the dough onto a lightly floured surface.
12. Using a rolling pin, on a floured surface, roll out dough to about 1/8 inch thickness. Cut dough into strips about 1/2 inch wide.
13. Add to 6 cups of boiling liquid and cook 10-15 minutes or until tender. DO NOT OVER COOK. Drain well.
14. UNPLUG UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING. Clean bread pan after each use, DO NOT IMMERSE THE BREAD PAN IN WATER. (See cleaning instructions.) Clean inside of breadmaker after each use.

Dumplings

milk 80°F/27°C	1 cup
oil	1/2 cup
salt	1/4 tsp
all-purpose flour	2 2/3 cups
baking powder	4 tsp

Program

12

Method

1. Place dough in bowl.
2. Using a teaspoon, carefully drop dumplings into 6 cups of boiling broth.
3. Turn down to medium heat and cook 10-15 minutes or until tender. DO NOT OVER COOK.

Makes 4 servings.

Pie Crust

water 80°F/27°C	1/2 cup
oil	3/4 cup
salt	1/4 tsp
all purpose flour	2 1/2 cups

Program

12

Method

1. Divide in half and roll out on a lightly floured surface.
2. Put in pie pan and prick bottom with a fork.
3. Bake at 425°F/218°C 20 minutes or until done.

Makes 2 crusts.

Amaretto Raisin Cookies

amaretto liquor*	1 TBL
eggs room temperature	2
butter, softened	1 cup
brown sugar, packed	3/4 cup
raisins	3/4 cup
all-purpose flour	2 1/2 cups
baking powder	1 1/2 tsp

Program

12

At the stir beep [:06], use a spatula to fold in any flour from around the sides of the pan. When the program is complete, use a spatula to fold in any unmixed ingredients and if necessary start the program again.

*or vanilla extract

Method

1. Spoon on to a lightly greased cookie sheet.
2. Bake at 350°F/177°C for 12-15 minutes or until done.

Makes 2 dozen cookies.

Oatmeal Raisin Cookies

eggs room temperature	2
butter, melted	1 cup
brown sugar, packed	1 cup
sugar	1/2 cup
all-purpose flour	1 1/2 cups
cinnamon	1 tsp
salt	1/2 tsp
quick or old fashioned	
oats like Quaker®	3 cups
raisins	1 cup
baking soda	1 tsp

Program

12

At the stir beep [:06], use a spatula to fold in any flour from around the sides of the pan. When the program is complete, use a spatula to fold in any unmixed ingredients and if necessary start the program again.

Method

1. Spoon on to a lightly greased cookie sheet.
2. Bake at 350°F/177°C for 12-15 minutes or until done.

Makes 2 1/2 dozen cookies.

Butter Cookies

milk 80°F/27°C	3 TBL
egg room temperature	1
butter, melted	1 cup
sugar	1 cup
salt	1/2 tsp
vanilla extract	1 tsp
all-purpose flour	3 cups
baking powder	1 1/2 tsp

Program

12

At the stir beep [:06], use a spatula to fold in any flour from around the sides of the pan. When the program is complete, use a spatula to fold in any unmixed ingredients and if necessary start the program again.

Topping

sugar	2 TBL
cinnamon	3/4 tsp

Method

1. Roll into 1 1/2 inch balls and place on a lightly greased cookie sheet.
2. Flatten with a fork and sprinkle with sugar topping.
3. Bake at 400°F/205°C for 12-15 minutes or until begin to turn brown around the edges.

Makes 2 1/2 dozen cookies.

Chocolate Sugar Cookies

eggs room temperature	2
butter, softened	1 cup
vanilla extract	1 1/2 tsp
sugar	3/4 cup
cocoa powder	1/3 cup
all-purpose flour	2 3/4 cups
baking powder	1 tsp

Program

12

At the stir beep [:06], use a spatula to fold in any flour from around the sides of the pan. When the program is complete, use a spatula to fold in any unmixed ingredients and if necessary start the program again.

Method

1. Roll into 1 1/2 inch balls and place on a lightly greased cookie sheet.
2. Flatten with a fork.
3. Bake at 350°F/177°C for 12-15 minutes or until begin to turn brown around the edges.

Makes 2 1/2 dozen cookies.

CAKE & QUICK BREAD

The cake program will mix and bake a pre-packaged cake mix, cake or quick bread.

