

The background of the advertisement is a warm, golden-brown scene. In the center, a white bread maker sits on a wooden surface. To its left, a basket of fresh fruit, including red apples and dark grapes, is visible. To its right, a woven basket is filled with golden-brown, freshly baked bread. The overall lighting is soft and warm, creating a cozy and inviting atmosphere.

Sunbeam[®]

Hot & Fresh
Bread Maker

Bakery fresh bread has never been this easy.

Congratulations

Fresh, warm homemade bread is just a few, easy steps away
with your new Sunbeam Bread Maker.

We've done everything we can to make bread-baking a breeze: We've streamlined the instructions; designed a simple, easy-to-read control panel; and developed a host of great recipes.

Along the way, feel free to ask questions.

You can call us toll free at **1-800-826-2832.**

Table of Contents

Before You Start	5
<i>Safety Guidelines</i>	
The Art and Science of Baking Great Tasting Bread	
<i>Basic Ingredients</i>	9
<i>The Science, Simplified</i>	11
Getting to Know Your Bread Maker	13
<i>Components of Your Bread Maker</i>	14
<i>Getting to Know the Operation Panel</i>	15
<i>Step by Step Directions</i>	16
<i>Bread Maker Cycle Times</i>	17
Bread Maker Recipes	
<i>Special Tips</i>	18
<i>White Breads</i>	19
<i>Whole Wheat Breads</i>	22
<i>French Breads</i>	24
<i>Sweet Breads</i>	25
<i>Dough Only</i>	28
<i>The Finishing Touch: Spreads and Glazes</i>	37
Special Concerns	
<i>Troubleshooting Tips</i>	39-40
<i>Cleaning and Care Guidelines</i>	42
<i>Baking at High Altitudes</i>	42
Index of Recipes	43

using Your Bread Maker *Safely*

Before Use

1. *Read all instructions.*
2. *Make sure to remove all foreign matter from the baking pan.*
3. *Peel off plastic film from control panel and remove static labels*
4. *Plug the Bread Maker into a properly wired outlet.*

Where to Use

1. *Use only on a stable, heat-resistant surface.*
2. *Do not use the Bread Maker where it will be exposed to direct sunlight or other heat sources, such as a stove or oven.*
3. *Keep the Bread Maker out of the reach of children -- it's hot! Also, if any buttons are accidentally touched during operation, baking may stop.*
4. *Place the unit at least two inches away from walls. If you do not, walls may become iscolored.*

While in Use

1. *The temperature is very hot during operation. Be careful to keep your hands and face away from the unit.*
2. *Do not open the lid or remove the bread pan during operation except as indicated by the fruit/nut beep. The beep sounds three times, indicating that it is time to add fruit, nuts, or other ingredients to the baking pan.*
3. *Do not place anything on the Bread Maker lid. Do not cover vents.*

Alter Use

1. *Use oven mitts or a pot holder when taking out the bread pan after baking.*
2. *Make sure to disconnect the power by unplugging the unit. Allow the Bread Maker to cool down before storing.*
3. *Read instructions before cleaning. Do not immerse the unit in water. This will cause electric shock and/or damage to the unit.*

Important Safeguards

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

1. *Read all instructions, product labels, and warnings before using the Bread Maker*
2. *Do not touch hot surfaces. Always use oven mitts when handling hot materials, and allow ^{metal} parts to cool before cleaning. Allow the Bread Maker to cool thoroughly before putting in or taking off parts.*
3. *When unit is *not-in* use and before cleaning, unplug the Bread Maker from *wall* outlet.*
4. *To protect against risk of electrical shock, do not immerse the appliance or plugs in water or other liquids.*
5. *Close supervision is *always* necessary when this or any appliance is used by or near children.*
6. *Do not allow anything to rest on the power cord. Do *not plug* in cord where people may walk or trip on it.*
7. *Do not operate this or any appliance with a frayed or damaged cord or plug or after the *appliance* malfunctions or is dropped or has been damaged in any *manner*. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.*
8. *Avoid contact with moving parts.*
9. *Do not use attachments not recommended by the manufacturer; they may cause fire, electric shock or injury.*
10. *Do not use outdoors or for commercial purposes.*
11. *Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.*
12. *Do *not place* the appliance near a hot gas or electric burner or in a heated oven.*
13. *To unplug, press and hold the "STOP" button, grip plug and pull from *wall* outlet. Never pull on the cord.*

Save These Instructions

14. *Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from hardware stores and may be used with care. The cord should be arranged so that it *will* not drape over the counter or table top where it can be pulled by children or tripped over accidentally.*
15. *Electrical power: **IF** electric circuit is overloaded with other appliances, your Bread Maker may not operate properly. The Bread Maker should be operated on a separate electrical circuit from other operating appliances.*

This unit is intended for household use only.

A Symphony of Ingredients

Like the instruments in an orchestra, the ingredients in basic bread are very simple: flour, sugar, salt, a liquid (such as water or milk), possibly a fat (such as butter or oil), and yeast. And, like each musical instrument, each ingredient performs a specific job, and each lends a special flavor to the final masterpiece.

That's why it's important to use the right ingredients in exactly the right proportions to ensure you get the most delicious results!

Basic Ingredients

Yeast

Yeast is actually a microscopic plant. Simply stated, without yeast, your bread will not rise. When moistened by a liquid, fed by sugar, and carefully warmed, yeast produces gases which power the dough to rise. If the temperature is too cold, the yeast will not be activated; if it's too warm, it will die. The Sunbeam Deluxe Bread and Dough Maker takes care of this worry for you by maintaining just the right temperature in the baking chamber at all times. You can use either "active dry yeast", "quick acting", "rapid rise yeast" or one of the new "Bread machine yeasts" in your Sunbeam Bread Maker.

Sugars

Sugars sweeten the bread, brown the crust, and lend tenderness to the texture. These jobs can be performed by white or brown sugar, molasses, maple or corn syrups, honey, fruits or other sweeteners.

Flour

In order for the bread to rise, the flour has to have a high protein content. You should always use a "bread flour" (for white bread recipes) in your bread maker to get the best results. Do not use all-purpose, cake flour or self-rising flour.

Unlike white bread flour, whole wheat flour contains bran and wheat germ which inhibit rising. Wheat breads therefore tend to be heavier in texture and smaller in size. A lighter larger loaf can be achieved by combining whole wheat flour with white bread flour for wheat bread recipes.

Liquids

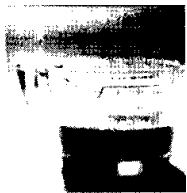
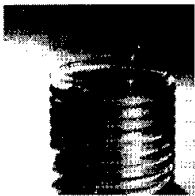
When liquids are mixed with the proteins in flour, gluten is formed. Gluten is necessary for rising. Many recipes use dry milk, but other liquids, such as fruit juice, beer, and water work too. It's a delicate balance: A recipe with too much liquid may cause the bread to fall during baking while a recipe with too little liquid will not rise.

Salt

Salt inhibits rising, so be very careful measuring. Any ordinary table salt will do.

Fats

Many breads use fats to enhance the flavor and retain moisture. Typically, we use margarine in these recipes, but butter may also be used.



Important Measuring tips

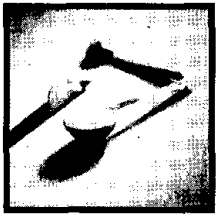
*Because each ingredient plays such a specific role, it is especially important to measure the ingredients **exactly** to get the best results.*



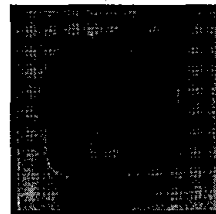
For **dry ingredients**, use a standard measuring spoon or measuring cup -- not a tableware spoon or coffee cup -- and *level off*. For flour, simply spoon the flour into a measuring cup and *level off* with a flat kitchen utensil.



For **liquids**, *fill* a standard measuring spoon or measuring cup to the *level* indicated. *Check* your cup measurement by placing the measuring cup on a flat surface and reading the measurement at eye *level*.



For **solid fats**, Fill a standard measuring spoon or measuring cup to the level indicated and *level off* with a kitchen utensil.



Last Things Last!

*You'll see **this tip** in several places in this book, but it bears repeating:* Always put the liquids in first, the dry ingredients in next, and the yeast last. *Before adding the yeast, dig a shallow hole in the dry ingredients and place the yeast in the hole so that there's absolutely no contact between the liquids and the yeast. You don't want the yeast to be activated too soon in the process. This is especially important when you're using the Delay bake option.*



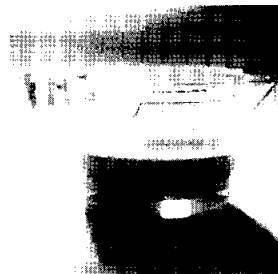
Adding Fruits and Nuts

*Fruits and nuts are added later, after the machine has completed the first knead. The machine will beep three times to let you know it is time to **add fruit** or nuts. If they are added before the *fruit nut* beep, the *fruit* will be pureed due to excessive kneading.*

If fresh fruits or perishable ingredients are called for in a recipe, (i.e., eggs, cheese, milk) do not use the Delay bake option.

