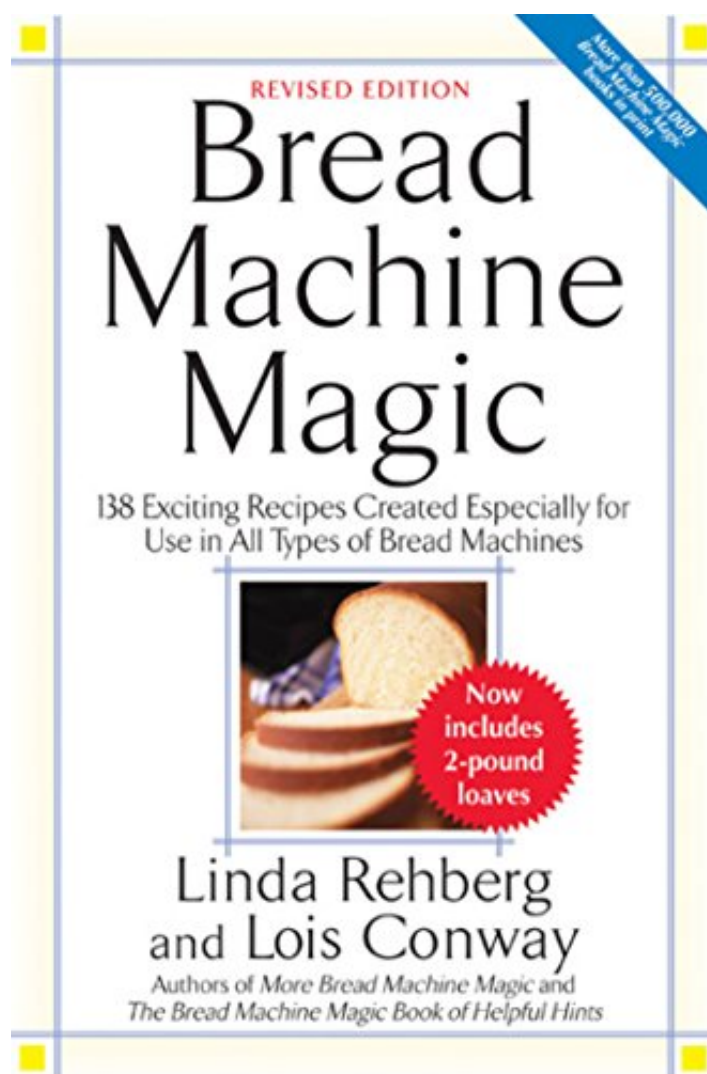


Bread Machine Magic: 138 Exciting Recipes Created Especially for Use in All Types of Bread Machines

by

Linda Rehberg



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Synopsis

The Long-Awaited Revised Edition of the Classic Bread Machine Book This well-researched, top-selling bread machine cookbook is now revised to include two-pound loaves, bringing it up-to-date for today's machines. Bread machine bakers will be delighted with this collection of more than 130 delicious, original recipes. Enjoy fresh-baked breads at home using carefully tested recipes that include:- San Francisco Sourdough French Bread- Black Forest Pumpernickel-Zucchini-Carrot Bread- Russian Black Bread- Banana Oatmeal Bread- Coconut Pecan Rolls-Caramel Sticky Buns- Portuguese Sweet Bread- And much more! These wholesome, preservative-free recipes are accompanied with tips for baking the perfect loaf. Whether you're a newcomer to bread machine baking or a longtime enthusiast, this book will help you fill your kitchen with the delectable aroma of one freshly baked loaf after another.

Sort review

About the Author Zach Kaplan is the founder and CEO of Inventables, the leader in 3D carving. A maker his whole life, he is on a mission to ignite digital manufacturing worldwide and provide everyone with ambition a way to get started. Inventables' flagship products Easel, Carvey, and X-Carve are used by a new wave of makers carving everything from circuit boards to skate boards. Named a "modern Leonardo" by the Museum of Science and Industry and a 40 under 40 by Crain's Chicago Business, his dream is create a world with 2 million digital manufacturers that have raving fans, not just customers. Kaplan has been featured on National Public Radio and has presented at the TED Conference.

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Look inside the book

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NoticeDedicationAcknowledgmentsIntroductionTips for Baking the Perfect LoafWhite BreadsWhole-Grain BreadsVegetable BreadsFruit BreadsDinner RollsSweet Rolls, Breads, and Coffee CakesSpecialty BreadsSuggested UsesIndexAlso by Linda Rehberg and Lois ConwayCopyright

To our mothers, Estelle and Dulcinea, who were with us in spirit every step of the way

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Introduction Welcome to the world of bread baking made easy! With an automatic bread machine and 5 minutes of your time, you can create an almost endless variety of delicious, healthful loaves to please your family or shower on friends. You can skip the rolled-up sleeves, clouds of flour, and sticky countertops and go right to the final product—a beautiful, aromatic, incredible-tasting loaf of homemade bread. The 4 or 5 hours once spent tending a rising loaf of bread can now be programmed into the bread machine to suit our busy schedules. Will you be gone all day? No problem ... just program your machine to bake that loaf 8 hours from now as you walk through the door. Did you forget to bake a bread for dinner? Nowadays, there are machines that bake breads in 1 hour ... about the time it would take you to kick off your shoes, change clothes, and rustle up a meal for the family. But if you want to know the nicest bonus of all, it’s waking up any given morning to the delectable, heady aroma of freshly baked bread. It’s as though little elves had been busy during the night to leave you a special treat. How can any day go wrong when it starts like that? Because freshly baked homemade bread has such a wonderful taste and texture, it’s the perfect gift when you want to say a simple “thank you” or when you’re invited for dinner and don’t know what to bring. It’s a gift that’s always appreciated. We know a real estate agent who bakes a loaf whenever she meets clients for a listing. It’s also a delightful way to greet new neighbors. When you have company over, the bread machine creates a special perfume of its own. Nothing says “come on in” faster than the smell of baking bread. You probably already own a bread machine and are well aware of its many advantages. But, chances are, you picked up this book for the very same reason we were motivated to write it. For all their advantages, most machines come with just a few rather uninspired recipes. That’s a major disappointment for those of us who have grand visions of creating an endless variety of healthful whole-grain breads, unusual fruit and vegetable breads, delicious white breads for sandwiches, European ryes and pumpernickels, luscious sweet rolls and coffee cakes—maybe even a sourdough bread if it isn’t too complicated. With those breads in mind, we tossed out the recipe booklets and set out to create our own masterpieces. What we created, however, were a lot of disasters! We’d never seen so many ugly loaves of bread! How discouraging to discover that “blue ribbon” breads aren’t easy to produce, at least for a novice. We retrieved the recipe booklets and started again from scratch, but we had many questions that went beyond the basic