- The ingredient stir beep is at [1:12] for the cake program. It is very important that you assist the breadmaker in the stirring process at this time. After removing the pan, use a rubber spatula to gently scrape the ingredients from the sides and corners of the pan and fold into the wet mixture. Return the pan to the machine to complete the program.
- A full size cake mix (approximately 18 oz) works well using the cake program. As with any other liquid ingredient, the liquid should be 80°F/27°C and the eggs room temperature. Otherwise, add ingredients as listed on the package instructions. One step angel food cake mixes may also be used. Neither a two step or swirl mix will work using this program.
- Remove the bread pan from the breadmaker as soon as the program is complete and allow the cake to remain in the pan for 20 minutes on a cooling rack before removing. Using oven mitts, take a spatula and gently loosen the cake from the sides of the pan. Turn upside down to remove.
- Small size cake mix (approximately 9 oz) and brownie mixes do not work well on this bread program.
- Although the delay timer is an option for this cycle, our experience has shown that the recipes included do not mix well when delayed. You may find one of your recipes may work well therefore, we have given you delay as an option.
- For quick bread you may remove the bread pan from the breadmaker when the program is complete or it may be left in during the WARM process. Whenever the bread pan is removed, allow the bread to remain in the pan for 20 minutes on a cooling rack before removing. Using oven mitts, take a spatula and gently loosen the quick bread from the sides of the pan. Turn upside down to remove.

Sweet Corn Bread

eggs room temperature	2
milk 80°F/27°C	1 cup
butter, melted	1/4 cup
sugar	1/4 cup
salt	1 tsp
all-purpose flour	1 cup
corn meal	1 cup
baking powder	1 TBL

Program

9

1. Remove the bread pan from the breadmaker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Place eggs in-shell in a bowl of warm water for 15 minutes to bring to room temperature before adding to pan.
3. Use a liquid measuring cup to measure the milk (80°F/27°C) and pour into the bread pan.
4. Use a measuring spoon to measure the butter. Melt it and add to the bread pan.
5. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
6. Use a dry measuring cup to measure the corn meal; level off with the straight edge of a knife and add to the bread pan.
7. Lightly spoon all-purpose flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan.
8. Smooth into all corners. Lightly tap pan on counter 3 times to settle all ingredients.
9. Carefully measure baking powder with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
10. Press door release to open door and slide the bread pan into the breadmaker under the rails. Close the door.
11. Select CAKE PROGRAM, press START for immediate start.
12. At the stir beep [1:12], use a spatula to fold in any flour from around the sides of the pan.
13. Use bread pan handle and oven mitts to carefully remove the bread pan at end of baking process.
CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.
14. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or machine. Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20 minutes before cutting.
15. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
16. **UNPLUG UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.** Clean bread pan after each use, **DO NOT IMMERSE THE BREAD PAN IN WATER.** (See cleaning instructions.) Clean inside of breadmaker after each use.

Spiced Apple Pound Cake

eggs room temperature, lightly beaten	2
buttermilk 80°F/27°C	1/4 cup
shortening, room temperature	1/2 cup
apples, coarsely grated — raw	1 cup
brown sugar, packed	3/4 cup
salt	1 tsp
all-purpose flour	2 cups
cinnamon	1 tsp
nutmeg	1/2 tsp
cloves, ground	1/4 tsp
walnuts, chopped	1/2 cup
baking powder	1 tsp
baking soda	1/2 tsp

Program

9

At the stir beep [1:12], use a spatula to fold in any flour around the sides of the pan.

Pineapple Coconut Pound Cake

eggs room temperature	2
crushed pineapple, undrained	1 cup
butter, softened	1/4 cup
sugar	3/4 cup
salt	1/2 tsp
coconut, grated	1/2 cup
all-purpose flour	2 cups
baking powder	1 TBL

Program

9

At the stir beep [1:12], use a spatula to fold in any flour around the sides of the pan.

Spiced Zucchini Quick Bread

eggs room temperature	2
butter, softened	1/2 cup
vanilla extract	1 tsp
zucchini, finely grated — unpeeled	1 cup
sugar	1 cup
salt	1/2 tsp
cinnamon	1/2 tsp
all-purpose flour	1 3/4 cups
pecans, chopped	1/2 cup
baking soda	1/2 tsp

Program

9

At the stir beep [1:12], use a spatula to fold in any flour around the sides of the pan.