The Science Simplified

Mixing, Kneading, Rising, Baking...the Sunbeam Bread Maker puts it all together for you with the touch of a button. In fact, science has never been so simple.





Mixing and Kneading

*In standard bread baking, the baker mixes the ingredients first by stirring, then by kneading the dough by hand. The Sunbeam Bread Maker mixes and kneads the dough *automatically* for you.*



Rising

When-making bread by hand, the dough is placed in a warm place to rise after mixing so that the yeast can ferment and produce gas. After mixing the dough, the Sunbeam Bread Maker maintains the optimum temperature for rising during this part of the process.

If you are using the Dough Only cycle, the Sunbeam Bread Maker will stop at the end of the first rising. You will hear a series of 5 beeps to let you know it's done. The dough can now be removed and shaped - for bagels, pizza or other creations - and placed in your own oven for baking.



Punch Down

Once the dough has risen, the baker will typically "punch down" the dough. This process helps to break apart large, unwanted pockets of air and gas that have developed through rising, giving the bread a more even and appetizing texture. This Sunbeam Bread Maker handles this process automatically for you by turning on the kneading blade for just the right amount of time.



Second Rise

After it is punched down, the bread bounces back -- it rises a second time. Some breads require shorter or longer rising times. For example, wheat breads require a longer rising time because the flour contains bran and wheat germ which inhibit rising. The Sunbeam Bread Maker regulates the temperature and timing of this second rise automatically for you based on your selection.



Bake

The Sunbeam Bread Maker automatically regulates baking time and temperature for perfect results every time!

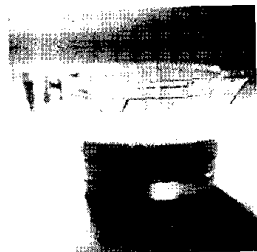


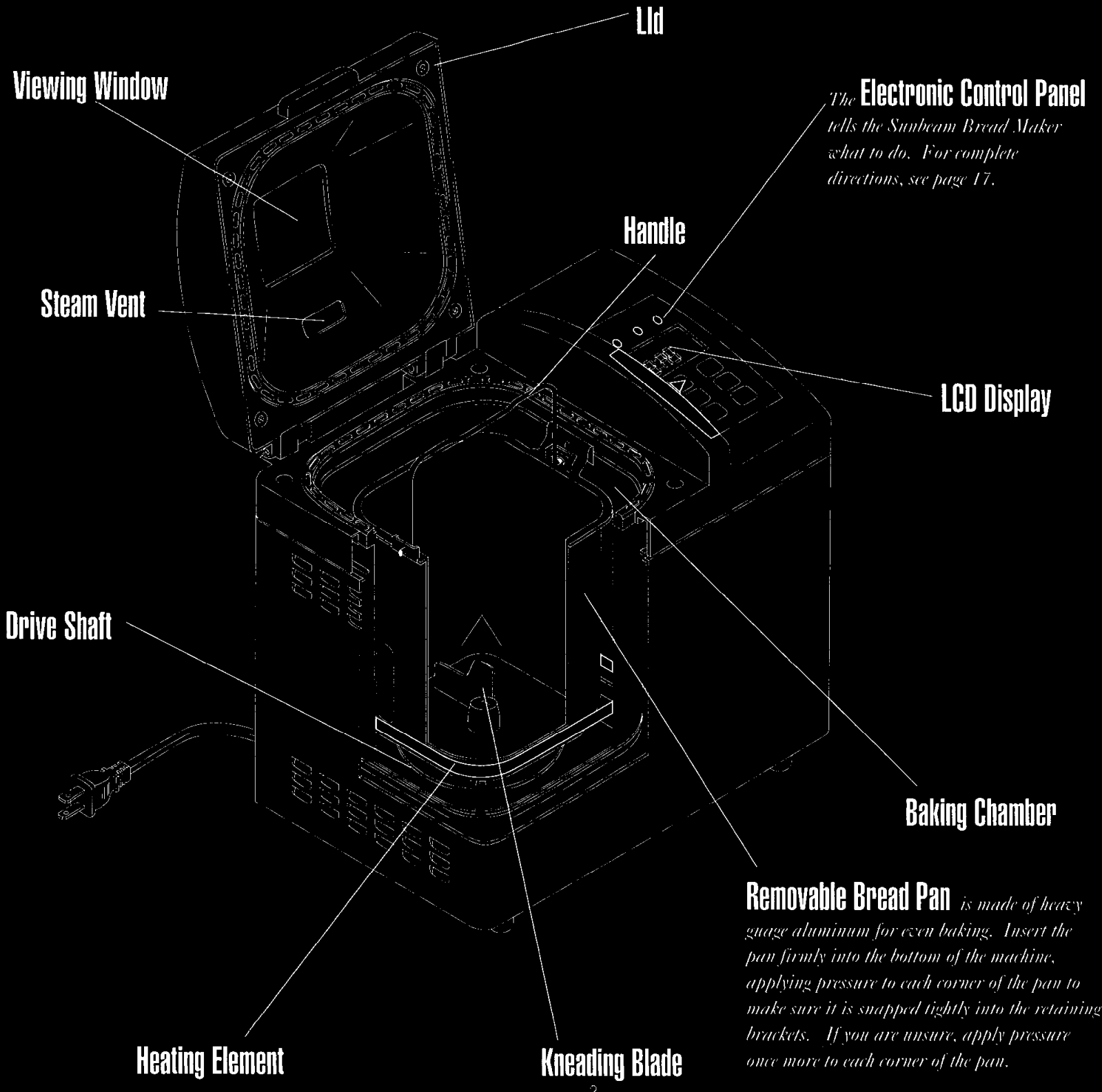
Cool

In standard baking, the baker removes the bread from the pan immediately to keep the crust from turning soggy. We recommend that you do the same with the Sunbeam Bread Make; too.

The Science Simplified

Mixing, Kneading, Rising, Baking...the Sunbeam Bread Maker puts it all together for you with the touch of a button. In fact, science has never been so simple.





Electronic Control Panel
tells the Sunbeam Bread Maker what to do. For complete directions, see page 17.

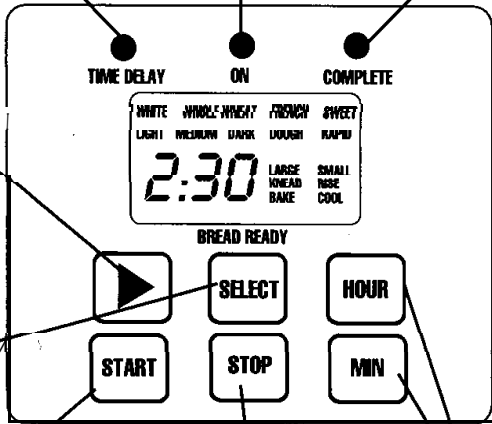
Removable Bread Pan *is made of heavy gauge aluminum for even baking. Insert the pan firmly into the bottom of the machine, applying pressure to each corner of the pan to make sure it is snapped tightly into the retaining brackets. If you are unsure, apply pressure once more to each corner of the pan.*

The Control Panel

The yellow light indicates that the delay option is being used.

The green light indicates that the machine is on.

The red light indicates that the bread is done.



Use the arrow button to move the blinking light on the LCD display to your selection.

Use the SELECT button to lock in your choice.

The START button tells the bread maker to begin operation.

The STOP button tells the bread maker to stop everything.

The HOUR and MIN buttons allow you to set the timer for the delay function.

The LCD Display

The bread row allows you to select your bread type.

Rapid bake reduces the overall completion time by about 20%.



The baking row allows you to select crust color or the dough only function.

These indicators tell you what stage of the process the breadmaker is in.

The timer indicates the number of hours and minutes that the bread will be done baking.

SELECTIONS AVAILABLE							
	<i>Fruit & Nut</i>	<i>Light</i>	<i>Medium</i>	<i>Dark</i>	<i>Rapid Bake</i>	<i>13 Hour Delay</i>	<i>1 lb. Loaf Size</i>
White	●	●	●	●	●	●	●
Wheat	●		●		●	●	●
French	●	●	●	●		●	●
Sweet	●	●	●	●	●		●
Dough	●					●	●

Questions? You can call us toll free at **1-800-526-2832**.

Step-by-Step Directions

1. Peel off the plastic film cover from the control panel and remove the static label from the front of the machine.

2. Next remove the bread pan from the Bread Maker. Make sure the kneading blade is placed securely in the bottom of the pan.

3. Measure all ingredients into the bread pan in the order they are listed. (Before adding yeast, remember to dig a small hole in the flour so that the yeast doesn't prematurely come into contact with the liquids. This is especially important when you're using the delay bake option.)

4. Wipe water and other spills from the outside of the pan; then insert the pan firmly into the bottom of the machine, applying pressure to each corner of the pan to make sure it is snapped tightly into the retaining brackets. If you are unsure, apply pressure once more to each corner of the pan.

5. Close the lid and plug in the breadmaker. The LCD display will flash and then go blank, indicating that your unit is ready for operation.

6. **CHOOSE YOUR BREAD TYPE.** Use the arrow button to move the blinking light to the type of bread you want. Press the select button to lock in your choice. Hint: If your recipe is a 1 pound loaf of bread that uses the white cycle, and you want a medium crust color, press the start button. This is a built-in default.

7. **SELECT YOUR CRUST COLOR.** Use the arrow button to move the blinking light to your choice of crust color. Press the select button to lock in your choice. (Note: For whole wheat breads, medium is your only choice.)

If you only want to make dough, simply press the select button when the word dough is blinking.

8. IF YOU WANT TO USE THE **RAPID CYCLE.**

The rapid bake function shortens the overall completion time by about 20 percent. Breads baked on the rapid cycle are generally smaller because of a shorter rising time. If you wish to use the rapid cycle press select when RA PID is blinking, otherwise press the arrow key to skip to the next step.

9. **SELECT YOUR LOAF SIZE.** Use the arrow button to move the blinking light to your choice of loaf size and then press select to lock in your choice. Your bread will be ready in the number of hours and minutes indicated on the timer, unless you want to use the delay bake cycle.

If you are happy with all your selections just press the start button.

10. IF YOU WANT TO USE THE **DELAY RAKE OPTION.**

This function lets you delay the completion of your bread until a later time. If you want your bread done 10 hours from now in time for dinner, let's say

— you need to tell the Bread Maker to delay the onset of operation. Do this by using the HOUR and MIN buttons to change the timer settings (Note that the maximum delay is 1.3 hours; the minimum delay is 3 hours and 45 minutes). When you have entered the number of hours from now that you want your bread to be done, press start and your Bread Maker will go to work. The yellow delay button will be on indicating that the machine has properly received your instructions.

You cannot use the delay bake option on sweet breads, as these recipes contain perishable ingredients that may spoil.

11. TO **ADD FRUITS OR NUTS (MIX-INS).** The Bread Maker will beep 3 times about 15 minutes after the first knead. Carefully open the lid of the Bread Maker and add any fruit or nuts that the recipe requires. Close the lid.

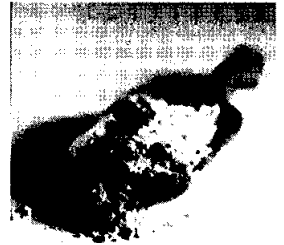
12. WHEN THE BREAD IS **DONE.** The Bread Maker will beep five times and the timer will indicate 0:00. The bread is best when taken out of the pan immediately. Remove the pan using potholders, and slide the bread out of the pan. It's best to let your bread cool 15 minutes before slicing. Enjoy!

13. The unit needs to cool for at least one half hour before using it again. The display panel will read "Hot" until the unit is ready to use. Allow your bread maker to cool before cleaning and storing. (See page 44)

Breadmaking Cycle Times

	White Light	White Medium	White Dark	White Rapid Light	White Rapid Medium	White Rapid Dark	Wheat Medium
Mix	15 min	15 min	15 min	15 min	15 min	15 min	15 min
Rest	5 min	5 min	5 min	5 min	5 min	5 min	5 min
Knead	10 min	10 min	10 min	10 min	10 min	10 min	10 min
Rise 1	80 min	80 min	80 min	40 min	40 min	40 min	95 min
Punch Down	33 sec	33 sec	33 sec	25 sec	25 sec	25 sec	42 sec
Rise 2	60 min	60 min	60 min	55 min	55 min	55 min	70 min
Bake	35 min	40 min	50 min	35 min	40 min	50 min	40 min
Total	3:25 hr	3:30 hr	3:40 hr	2:40 hr	2:45 hr	2:55 hr	3:55 hr
	French Light	French Medium	French Dark	Sweet Light	Sweet Medium	Sweet Dark	
Mix	15 min	15 min	15 min.	15 min	15 min	15 min	
Rest	5 min	5 min	5 min	5 min	5 min	5 min	
Knead	15 min	15 min	15 min	10 min	10 min	10 min	
Rise 1	75 min	75 min	75 min	40 min	40 min	40 min	
Punch Down	50 sec	50 sec	50 sec	25 sec	25 sec	25 sec	
Rise 2	100 min	100 min	100 min	55 min	55 min	55 min	
Bake	50 min	55 min	65 min	35 min	40 min	50 min	
Total	4:20 hr	4:25 hr	4:35 hr	3:10 hr	3:15 hr	3:25 hr	

Tips for the Home Baker



Last Things Last

You'll see this tip in several places in this book, but it bears repeating: Always put the liquids in first, the dry ingredients in next, and the yeast last (fruits and nuts are added later, after the machine has completed the first knead). Dig a shallow hole in the dry ingredients and place the yeast in the hole so that there's absolutely no contact between the liquids and the yeast. This is especially important when you're using the Delay bake option. You don't want the yeast to be activated too soon in the process!

Placement Counts!

Place dried fruits, vegetables, and dried spices away from the liquid ingredients in the breadpan. If they soak up water, they can undermine the bread's chemistry.

Freshness First

Avoid using perishable ingredients -- milk, yogurt, eggs, or cheese -- with the Delay bake option.

Just Wait Fifteen

For best results, wait fifteen minutes before slicing; the bread needs time to cool.

Deep Freeze

To freeze fresh bread, let it cool completely and double-bag in plastic.

White Bread Recipes

Traditional White Bread



Regular Loaf (1 pound)

2/3 cup water
2 teaspoons margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
1 tablespoon sugar
2 teaspoons dry milk
1 teaspoon salt

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

Garlic-Herb Bread



Regular Loaf (1 pound)

3/4 cup water
2 teaspoons margarine or butter, softened
1 clove garlic, crushed
2 cups Gold Medal® Better for Bread™ flour
1 tablespoon sugar
1 teaspoon salt
1/4 teaspoon dried rosemary leaves
1/8 teaspoon dried thyme leaves
1/8 teaspoon dried basil leaves

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

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press “>” until WHITE is blinking. Press SELECT
5. Select crust color: Press “>” until desired color is blinking. Press SELECT
6. If rapid cycle is desired, press SELECT when RAPID is blinking.
7. If delay bake option is desired, press HOUR and MIN to set timer.
8. Press START. Bread will be done baking in the number of hours indicated.

Potato Bread



Regular Loaf (1 pound)

3/4 cup water
1 tablespoon margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
1/4 cup mashed potato mix (dry)
2 teaspoons sugar
1 teaspoon salt

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

Caraway-Rye Bread

Regular Loaf (1 pound)

2/3 cup water
2 teaspoons margarine or butter, softened
1 1/2 cups Gold Medal® Better for Bread™ flour
1/2 cup rye flour
1 tablespoon dry milk
1 tablespoon sugar
1 teaspoon salt
1/8 teaspoon caraway seed

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

Onion Bread

Do not use the delay bake option for this recipe.



Regular Loaf (1 pound)

$\frac{2}{3}$ cup water

$\frac{1}{3}$ cup chopped onion

2 teaspoons margarine or butter, softened

2 cups Gold Medal® Better for Bread™ flour

1 tablespoon sugar

2 teaspoons dry milk

1 teaspoon salt

1 $\frac{3}{4}$ teaspoons regular active dry yeast

OR

1 $\frac{1}{2}$ teaspoons bread machine yeast or

quick-acting active dry yeast

Cheddar-Chive Bread

Do not use the delay Bake option for this recipe.

Regular Loaf (1 pound)

$\frac{2}{3}$ cup water

2 cups Gold Medal® Better for Bread™ flour

$\frac{1}{2}$ cup shredded Cheddar cheese (2 ounces)

2 tablespoons chopped fresh or

1 tablespoon freeze-dried chives

1 tablespoon sugar

$\frac{1}{2}$ teaspoon salt

1 teaspoon regular active dry yeast

OR

1 teaspoon bread machine yeast or

quick-acting active dry yeast

DIRECTIONS:

1. Remove bread pan; attach kneading blade.

2. Place all ingredients in bread pan in the order listed.

3. Insert breadpan, close lid and plug in.

4. Select bread type: Press ">" until WHITE is blinking. Press SELECT

5. Select crust color: Press ">" until desired color is blinking. Press SELECT.

6. If rapid cycle is desired, press SELECT when RAPID is blinking.

7. Press START Bread will be done baking in the number of hours indicated.

Parmesan-Pepper Bread

Do not use the delay bake option for this recipe.