Cheddar Loaf Quick Bread

eggs room temperature	3
milk 80°F/27°C	1 cup
shortening, room temperature	1/2 cup
cheddar cheese, shredded	1 cup
sugar	1/2 cup
salt	3/4 tsp
all-purpose flour	2 cups
baking powder	1 TBL
pecans, chopped	1/2 cup

Program

9

At the stir beep [1:12], use a spatula to fold in any flour around the sides of the pan.

Banana Nut Cake

egg and whites, room temperature	1 whole egg plus 2 egg whites
sour milk*	1/4 cup
banana, mashed	1 cup
oil	1/4 cup
salt	1/2 tsp
sugar	3/4 cup + 1 TBL
cream of tartar	1 tsp
all-purpose flour	1 1/4 cups
baking soda	1/2 tsp
baking powder	3/4 tsp

Program

9

At the stir beep [1:12], use a spatula to fold in any flour around the sides of the pan.

*One teaspoon lemon juice or vinegar plus enough whole milk to make 1/4 cup, let stand 5 minutes before using.

BROIL CHART

Always use bake/broil pan with wire rack. Place meat on top of rack. For meat 1 inch thick or less, place broil pan — wire rack assembly in oven position # 3. For thicker meat, place broil pan — wire rack assembly in oven position #2. Broil food according to recommended time or until desired doneness, turning halfway through cooking time.

FOOD	AMOUNT	TIME	DIRECTIONS
bacon	to fit tray	8-10 minutes	broil until done
chicken	to fit tray	20-40 minutes	broil until done
frankfurters	to fit tray	10-20 minutes	turn frequently for even browning
fish filet, 1/2 inch thick	to fit tray	5-9 minutes	broil until done
hamburgers (4 oz each)	to fit tray	10-20 minutes	minimum time for rare
pork chops, 1 inch thick	to fit tray	20-40 minutes	broil until done
sausage, fresh	to fit tray	20-30 minutes	if sausage links: pierce skin with fork, turn frequently
steak, 1 inch thick	to fit tray	15-25 minutes	minimum time for rare

■ Marinades For Broiling

Marinate meat for added flavor and tenderizing. A marinade must include an acidic ingredient like lemon juice, vinegar, wine or salsa to tenderize. To prepare, blend all ingredients together. Marinate in refrigerator at least 30 minutes turning to coat meat completely. Pat dry before broiling.

Red Wine

red wine vinegar	1/4 cup
vegetable oil	2 TBL
Dijon mustard	1 TBL
clove garlic, minced	1
dried Italian seasoning	1/2 tsp
pepper, coarsely ground	1/8 tsp

Mexicali

prepared salsa	1/2 cup
lime juice	2 TBL
vegetable oil	1 TBL
cilantro, chopped	2 TBL

Curry Yogurt

plain yogurt	1/3 cup
lemon juice	2 TBL
vegetable oil	1 TBL
cloves garlic, minced	2
curry powder	1/2 tsp
crushed red pepper	1/8 tsp

Szuechuan

dark soy sauce	1/4 cup
dry sherry	3 TBL
sesame oil	1 TBL
sugar	2 TBL
cornstarch	2 TBL

Lemon Oriental

lemon juice	1/4 cup
soy sauce	1 TBL
vegetable oil	1 TBL
onion, chopped	2 TBL
ground ginger	1/4 tsp
crushed red pepper	1/8 tsp

Spicy Herb

dry wine	1/2 cup
vegetable oil	1/2 cup
lemon juice	2 TBL
Tabasco pepper sauce	1/2 tsp
onions, chopped	1/4 cup
clove garlic, minced	1
salt	1/4 tsp
dried basil leaves	1/4 tsp
dried tarragon leaves	1/8 tsp
dry mustard	1/8 tsp

ROASTING/BAKE CHART

Your Breadmaker's Hearth will roast/bake like a conventional oven — according to package or recipe directions, time and temperature. For most food, preheat oven, use the bake pan and wire rack, bake pan only or baking container on wire rack. Place food fat side up and baste during roasting. Use a meat thermometer. Carefully remove food from oven and let stand 15 minutes before cutting.

Use the following times as general guidelines.