Regular Loaf (1 pound)

$\frac{3}{4}$ cup water

2 teaspoons olive or vegetable oil

2 cups Gold Medal® Better for Bread™ flour

$\frac{1}{3}$ cup grated Parmesan cheese

2 teaspoons sugar

$\frac{3}{4}$ teaspoon salt

$\frac{1}{2}$ teaspoon freshly ground black or green peppercorns

1 $\frac{1}{2}$ teaspoons regular active dry yeast

OR

1 $\frac{1}{2}$ teaspoons bread machine yeast or

quick-acting active dry yeast

Roasted Red Pepper-Cheese Bread

Roasted red peppers are found in jars near the olives in the supermarket.

Do not use the delay bake option for this recipe.

Regular Loaf (1 pound)

$\frac{1}{2}$ cup water

$\frac{1}{4}$ cup chopped roasted red bell peppers

2 teaspoons margarine or butter, softened

1 clove garlic, crushed

2 cups Gold Medal® Better for Bread™ flour

3 tablespoons grated Parmesan cheese

1 tablespoon sugar

1 teaspoon salt

1 teaspoon dried basil leaves

1 $\frac{3}{4}$ teaspoons regular active dry yeast

OR

1 $\frac{1}{2}$ teaspoons bread machine yeast or

quick-acting active dry yeast

Bacon-Beer Bread

Do not use the delay bake option for this recipe.

Regular Loaf (1 pound)

1/2 cup flat beer

1/4 cup water

3 tablespoons chopped green onions

1 tablespoon prepared mustard

2 teaspoons margarine or butter, softened

2 cups Gold Medal® Better for Bread™ flour

2 teaspoons sugar

1/2 teaspoon salt

1 1/4 teaspoons regular active dry yeast

OR

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

Mix-ins:

1/4 cup crumbled cooked bacon

South-of-the-Border Bread

Do not use the delay bake option for this recipe.

Regular Loaf (1 pound)

2/3 cup water

1/2 cup frozen whole kernel corn, thawed

1 tablespoon margarine or butter, softened

1 tablespoon canned chopped green chilies

2 cups Gold Medal® Better for Bread™ flour

1/4 cup cornmeal

1 tablespoon sugar

1 teaspoon salt

2 teaspoons regular active dry yeast

OR

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

DIRECTIONS:

1. Remove breadpan; *attach kneading blade.*
2. Place all ingredients except Mix-ins in *bread pan* in the order listed.
3. Insert bread pan, close lid *and plug in.*
4. Select bread type: Press “>” until *WHITE* is blinking. Press *SELECT*
5. Select crust color: Press “>” until desired color is blinking. Press *SELECT*
6. **I**f rapid cycle is desired, press *SELECT* when *RAPID* is blinking.
7. Press *START* Bread will be done baking in *the* number of hours indicated.
8. Add Mix-ins when bread maker beeps 3 times (about 15 minutes after starting).

Pepperoni-Cheese Bread

Do not use the delay bake option for this recipe.

Regular Loaf (1 pound)

3/4 cup water

2 cups Gold Medal® Better for Bread™ flour

1/3 cup mozzarella cheese

1 tablespoon sugar

1 teaspoon garlic salt

1 teaspoon dried oregano leaves

1 1/2 teaspoons regular active dry yeast

OR

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

Mix-ins:

1/2 cup sliced pepperoni

Triple Cheese and Garlic Bread

Do not use the delay bake option for this recipe.

Regular Loaf (1 pound)

1/2 cup water

1/4 cup small curd creamed cottage cheese

1 tablespoon margarine or butter, softened

2 cups Gold Medal® Better for Bread™ flour

1/3 cup shredded mozzarella cheese

2 tablespoons grated Parmesan cheese

1 tablespoon sugar

1 teaspoon garlic salt

1 1/2 teaspoons regular active dry yeast

OR

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

Whole Wheat Bread Recipes

100% Whole Wheat Bread

Regular Loaf (1 pound)

3/4 cup plus 2 tablespoons water

1 tablespoon margarine or butter, softened

2 1/3 cups Gold Medal® whole wheat flour

2 tablespoons packed brown sugar

1 teaspoon salt

1 1/2 teaspoons regular active dry yeast

OR

1 1/4 teaspoons bread machine yeast or

quick-acting active dry yeast

Multigrain Bread

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

Regular Loaf (1 pound)

2/3 cup water

1 tablespoon margarine or butter, softened

1 cup Gold Medal® Better for Bread™ flour

3/4 cup Gold Medal whole wheat flour

1/2 cup 7-grain cereal

2 tablespoons packed brown sugar

1 teaspoon salt

2 1/4 teaspoons regular active dry yeast

OR

2 teaspoons bread machine yeast or

quick-acting active dry yeast

DIRECTIONS:

1. Remove breadpan; attach kneading blade.
2. Place *all ingredients* in bread pan in the order listed.
3. Insert breadpan, close lid and plug in.
4. Select bread type: Press “>” until **WHOLE WHEAT** is blinking. Press **SELECT**.
5. Select crust color: Press “>” until **MEDIUM** is blinking. Press **SELECT**
6. **If rapid cycle is desired, press SELECT when RAPID is blinking.**
7. **If delay bake option is desired, press HOUR and MIN to set timer.**
8. Press **START** Bread will be done baking in the number of hours indicated.

Crunchy Wheat and Honey Bread

Regular Loaf (1 pound)

3/4 cup plus 2 tablespoons water

2 tablespoons honey

1 tablespoon margarine or butter, softened

1 1/4 cups Gold Medal® whole wheat flour

1 cup Gold Medal Better for Bread™ flour

1/3 cup slivered almonds, toasted

1 teaspoon salt

1 1/4 teaspoons regular- active dry yeast

OR

1 teaspoon bread machine yeast or

quick-acting active dry yeast

Pumpernickel Bread

Regular Loaf (1 pound)

2/3 cup water

2 tablespoons dark molasses

2 tablespoons margarine or butter, softened

1 1/4 cups Gold Medal® Better for Bread™ flour

3/4 cup rye flour

1 tablespoon cocoa

1 1/4 teaspoons salt

2 teaspoons regular active dry yeast

OR

2 teaspoons bread machine yeast or

quick-acting active dry yeast

Russian Black Bread

The *delay* bake option is not recommended for this recipe.

Regular Loaf (1 pound)

2/3 cup wafer-

2 tablespoons dark molasses

*1 tablespoon margarine or butter,
softened*

*3/4 cup Gold Medal® Better for Bread™
flour*

2/3 cup Gold Medal whole wheat flour

2/3 cup rye flour

2 teaspoons instant coffee granules

3/4 teaspoon salt

1/4 teaspoon fennel seed, crushed

*2 teaspoons regular active dry yeast
OR*

*2 teaspoons bread machine yeast or
quick-acting active dry yeast*

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients except Mix-ins in bread pan in the order listed.
3. Insert breadpan, close lid and plug in.
4. Select bread type: Press “>” until WHOLE WHEAT is blinking. Press SELECT
5. Select crust color: Press “>” until MEDIUM is blinking. Press SELECT
6. If rapid cycle is desired, press SELECT when RAPID is blinking.
7. Press START Bread will be done baking in the number of hours indicated.
8. Add Mix-ins when bread maker beeps 3 times (about 15 minutes after starting).

Whole Wheat-Raisin-Nut Bread

The *delay* bake option is not recommended for this recipe.

Regular Loaf (1 pound)

2/3 cup wafer

*2 tablespoons margarine or butter,
softened*

*2 cups Gold Medal® whole wheat
flour*

2 tablespoons packed brown sugar

3/4 teaspoon salt

*1 3/4 teaspoons regular active dry yeast
OR*

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

Nix-ins:

2 tablespoons chopped walnuts or pecans

2 tablespoons raisins

French Bread Recipes

Classic French Bread

If desired, you may use the delay Bake option for this recipe. See page 18 for directions.



Regular Loaf (1 pound)

2/3 cup water

*1 teaspoon margarine or butter,
softened*

*2 cups Gold Medal® Better for Bread™
flour*

2 teaspoons sugar

1 teaspoon salt

1 3/4 teaspoons regular active dry yeast

OR

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

Quick Sourdough Bread

Do not use the delay bake option for this recipe.

Regular Loaf (1 pound)

1/4 cup plain nonfat yogurt

1/3 cup plus 1 tablespoon water

2 teaspoons lemon juice

*2 teaspoons margarine or butter,
softened*

*2 cups Gold Medal® Better for Bread™
flour*

2 teaspoons sugar

1 teaspoon salt

1 3/4 teaspoons regular active dry yeast

OR

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

Apple-Spice Bread



Regular Loaf (1 pound)

3/4 cup water

1 tablespoon margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
1 tablespoon sugar
1 tablespoon dry milk
1 teaspoon salt
1 1/2 teaspoons apple pie spice

1 1/2 teaspoons regular active dry yeast
OR

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

Mix-ins:

1/3 cup cut-up dried apples

Cinnamon-Raisin Bread

For an extra cinnamon Rick, drizzle with Cinnamon Glaze (page 40).