CUT	WEIGHT POUNDS	DONENESS	TIME HOURS
BEEF — 325°F/170°C			
boneless rolled rump roast	4 to 6	150°F-170°F	1 1/3-3
boneless sirloin roast	4 to 6	140°F rare	2 1/4-2 3/4
		160°F med	2 1/2-3
		170°F well	2 3/4-4 1/4
rib roast	4 to 6	140°F rare	1 3/4-3
		160°F med	2 1/4-3 3/4
		170°F well	2 3/4-4 1/4
PORK — 325°F/170°C			
boneless top loin roast (single)	2 to 4	160°F-170°F	1-1 1/4
loin back ribs, spareribs	2 to 4	well	1 1/4-1 3/4
country-style ribs	2 to 4	well	1 1/2-1 3/4
loin blade or sirloin roast	3 to 4	170°F well	1 3/4-2 1/2
tenderloin	3/4 to 1	160°F-170°F	25-35 min
VEAL — 325°F/170°C			
boneless rolled breast roast	2 1/2 to 3 1/2	170°F well	1 3/4-2 1/4
loin roast	3 to 5	160°F-170°F	1 3/4-3
rib roast	3 to 5	160°F-170°F	1 1/4-2 1/2
HAM (fully cooked) — 325°F/170°C			
boneless half	4 to 6	140°F	1 1/4-2 1/2
boneless portion	3 to 4	140°F	1 1/2-2 1/4
smoked picnic	5 to 8	140°F	2 3/4 -3 1/2
FISH — 425°F/220°C			
fillets, 1/2 inch thick	4 filets	well	8-10 min
POULTRY — 325°F/170°C			
chicken	4-6	185°F	1 3/4-2 1/2
cornished hens	1 1/2-2	185°F	1-1 1/4
turkey breast	4-8	170°F	2-3 1/4

Fiesta Corn Bread

sugar	1/4 cup
salt	1/4 tsp
all-purpose flour	1 cup
corn meal	1/2 cup
baking powder	1 1/2 tsp
egg, beaten	1
milk	3/4 cup
oil	3 TBL
green chilies, diced — drained	4 oz
pimento, diced — drained	2 oz

Method

1. Combine dry ingredients and set aside.
2. Combine wet ingredients and stir into dry ingredients until moist.
3. Pour batter into a greased 8 x 8 inch baking pan and bake at 425°F/218°C for 25 minutes or until done.

Hashbrown Casserole

hashbrowns, frozen	16 oz
onions, chopped	1/4 cup
cream of chicken soup	10 3/4 oz
sour cream	1/4 cup
salt & pepper to taste	
cornflakes, crushed	1/2 cup
butter, melted	1/4 cup

Method

1. Mix together ingredients from first section and add to a greased 8 x 8 inch pan.
2. Sprinkle with cornflakes and drizzle with butter.
3. Bake at 350°F/177°C for 45 minutes or until done.

Curry Beef Fried Rice

beef broth	2 cups
onion, chopped	1/2 cup
curry powder	2 tsp
instant rice, uncooked	1 cup
salt and pepper to taste	
raw ground turkey or lean beef	1/2 lb

Method

1. Mix together first five ingredients and add to a greased 8 x 8 inch baking pan.
2. Crumble meat on top of rice mixture and bake at 350°F/177°C for 1 hour or until done.

Makes 4 servings.

Mexican Chicken

chicken breast halves	4
salsa	1 cup
can tomatoes, chopped	16 oz
onion, chopped	1/4 cup
salt and pepper to taste	

Method

1. Mix all ingredients together and pour into an 8 x 8 inch greased baking pan.
2. Bake at 350°F/177°C for 1 hour and 15 minutes or until done.

Makes 4 servings.

Corn and Macaroni Bake

can creamed corn	15 oz
can whole kernel corn, undrained	15 oz
macaroni, dry	1 cup
pasteurized process	
cheese product, cubed	1 cup
onion, chopped	1/4 cup
green pepper, chopped	1/4 cup
salt and pepper to taste	

Method

1. Mix all ingredients together and add to a greased 8 x 8 inch baking pan.
 2. Bake at 350°F/177°C for 1 hour or until done. Stir halfway through bake program.
- Makes 6 servings.

Scalloped Tuna

cream of mushroom soup	10 3/4 oz
water	1/2 cup
cracker crumbs	2 cups
tuna	6 1/2 oz
celery, diced	1 cup
cashews	3/4 cup
onion, minced	2 TBL
cracker crumbs	1/2 cup
butter, melted	2 TBL

Method

1. Mix together all ingredients from first section and place in a greased 2 quart baking container.
2. Mix together cracker crumbs and butter and sprinkle over tuna mixture.
3. Bake at 425°F/218°C for 25 minutes or until done.

Makes 6 servings.

Toffee Bars

yellow cake mix, like Jiffy®	1 pkg
egg	1
butter, melted	3 TBL
evaporated milk	1/2 can
egg	1
vanilla extract	1 tsp
nuts	1/2 cup
toffee chips	5 oz

Method

1. Beat cake mix, egg and butter with an electric mixer for 2 minutes. Spread into a greased 8 x 8 inch baking pan.
2. Mix together milk, egg and vanilla, pour over 1st layer.
3. Mix together nuts and toffee and sprinkle over top.
4. Bake at 350°F/177°C for 30 minutes or until done.

Noodle Burger Bake

ground beef, browned — drained	1 1/2 lbs
onion, chopped — cooked	1 cup
noodles, cooked — drained	8 oz
cream of chicken soup	10 3/4 oz
cream of mushroom soup	10 3/4 oz
sour cream	1 cup
pimentos, chopped	1/4 cup
salt	3/4 tsp
pepper	1/4 tsp
bread crumbs — soft	1 cup
butter, melted	2 TBL

Method

1. Mix together all ingredients in first section and place in a greased 2 1/2 quart baking container.
2. Melt butter and mix with bread crumbs. Sprinkle on top.
3. Bake at 425°F/218°C for 30 minutes or until done.

Makes 6 servings.

Pork Cantonese Casserole

pork chops	4
celery, chopped	1 cup
green pepper, chopped	1 cup
onion, chopped	1 cup
soy sauce	1/4 cup
vinegar	1 1/2 TBL
Worcestershire sauce	1 TBL
Teriyaki sauce	2 TBL
brown sugar	3 TBL
flour	2 TBL

Method

1. Place pork and vegetables in a greased 2 1/2 quart baking container.
2. Mix together remaining ingredients and pour over meat and vegetables.
3. Bake at 425°F/218°C for 45 minutes or until done.

Makes 4 servings.

Potato Wedges

potatoes, medium	4
Italian dressing mix*, dry	7 oz pkg
butter flavored spray	

*any flavor may be used

Method

1. Cut each potato lengthwise into 8 wedges.
2. Coat wedges with butter spray and lightly coat with Italian dressing mix.
3. Bake on a greased baking pan at 450°F/232°C for 35 minutes or until done.

Makes 4 servings.

Paprika Chicken

chicken breast, halves	4
onion, chopped	1/2 cup
mushrooms, fresh — sliced	1 1/2 cups
paprika	1 tsp
cream of chicken soup	10 3/4 oz
salt and pepper to taste	

Method

1. Cut chicken into cubes and mix with remaining ingredients.
2. Place in a greased 8 x 8 inch baking container.
3. Bake at 350°F/177°C for 1 hour or until done.

Serve over rice. Makes 4 servings.

Rice & Mushrooms

regular rice, uncooked	1 cup
consomme beef soup	1 can
French onion soup	1 can
mushrooms	1 sm can
butter	1/4 cup

Method

1. Mix all ingredients together and place in an 8 x 8 inch greased baking pan.
2. Bake at 350°F/177°C for 1 hour or until done.

Makes 6 servings.

Breakfast Casserole

sausage, cooked	1/2 lb
bread, cubed	3 slices
cheddar cheese, shredded	3/4 cup
eggs	3
milk	1 cup
salt	1/4 tsp
prepared mustard	1 tsp
cayenne pepper	1/8 tsp

Method

1. Place bread cubes into greased 8 x 8 inch baking pan.
2. Beat eggs; add remaining ingredients, mixing well. Pour over sausage mixture.
3. Bake at 425°F/218°C for 20 minutes or until done.

Makes 6 servings.

Easy Apple Pie

apples, sliced 1/4 inch	3 cups
cinnamon	1 tsp
milk	1/3 cup
butter, melted	1 1/2 TBL
eggs, slightly beaten	2
sugar	2/3 cup
biscuit mix, like Bisquick®	1/3 cup
butter, melted	2 TBL
biscuit mix	1 cup
brown sugar	1/2 cup

Method

1. Place apple slices in a greased 8 x 8 inch baking pan and sprinkle with cinnamon.
2. Blend second set of ingredients together until smooth. Pour batter over apples.
3. Blend remaining ingredients together and sprinkle over the top; pat down evenly.
4. Bake at 350°F/177°C for 30 minutes or until done.