Regular Loaf (1 pound)

3/4 cup plus 2 tablespoons water
1 tablespoon margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
2 tablespoons sugar
1 teaspoon salt
3/4 teaspoon ground cinnamon

2 teaspoons regular active dry yeast
OR

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

Mix-ins:

1/2 cup raisins

Sweet Bread Recipes

Banana-Macadamia Nut Bread

Serve with Choco-Banana Spread (page 39).

Regular Loaf (1 pound)

1/2 cup water
1/3 cup mashed ripe banana (about 1 medium)
1 tablespoon margarine or butter, softened
1 egg white
2 cups Gold Medal® Better for Bread™ flour
2 tablespoons sugar
3/4 teaspoon salt

1 3/4 teaspoons regular active dry yeast
OR

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

Mix-ins:

1/3 cup chopped macadamia nuts

Peach Bread

The rapid cycle is not &commended for this recipe.



Regular Loaf (1 pound)

3/4 cup water
2 teaspoons margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
1 tablespoon packed brown sugar
1 teaspoon salt
1/8 teaspoon ground nutmeg

1 3/4 teaspoons regular active dry yeast
OR

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

Mix-ins:

1/3 cup cut-up dried peaches

Cranberry-Wheat Bread

The rapid cycle is not recommended for this recipe.

Regular Loaf (1 pound)

3/4 cup water

1 tablespoon honey

1 tablespoon margarine or butter, softened

1 1/4 cups Gold Medal® Better for Bread™ flour

3/4 cup Gold Medal whole wheat flour

1 teaspoon salt

1/4 teaspoon ground mace

2 teaspoons regular active dry yeast

OR

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

Mix-ins:

1/3 cup dried cranberries

Gingery Bread

This unique bread is delicious drizzled with Citrus Glaze (page 40).

Regular Loaf (1 pound)

3/4 cup water

2 tablespoons molasses

1 tablespoon margarine or butter, softened

1/2 teaspoon grated lemon peel

2 cups Gold Medal® Better for Bread™ flour

3/4 teaspoon salt

1/4 teaspoon ground ginger

1/4 teaspoon ground cinnamon

1 1/4 teaspoons regular active dry yeast

OR

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

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients except Mix-ins in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press “>” until SWEET is blinking. Press SELECT.
5. Select crust color: Press “>” until LIGHT is blinking. Press SELECT.
6. Press START Bread will be done baking in the number of hours indicated.
7. Add Mix-ins when bread maker beeps 3 times (about 15 minutes after starting).

Fruitcake Bread

The rapid cycle or delay bake option is not recommended for this recipe.

Regular Loaf (1 pound)

2/3 cup water

1 tablespoon margarine or butter, softened

1 egg

2 cups Gold Medal® Better for Bread™ flour

1 tablespoon packed brown sugar

1 teaspoon salt

1/8 teaspoon ground nutmeg

Dash of ground cloves

1 3/4 teaspoons regular active dry yeast

OR

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

Mix-ins:

1/3 cup chopped dried fruit

Old-fashioned Oatmeal Bread

Regular Loaf (1 pound)

2/3 cup water

2 tablespoons molasses

1 tablespoon margarine or butter, softened

2 cups Gold Medal® Better for Bread™ flour

1/3 cup quick-cooking or regular oats

1 tablespoon dry milk

3/4 teaspoon salt

2 teaspoons regular active dry yeast

OR

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

Pina Colada Bread



Regular Loaf (1 pound)

1/2 cup canned crushed pineapple in juice
1/4 cup water
1 tablespoon rum*
1 tablespoon margarine or butter,
softened
2 cups Gold Medal® Better for Bread™
flour
1/3 cup shredded coconut, toasted
1 tablespoon sugar
3/4 teaspoon salt

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

*1/2 teaspoon rum extract and 2 1/2 teaspoons
water can be substituted for the rum.

Pumpkin-Yogurt Bread

Cooked and masked pumpkin or squash can be
substituted for the canned pumpkin.

Regular Loaf (1 pound)

1/4 cup water
1/2 cup canned pumpkin
3 tablespoons plain yogurt
1 tablespoon margarine or butter,
softened
3/4 cup Gold Medal® whole wheat
flour
1 1/2 cups Gold Medal Better for Bread™
flour
2 tablespoons packed brown sugar
1 teaspoon salt
3/4 teaspoon pumpkin pie spice

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

DIRECTIONS:

1. Remove breadpan; attach kneading blade.
2. Place *all* ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press “>” until SWEET is blinking. Press SELECT
5. Select crust color: Press “>” until LIGHT is blinking. Press SELECT.
6. If rapid cycle is desired, press SELECT when RAPID is blinking.
7. Press START. Bread *will* be done baking in the number of hours indicated.

Dough Only Recipes

Apple Coffee Cake

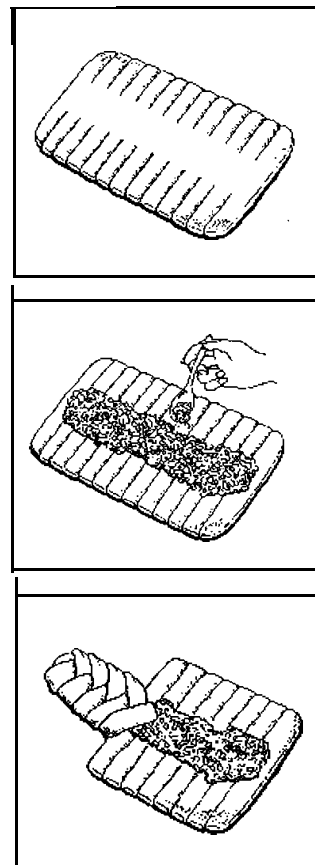
Dough:

3/4 cup water
2 tablespoons margarine or butter, softened
1 cup Gold Medal® Better for Bread™ flour
1 cup Gold Medal whole wheat flour
2 tablespoons packed brown sugar
1 teaspoon salt

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

Filling:

1 1/2 cups chopped apples
1/3 cup packed brown sugar
1 tablespoon Gold Medal Better for Bread flour
2 tablespoons raisins
2 tablespoons margarine or butter, softened
1/8 teaspoon salt
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cardamom



DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Select **WHOLE WHEAT DOUGH** cycle.
2. Grease cookie sheet. Cook all Filling ingredients over medium heat, stirring constantly, until apples are tender; remove from heat. Roll dough into 13x8-inch rectangle on lightly floured surface; place on cookie sheet. Spread apple filling lengthwise over center third of rectangle.
3. Make cuts from filling to edge of dough at 1-inch intervals on each 13-inch side of rectangle to make strips. Fold strips at an angle over filling, alternating sides. Cover; let rise in warm place 30 to 45 minutes or until double.
4. Heat oven to 375°. Bake 30 to 35 minutes, covering with aluminum foil during last 10 minutes to prevent excessive browning. Remove from cookie sheet. Cool on wire rack. Drizzle with **Browned Butter Glaze** or **Creamy Vanilla Glaze** (page 40) if desired. 1 coffee cake.

Breadsticks

Dough:

3/4 cup water
1 tablespoon margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
1 tablespoon sugar
3/4 teaspoon salt

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

Topping:

1 tablespoon water
1 egg white
Sesame seed

DIRECTIONS:

- 1. Place all Dough ingredients in bread pan in the order listed. Select WHITE DOUGH cycle.**
- 2. Grease cookie sheet. Divide dough into 12 pieces. Roll each piece into 8-inch rope. Place 1 inch apart on cookie sheet. Cover; let rise in warm place 20 to 25 minutes or until puffy.**
- 3. Heat oven to 350°. Beat 1 tablespoon water and the egg white; brush over dough. Sprinkle with sesame seed. Bake 15 to 20 minutes or until breadsticks are golden brown. 12 breadsticks.**

Brioche

Dough:

3 tablespoons water
2 tablespoons margarine or butter, softened
2 eggs
1 3/4 cups Gold Medal® Better for Bread™ flour
1/4 cup sugar
1/2 teaspoon salt
1/2 teaspoon grated orange or lemon peel

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

Topping:

1 tablespoon milk
1 egg yolk
Coarse sugar crystals

DIRECTIONS:

- 1. Place all Dough ingredients in bread pan in the order listed. Select SWEET DOUGH cycle.**
- 2. Place dough in greased bowl, turning to coat all sides. Cover with plastic wrap; refrigerate 4 hours or overnight.**
- 3. Grease 12 medium muffin cups, 2 1/2x1 1/4 inches. Punch down dough. Divide in half. Divide each half into 6 pieces. Cut off one-fourth of the dough from each piece. Shape each large and small piece into a smooth ball. Place each large ball in muffin cup, pressing to fill bottom of cup. Make an indentation in center. Press small ball into indentation. Cover; let rise in warm place 50 to 60 minutes or until double.**
- 4. Heat oven to 350°. Mix 1 tablespoon milk and 1 egg yolk; gently brush over tops of rolls. Sprinkle with sugar crystals. Bake 15 to 20 minutes or until golden brown. Remove from pan. Serve warm. 12 brioche.**

Bagels

Dough

1 cup water
1 1/2 tbs. honey
2 cups bread flour

1 1/2 tsp. salt
1 cup whole wheat flour
1 1/2 tsp. yeast

DIRECTIONS:

Preheat oven to 450". Let the machine knead the dough once, and then let the dough rise for 20 minutes in the machine. Divide the dough into 12 pieces. Roll each piece into a rope and then form into a circle, pressing the ends together. Place the circles on a well-greased baking sheet, cover, and let rise for 15 to 20 minutes. In a nonaluminum pan, slightly boil 2 inches of water. Slowly submerge about 3 or 4 bagels at a time into the water, and cook approximately 30 seconds on each side. Remove bagels; drain excess water: For an extra touch, sprinkle with dried onion bits, sesame seeds, or poppy seeds. Place bagels on a greased cookie sheet, and bake for 8 minutes or until slightly browned.