CLEANING INSTRUCTIONS

The following illustrations are for information purposes only. You may find your breadmaker looks different, however, the steps for operation are the same.

CLEANING (Always unplug unit)

ANY SERVICING REQUIRING DISASSEMBLY, OTHER THAN THE CLEANING DESCRIBED BELOW, MUST BE PERFORMED BY AN AUTHORIZED SERVICE REPRESENTATIVE. UNAUTHORIZED SERVICE WILL VOID YOUR WARRANTY.

To assure optimum safety, keep unit clean, free of grease and food buildup.

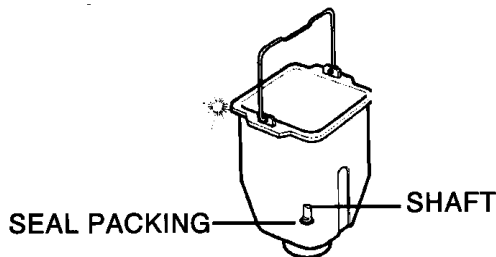
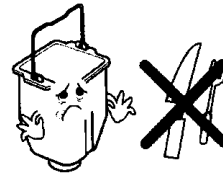
- Avoid using any cleaning agents other than dish detergent.
- Do not use steel wool or other abrasive materials.
- Do not wash any parts in the dishwasher.
- Clean bake/broil pan, wire rack and cover with a mild non-abrasive cleaner and a plastic scouring pad. Rinse and dry thoroughly.

- DO NOT IMMERSE the bread pan in water. Fill the pan with hot soapy water and allow it to soak for up to 30 minutes. Wash it with a nylon bristle brush or cloth and dry thoroughly.
- Do not place bread pan in conventional oven.



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

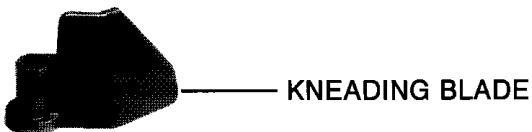
- Do not use metal utensils inside the bread pan. They will damage the non-stick coating.



NOTE: The non-stick coating may change color over time. This is caused by moisture and steam and in no way affects performance.

- It is not necessary to remove the kneading blade for cleaning. But if you wish to, it must be removed after each use otherwise it will become very difficult to remove.
- To remove, fill the pan with hot soapy water and allow it to soak for up to 30 minutes. Wash it with a nylon bristle brush or cloth and dry thoroughly.

- Wipe the exterior with a damp dishcloth after each use.
- Do not immerse the appliance in or splash with water.
- After using, cool and wipe out the oven interior with a damp dishcloth or plastic scouring pad. Do not rub too hard as the surface can be scratched.
- Clean door glass with glass cleaner or mild detergent using a damp cloth or plastic scouring pad.
- Rinse and dry thoroughly before closing door.



STORING




- Be sure the Breadmaker's Hearth is completely cooled before storing.
- All removable parts should be thoroughly cleaned and dried.
- Store with door closed.

BEFORE CALLING FOR SERVICE

■ Bread and Dough Questions and Answers

Questions	Answers
<p>1 Why does the height and shape of bread differ in each loaf?</p>	<p>The height and shape of bread may differ depending on the ingredients, room temperature and length of the delay program. Also accurate measurement of ingredients is essential to make delicious bread.</p>
<p>2 The bread has an unusual aroma. Why?</p>	<p>Stale ingredients or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.</p>
<p>3 The kneading blade comes out with the bread.</p>	<p>This can happen as the kneading blade is detachable. Use a non-metal utensil to remove it.</p> <p>Caution: The kneading blade will be hot.</p>
<p>4 The bread has a floured corner.</p>	<p>Sometimes flour in the corner of the bread pan may not have been completely kneaded into the dough. Scrape it off with a knife.</p>
<p>5 Why can the timer not be set for more than 13 hours?</p>	<p>Longer delay times could alter the baking results.</p>
<p>6 Can ingredients be halved or doubled?</p>	<p>No. If there is too little in the bread pan, the kneading blade cannot knead well enough. If there is too much, bread swells out of the bread pan.</p>
<p>7 Can fresh milk be used in place of dry milk?</p>	<p>Yes. Be sure to deduct the same measurement of water or equal liquid substitution. Fresh milk is not recommended when using the delay program, because it may spoil while sitting in the bread pan.</p>