Hint: When rolling dough into bagel shapes, slightly wet one end to seal the ends together. 12 medium bagels

Calzones

Dough:

1 cup water
1 tablespoon olive or vegetable oil
2 1/2 cups Gold Medal® Better for Bread™ flour
1 teaspoon sugar
1 teaspoon salt

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

Pesto Filling:

6 sun-dried tomato halves
(not oil-packed)
6 tablespoons pesto
1 1/2 cups shredded
mozzarella or provolone
cheese (6 ounces)
4 ounces Canadian-style
bacon, cut into thin
strips (about 1 cup)
1 cup sliced mushrooms
Freshly ground pepper
1 egg, slightly beaten

DIRECTIONS:

- 1. Place all Dough ingredients in bread pan in the order listed. Select WHITE DOUGH cycle.**
- 2. Heat oven to 375". Grease cookie sheet. Soak tomatoes in 1 cup very hot water about 5 minutes or until softened; drain and finely chop. Divide dough into 6 equal parts. Roll each part into 7-inch circle on lightly floured surface with floured rolling pin. Spread 1 tablespoon pesto on each circle to within 1 inch of edge. Layer cheese, bacon, mushrooms and tomatoes on half of each circle to within 1 inch of edge. Sprinkle with pepper.**
- 3. Fold dough overfilling; fold edge up and pinch securely to seal. Place on cookie sheet. Brush with egg. Bake 25 to 30 minutes or until golden brown. 6 calzones.**

Caramel-Pecan Rolls

Dough:

$\frac{2}{3}$ cup water

1 egg

1 tablespoon margarine or butter, softened

2 $\frac{1}{4}$ cups Gold Medal® Better for Bread™ flour

3 tablespoons sugar

$\frac{3}{4}$ teaspoon salt

2 teaspoons regular active dry yeast

OR

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

Topping:

$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) margarine or butter, melted

$\frac{1}{3}$ cup packed brown sugar

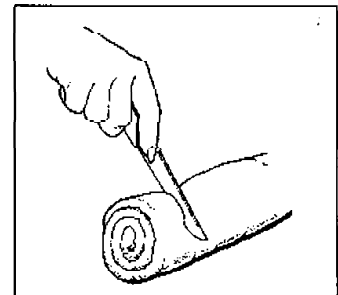
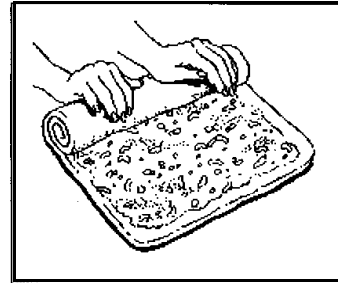
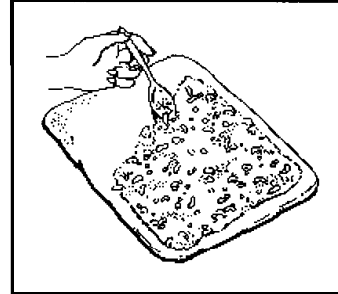
1 tablespoon corn syrup

$\frac{1}{2}$ cup pecan halves

$\frac{1}{3}$ cup granulated sugar

2 teaspoons ground cinnamon

2 tablespoons margarine or butter, softened



DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Select SWEET DOUGH cycle.
2. Grease 9x9x2-inch square pan. Mix $\frac{1}{4}$ cup margarine, the brown sugar, corn syrup and pecan halves. Spread mixture in pan.
3. Mix $\frac{1}{3}$ cup granulated sugar and the cinnamon. Flatten dough with hands or rolling pin into 15x9-inch rectangle. Spread with 2 tablespoons margarine; sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at 9-inch side. Pinch edge of dough into roll to seal. Cut roll into 1-inch slices. Place in pan. Cover; let rise in warm place 40 to 60 minutes or until double.
4. Heat oven to 375°. Bake 22 to 27 minutes or until golden brown. Immediately invert pan onto heatproof serving plate or tray. Let pan remain a minute so caramel can drizzle over rolls. 9 rolls.

Cinnamon Rolls

Dough:

2/3 cup water

1 tablespoon margarine or butter, softened

1 egg

2 1/4 cups Gold Medal® Better for Bread™ flour

3 tablespoons sugar

3/4 teaspoon salt

2 teaspoons regular active dry yeast

OR

**2 teaspoons bread machine yeast or
quick-acting active dry yeast**

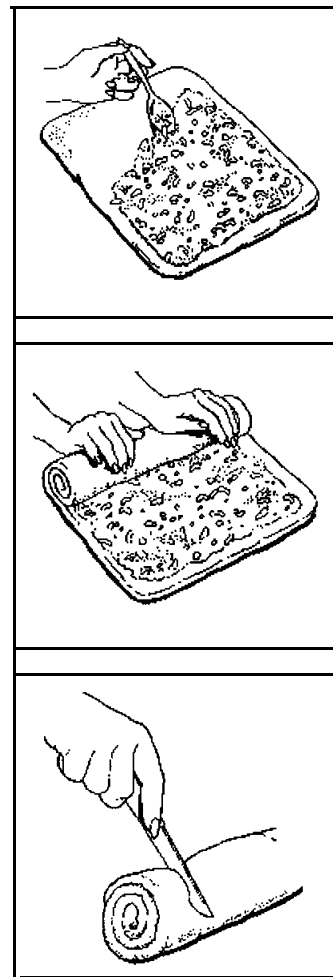
Filling:

1/4 cup sugar

2 teaspoons ground cinnamon

2 tablespoons margarine or butter, softened

Glaze (below)



DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Select SWEET DOUGH cycle.
2. Grease 9x9x2-inch square pan. Mix 1/4 cup sugar and the cinnamon. Flatten dough with hands or rolling pin into 15x9-inch rectangle on lightly floured surface. Spread with 2 tablespoons margarine; sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at 9-inch side. Pinch edge of dough into roll to seal. Cut roll into 1-inch slices. Place in pan. Cover; let rise in warm place 40 to 60 minutes or until double.
3. Heat oven to 375°. Bake 23 to 28 minutes or until golden brown. Remove from pan; drizzle Glaze over warm rolls.
9 rolls.

Glaze: Mix 1 cup powdered sugar, 1/2 teaspoon vanilla and 1 to 2 tablespoons milk until smooth and thin enough to drizzle.

Dinner Rolls

Dough:

1/2 cup water
1 tablespoon margarine or butter, softened
1 egg
2 1/4 cups Gold Medal® Better for Bread™ flour
2 tablespoons sugar
1/2 teaspoon salt

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

Topping:

Margarine or butter, melted

DIRECTIONS:

- 1. Place all Dough ingredients in bread pan in the order listed. Select SWEET DOUGH cycle.*
- 2. Grease cookie sheet. Divide dough into 10 pieces. Shape each piece into ball. Place 2 inches apart on cookie sheet. Brush with margarine. Cover; let rise 30 to 40 minutes or until double.*
- 3. Heat oven to 375°. Bake 12 to 15 minutes or until golden brown. Brush tops with margarine if desired. 10 rolls.*

Ham and Swiss loaf

Dough:

3/4 cup water

1 tablespoon vegetable oil
2 cups Gold Medal® Better for Bread™ flour
cooked
2 teaspoons sugar
(ounces)
1 teaspoon salt

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

Filling:

3 tablespoons mayonnaise or salad dressing
2 teaspoons prepared mustard
8 slices thinly sliced fully
smoked ham (about 4
1/2 cup shredded Swiss cheese
(2 ounces)

DIRECTIONS:

- 1. Place all Dough ingredients in bread pan in the order listed. Select WHITE DOUGH cycle.*
- 2. Grease cookie sheet. Mix mayonnaise and mustard. Roll dough into 9-inch square on floured surface. Spread with mayonnaise mixture. Arrange ham evenly on dough, overlapping as necessary. Sprinkle with cheese. Roll up tightly. Pinch edge of dough into roll to seal; pinch ends of dough to seal well. Fold ends under loaf. Place loaf, seam side down, on cookie sheet. Cover; let rise in warm place 40 to 45 minutes or until double.*
- 3. Heat oven to 375°. Bake 25 to 30 minutes or until golden brown. Immediately remove from cookie sheet. Cut into 1-inch slices. Refrigerate any remaining bread. 1 loaf.*

Holiday Braid

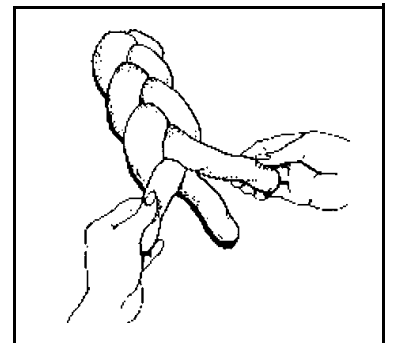
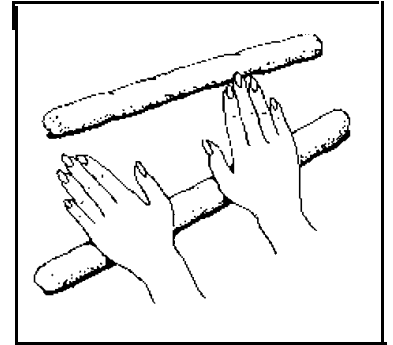
Mix-ins.

2 tablespoons golden raisins
1 tablespoon plus 1 teaspoon currants
1 tablespoon rum or water
3 tablespoons chopped blanched almonds
1 tablespoon plus 1 teaspoon mixed candied orange and lemon peel

Dough:

1/3 cup milk
3 tablespoons water
1 egg
2 1/2 cups Gold Medal® Better for Bread™ flour
3 tablespoons sugar
1/2 teaspoon salt
3 tablespoons margarine or butter, softened

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



DIRECTIONS:

- 1. Soak raisins and currants in rum (or wafer) at least 2 hours.*
- 2. Place all Dough ingredients in bread pan in the order listed. Select SWEET DOUGH cycle, adding raisins, currants and remaining Mix-ins when bread maker beeps 3 times (about 15 minutes after starting).*
- 3. Grease cookie sheet. Divide dough into 3 equal pieces. Roll each piece into 15-inch rope on lightly floured surface. Place ropes close together on cookie sheet. Braid gently and loosely. Press ends together to fasten. Cover; let rise in warm place 1 to 1 1/4 hours or until almost double.*
- 4. Heat oven to 350°. Brush dough with 1 egg, beaten, if desired. Bake 23 to 25 minutes or until golden brown. Cool on wire rack. Drizzle with Creamy Vanilla Glaze (page 40), if desired. 1 braid.*

Pizza Dough

2/3 cup water
yeast
1 tablespoon olive or vegetable oil
1 3/4 cups Gold Medal® Better for Bread™ flour
01
1/2 teaspoon sugar
1/2 teaspoon salt

1 1/4 teaspoons regular active dry

OR
1 1/4 teaspoons bread machine yeast

quick-acting active dry yeast

DIRECTIONS:

1. Place all ingredients in bread pan in the order listed. Select **WHITE DOUGH** cycle.
2. Move oven rack to lowest position. Heat oven to 400°. Grease cookie sheet. Pat dough into 12-inch circle on cookie sheet with floured fingers. Spread with favorite toppings.
3. Bake 18 to 20 minutes or until crust is light brown. 1 pizza crust.

Herb-Cheese Pizza Crust: Add 1 tablespoon grated Parmesan cheese and 3/4 teaspoon dried basil, oregano, thyme or Italian seasoning with the flour.

Whole Wheat Pizza Crust: Decrease breadflour to 1 cup and add 3/4 cup Gold Medal whole wheat flour with the bread flour. Select **WHOLE WHEAT DOUGH** cycle.

Raised Doughnuts

Dough:

1/2 cup milk
yeast
2 tablespoons water
2 tablespoons margarine or butter, softened
01
1 egg
2 cups Gold Medal® Better for Bread™ flour
3 tablespoons sugar
3/4 teaspoon salt

1 1/2 teaspoons regular active dry

OR
1 1/2 teaspoons bread machine yeast

quick-acting active dry yeast

For frying:

Vegetable oil

DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed, Select **SWEET DOUGH** cycle.
2. Roll dough 3/8 inch thick on lightly floured board. Cut with floured doughnut cutter. Cover; let rise on board 35 to 45 minutes or until slightly raised.
3. Heat 2 to 3 inches oil in deep fryer or heavy kettle to 375°. Fry 2 or 3 doughnuts at a time 2 to 3 minutes, turning as they rise to surface, *until golden* brown. Remove from oil with long fork or slotted spoon. Drain on wire rack. While warm, roll in sugar **if** desired. 18 doughnuts.

Soft Pretzels

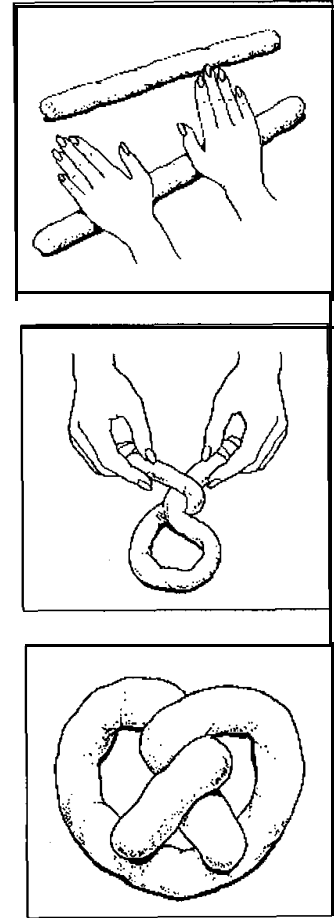
Dough:

1 cup wafer
2 teaspoons vegetable oil
2 1/2 cups Gold Medal® Better for Bread™ flour
3/4 teaspoon salt
2 teaspoons sugar

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

Tapping:

3 tablespoons salt
1 tablespoon water
1 egg white
Coarse salt or sesame seed



DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Select WHITE DOUGH cycle.
2. Cut dough into 12 pieces; cover with towel to prevent drying. Roll each piece into 15-inch rope. Twist each rope into pretzel shape. Cover; let rise in warm place 20 to 25 minutes or until almost double.
3. Heat oven to 375°. Generously grease cookie sheet. Dissolve 3 tablespoons salt in 2 quarts boiling water. Lower 3 or 4 pretzels at a time into boiling water, top sides down. Boil 2 minutes, turning once. Remove with slotted spoon to paper towels; let stand a few seconds, then place 1/2 inch apart on cookie sheet.
4. Beat 1 tablespoon water and the egg white; brush over pretzels. Sprinkle lightly with coarse salt. Bake 20 to 24 minutes or until light golden brown. Remove from cookie sheet. Cool on wire rack. 12 pretzels.

Spreads and

Garlic Butter

Mix:

*1/4 cup margarine or butter, softened
1/8 teaspoon garlic powder*

Herb-Cheese Butter

Mix:

*1/4 cup margarine or butter, softened
1 tablespoon grated Parmesan cheese
1 teaspoon chopped fresh parsley
1/4 teaspoon dried oregano leaves
Dash of garlic salt*

Italian Herb Butter

Mix:

*1/4 cup margarine or butter, softened
1/2 teaspoon Italian seasoning
Dash of salt*

Choco-Banana Spread

Mix:

*1/3 cup mashed ripe banana
1/3 cup semisweet chocolate chips, melted*

Fruited Cream Cheese Spread

Beat on medium speed until fluffy:

*1 package (8 ounces) cream cheese, softened
1/4 cup favorite fruit preserves*

Ham and Swiss Spread

Mix:

*1 package (3 ounces) cream cheese, softened
2 tablespoons finely chopped fully cooked
smoked ham*

*1 tablespoon shredded Swiss cheese
1/2 teaspoon prepared mustard*

Herb-Cream Cheese Spread

Mix:

*1 container (4 ounces) whipped cream cheese
1 teaspoon chopped fresh or 1/2 teaspoon
dried dill weed
1 small clove garlic, finely chopped*

Honey-Walnut Spread

Mix:

*1 package (3 ounces) cream cheese, softened
1 tablespoon chopped walnuts
2 teaspoons honey*

Ripe Olive Spread

*Cover and process in food processor or
blender until slightly coarse:*

1 1/2 cups pitted ripe olives

3 tablespoons olive oil

3 tablespoons capers, drained

3 flat anchovy fillets, drained

1 teaspoon Italian seasoning

2 cloves garlic

Glazes Recipes

Whipped Honey-Orange Spread

*Beat on medium speed until fluffy:
1 cup margarine or butter, softened
2 tablespoons honey
2 teaspoons grated orange peel*

Cinnamon Glaze

*Mix until thin enough to drizzle:
1/2 cup powdered sugar
1/4 teaspoon ground cinnamon
1 1/2 to 2 teaspoons water*

Browned Butter Glaze

*2 tablespoons margarine or butter
2/3 cup powdered sugar
1/2 teaspoon vanilla
3 to 4 teaspoons milk*

Heat margarine in 1 -quart saucepan over medium heat until light brown; cool. Stir in powdered sugar and vanilla. Stir in milk until smooth and thin enough to drizzle.