■ Checklist for Bread and Dough

BAKING RESULTS:		Bread-maker does not operate/ ingredients not mixing	Smoke emitted from steam vent/ burning smell	Sides of bread collapse/ bottom is damp	Bread rises too much/ coarse texture	Bread falls/ coarse texture	Short & dense texture	Slices uneven & sticky
								
Please check the following:								
OPERATIONAL ERRORS	1. Unplugged/power outage							
	2. Oven too hot (display - - H or H I)		<input type="radio"/>					
	3. Display reads 888		<input type="radio"/>					
	4. Oven too cold (display - - L or LO)		<input type="radio"/>					
	5. Ingredients spilled on heating element			<input type="radio"/>				
	6. Door was open during baking						<input type="radio"/>	
	7. Bread left in bread pan too long after program				<input type="radio"/>			
	8. Bread sliced just after baking (Steam was not allowed to escape)							<input type="radio"/>
	9. Whole Wheat Rapid or Whole Wheat program chosen		<input type="radio"/>					
	10. Kneading blade not installed		<input type="radio"/>					
INGREDIENT PROBLEMS	Water	11. Not enough					<input type="radio"/>	
		12. Too much		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	Flour	13. Not enough				<input type="radio"/>		
		14. Too much					<input type="radio"/>	
	Yeast	15. No yeast					<input type="radio"/>	
		16. Not enough					<input type="radio"/>	
		17. Too much				<input type="radio"/>	<input type="radio"/>	
	18. No sugar, molasses or honey						<input type="radio"/>	
	19. Ingredients used other than recommended					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	Flour	20. Wrong type of flour used					<input type="radio"/>	
	Yeast	21. Yeast touched water before kneading					<input type="radio"/>	
		22. Old yeast used					<input type="radio"/>	
		23. Wrong type of yeast used					<input type="radio"/>	
24. Temperature of water either too hot or too cold						<input type="radio"/>		

■ Suggestions

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

1. Plug into 120 V – 60 Hz outlet. Refer to page 5 for power outage instructions.
2. Open door, remove bread pan and allow to cool.
3. Needs service.
4. Breadmaker is for household use only — average room temperature.
5. Wait until program is complete; unplug, allow to cool and clean.
6. Only open door during kneading process to check dough ball or to add ingredients.
7. Remove bread as soon as program is done and place on wire rack.
8. Allow to cool approximately 20 minutes.
9. Programs begin with 20 minute preheat.
10. Put kneading blade on the shaft of bread pan.
11 - 14. Check the dough ball halfway through the 1st kneading process. It should be round, smooth-textured, soft and slightly tacky to the touch. If more like a batter, add 1 TBL flour. Allow to mix; add more if necessary. If too dry add 1 tsp water. Allow to absorb; add more if necessary.
15. Follow recipe.
16. Increase by 1/4 tsp.
17. Decrease by 1/4 tsp.
18. Sugar substitutes not recommended.
19. Follow recipe or substitution recommendations.
20. Flours cannot be substituted.
21. Place yeast on top of flour away from liquids.
22. Make sure yeast is fresh and room temperature.
23. Use active dry/rapid or quick in equal amounts. Follow bread machine yeast directions.
24. Water should be 80°F/27°C.

SERVICE INFORMATION

Please refer to warranty statement to determine if in-warranty service applies.

This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty. Consult your phone directory under "Appliances-Household-Small-Service and Repair", or call 1-800-947-3744.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown in the warranty statement. Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a note explaining the problem you have experienced. We recommend insuring your package. No C.O.D. shipments accepted.

SPECIFICATION

Power supply		120 V ~ 60 Hz
Power Consumption	Heater	1500 Watts
	Kneading Motor	100 Watts
Dimension (WxDxH)		24 inches x 15 inches x16 inches
Weight		24 Pounds

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ONE YEAR LIMITED WARRANTY

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 708 South Missouri St., Macon, MO 63552, for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____



Toastmaster Inc.

National Service Center
708 South Missouri St., Macon, MO 63552

In USA and Canada call:
Consumer Service 1-800-947-3744
Consumer Parts 1-800-947-3745
Hours: 8:00 a.m. - 4:30 p.m.CST

PART NO. 31736P01