Citrus Glaze

*Mix until thin enough to drizzle:
1/2 cup powdered sugar
1 teaspoon grated lemon or orange peel/
1 1/2 to 2 teaspoons Lemon or orange juice*

Creamy Vanilla Glaze

*Mix until thin enough to drizzle:
1/2 cup powdered sugar
1/4 teaspoon vanilla
1 1/2 to 2 teaspoons milk*

Special Concerns

Troubleshooting The Machine

Please check the following:		Machine Malfunctions										
		Green operation light does not turn on	LCD Displays reads "PAN"	Smoke emitted from steam vent (on back of unit) Burning smell	Bread takes too long to bake	Sides of bread collapse and bottom is damp	Bread rises too much	Under-browned	Browned and center sticky and raw	Sides brown but flour coated bottom	Not baked	Slices unevenly and is sticky
Unplugged		●										
Bread pan no inserted correctly			●									
Ingredient spilled on heater element				●								
Kneading blade not installed in bread pan						●						
Top lid was repeatedly opened during operation or left open							●	●		●		
Control Panel:	Menu selection was wrong						●					
	Mode selection was wrong (DOUGH mode was chosen)									●		
	Stop/Reset pad was pressed after starting							●		●		
Bread left in bread pan too long after baking						●						
Bread sliced just after baking (steam was not allowed to escape)											●	
Water added after kneading flour									●			
Power outage					●		●		●		●	

Special Concerns

Troubleshooting The Recipes

Please check the following:				Baking Results								
				Heavy Dense Texture	Not baked in center	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Over browned	Browned and floured sides, center sticky and raw	
Measurement Errors	Flour	Not enough		●								
		Too much		●			●					
	Yeast	Not enough		●		●		●				
		Too much					●					
	Water or Liquid	Not enough		●					●			
		Too much		●	●	●			●		●	
	Sugar	Omitted								●		
		Too much					●		●			
	Salt	Omitted			●	●	●					
	Flour:	Old or bad flour used		●						●		
Yeast:	Old Yeast used								●			
	Wrong type of yeast used								●			
	Hot water was used instead of room temperature water								●			

Commonly Asked Questions

Why did my bread turn out like lead, resembling a hockey puck?

Perhaps you forgot the yeast (we can all error!) or you used stale yeast, extra salt or sugar or hot liquids that may have killed the yeast and inhibited rising.

Why does my loaf look caved in on top?

Perhaps there was too much liquid or moisture from fruits or vegetables or cheese. It may have risen too fast due to too much yeast. You'll be surprised to find when you cut the top off that you will have a tasty loaf with a coarse texture.

Why does my loaf look lumpy or an uneven shape on top?

Perhaps there wasn't enough moisture. Sometimes heavier textured breads appear this way.

Why does my loaf have large holes?

There was probably too much yeast or moisture.

Why does my recipe turn out perfect most of the time but des not occasionally?

Perhaps the humidity in the air or the moisture in the flour varied causing the dough to be stickier or drier OR the room temperature was cold or very hot. Remember the machine cannot make judgment calls for those variables.

Why are there deposits of flour on the side of the baked loaf?

Perhaps with a heavier bread all the dry ingredients did not get mixed in the kneading; the next time you could try using a rubber spatula to push down ingredients on the sides of the pan, after the first kneading cycle.

Why do the raisins and dates seem to be clumped together at the bottom or the loaf?

The raisins and dates were too sticky. Try air-drying them overnight on the counter or buying date pieces that have a dextrose coating on the outside.

Cleaning the Bread Maker

Before cleaning the Bread Maker, unplug it and allow it to cool. To clean, wipe manually: Do not immerse in water! And make sure to use only a mild kitchen detergent -- benzine, cleaners, scrubbing brushes, and chemical cleaners will damage the unit. Before re-using the unit, make sure it is completely dry.

Body and lid

1. Remove all bread crumbs by wiping gently with a slightly damp cloth.
2. As you wipe, take care not to bend the temperature sensor, which is located on the inside wall of the Bread Maker.

Baking Pan and Kneading Blade

1. Wipe clean with a damp cloth and dry thoroughly.
2. Do not wash the pan or removable parts in the dishwasher.

Caring for your Bread Maker

Non-slick Pan and Blade

1. Keep your Bread Maker clean.
2. Do not use metal utensils. These will damage the non-stick coating on the pan and kneading blade.
3. Don't worry if the non-stick coating changes color over time. The color change is the result of steam and other moisture and in no way affects the performance.
4. If you experience difficulty in removing the kneading blade, place warm water in the bread pan for 10-15 minutes to allow the kneading blade to loosen out.

Storage

1. Make sure that the unit is completely cool and dry before storing.
2. Store the Bread Maker with the lid closed.
3. Do not place heavy objects on the top lid.

Baking at High Altitudes

At High Altitudes above 3,000 feet, dough rises faster. Therefore, when baking in high altitudes some experimentation is required. Follow the suggested guidelines. Use one suggestion at a time and remember to write down which suggestions work best for you.

Guidelines:

1. Reduce the amount of yeast by 25%. This will inhibit the bread from over rising.
2. Increase salt by 25%. The bread will rise slower and have less of a tendency to sink.
3. Watch your dough as it mixes. Flour stored at High Altitudes tends to be drier. You might have to add a few tablespoons of water, until dough forms a nice ball.

Along the way, feel free to ask questions. You can call us toll free at **1-800-526-2832.**

42

Index of Recipes

White Breads	Page
<i>Traditional</i>	21
<i>Potato</i>21
<i>Garlic- Herb</i>21
<i>Caraway-Rye</i>	21
<i>onion</i>	22
<i>Parmesan-Pepper</i>	22
<i>Cheddar-Chive</i>22
<i>Roasted Red Pepper-Cheese</i>22
<i>Bacon-Beer</i>23
<i>Pepperoni-Cheese</i>	23
<i>South of the Border</i>23
<i>Triple Cheese and Garlic</i>23
Whole Wheat Breads	
<i>100% Whole Wheat</i>24
<i>Crunchy Wheat and Honey</i>24
<i>Multigrain</i>	24
<i>Pumpernickel</i>	24
<i>Russian Black</i>	25
<i>Whole Wheat-Raisin-Nut</i>25
French Breads	
<i>Classic French</i>26
<i>Quick Sourdough</i>	26
Sweet Breads	
<i>Apple-Spice</i>	27
<i>Banana Macadamia Nut</i>27
<i>Cinnamon Raisin</i>27
<i>Peach</i>27
<i>Cranberry- Wheat</i>28
<i>Fruitcake</i>28
<i>Ginger-y</i>	28
<i>Old-fashioned Oatmeal</i>28
<i>Pina Colada</i>	29
<i>Pumpkin Yogurt</i>29

Dough Only	Page
<i>Apple Coffee Cake</i>30
<i>Breadsticks</i>31
<i>Brioche</i>31
<i>Bagels</i>32
<i>Calzones</i>	32
<i>Caramel- Pecan Rolls</i>33
<i>Cinnamon Rolls</i>	34
<i>Dinner Rolls</i>	35
<i>Ham and Swiss Loaf</i>	35
<i>Holiday Braid</i>36
<i>Pizza Dough</i>7
<i>Raised Doughnuts</i>	37
<i>Soft Pretzels</i>38

Spreads and Glazes

<i>Garlic Butter</i>	39
<i>Herb-Cheese Butter</i>	9
<i>Italian Herb Butter</i>39
<i>Choco-Banana Spread</i>	39
<i>Fruited Cream Cheese Spread</i>	39
<i>Ham and Swiss Spread</i>	39
<i>Herb-Cream Cheese Spread</i>39
<i>Honey- Walnut Spread</i>	39
<i>Ripe Olive Spread</i>	39
<i>Whipped Honey-Orange Spread</i>	40
<i>Browned Butter Glaze</i>40
<i>Cinnamon Glaze</i>40
<i>Citrus Glaze</i>40
<i>Creamy Vanilla Glaze</i>40

Note: Other recipes can be used in your Sunbeam Bread machine but please note the loaf size must match the capacity limits of your unit.



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