instructions in our bread machine booklets. Since bread machines were still a novelty at that time, and there were no bread machine cookbooks on the market, it was necessary to back up and do a great deal of research on bread-baking techniques to find the answers to all of our questions. We've compiled much of that knowledge and our experiences in the chapter Tips for Baking the Perfect Loaf. Once we had answers, our next challenge was to adapt all that we had learned to the unique requirements of each of the leading brands of bread machines. That could only be accomplished by purchasing the machines and testing more than one thousand loaves of bread! It's no wonder this book was more than two years in the making! The most trying part of the process was achieving a picture-perfect loaf in several of the machines but seeing it sink in one or two of the others. Our goal was to produce recipes that made consistently acceptable loaves in all the bread machines. We finally realized it was necessary to list the liquid ingredients with an eighth-cup range in order to overcome the idiosyncrasies of each machine. Also, rather than sacrifice a good recipe because one or two of the test loaves failed to meet our standards for height or appearance, we simply made a notation at the beginning of those particular recipes. As you can imagine, all those loaves of bread needed sampling, too. We enlisted the aid of many valued, opinionated tasters: spouses, children, friends, coworkers, relatives, neighbors, even Lois's dog, Briscoe! Pavlov would have been proud of him. The moment a machine beeped that a loaf was done, Briscoe dashed into the kitchen, screeched to a halt in front of that bread machine, and waited for the first slice, his salivary glands working overtime. Our cooking backgrounds and food preferences differ dramatically, and this book reflects that broad range of tastes. We both work for Smokenders, although our full-time occupation at the present seems to be bread baking! We have taught numerous bread-baking classes at local gourmet cooking stores. In addition, Linda taught basic cooking skills to both special-education and gifted students. Lois's forte is gourmet cooking. Easily bored, she prefers concocting new recipes. A good part of her weekend is spent in the kitchen creating unique and lavish meals. To Lois, heaven is a slice of crusty French bread topped with sun-dried tomatoes, minced garlic, fresh basil, and some crumbled goat cheese. Linda, on the other hand, is more the down-home, slapdash type of cook. She loves the recipes of her childhood, but if any recipe has more than 6 ingredients, forget it. Cooking at home is done on the run. A BLT on toasted sourdough with home-grown tomatoes is more her version of nirvana. We are both convinced that in years to come, the automatic bread machine will be found on most kitchen counters. It meets two very modern needs: it's an appliance that is quick and easy to use and it enables us to put healthier, whole-grain and preservative-free breads on our tables. This cookbook contains more than 130 fabulous new recipes for your bread machine. We know many of them will become family favorites that you'll find yourself baking time and again. Though the recipes for dinner rolls, coffee cakes, and specialty breads require more time and effort, we hope you won't overlook them. We believe many of the best recipes in the book are in those chapters. You'll find most of them take less than an additional 20 minutes to create. Even if you don't consider yourself a baker, we urge you to give them a try. If you've never made homemade cinnamon rolls or pita

bread, you're in for a real treat! With Bread Machine Magic in hand, we feel you, too, can strike out on your own, adapting or creating just about any bread recipe you desire. In the next chapter, we discuss the basic ingredients and provide more detailed information on the limitations and capabilities of this marvelous new appliance. We've had great fun concocting recipes for so many types of breads—even the failures tasted yummy! Now it's your turn. May your days of bread machine baking be filled with miracles and magic!

Tips for Baking the Perfect Loaf

INGREDIENTS

As any good cook or baker will tell you, the secret to success lies in using the best possible ingredients. The same is true for breads. Always try to obtain the most recently milled flours, the freshest vegetables, the ripest fruit, the freshest yeast. You will notice a difference! Here are some guidelines that should help:

WHITE FLOURS

Bread flour is now sold in most grocery stores. (Gold Medal packages it as "Better for Bread" flour.) It has a higher gluten content than all-purpose flour. Gluten gives structure and height to each loaf, therefore bread flour will produce a higher loaf of bread (also, one with a coarser texture) and should be used in the recipes where it's indicated. We switch to all-purpose flour (bleached or unbleached) for most dinner rolls, sweet rolls, and specialty breads, as well as for loaves that rise too high with bread flour. Both bleached and unbleached all-purpose white flours are refined; however, bleached flour has also been whitened with an oxidizing or bleaching agent such as chlorine dioxide.

WHOLE-GRAIN FLOURS

Whole wheat flour, unlike white flour, is ground from the complete wheat berry and thus contains the wheat germ as well as the wheat bran. Avoid using stoneground whole wheat in the bread machine. It is coarser in texture and does not rise as well as regular whole wheat flour in the machine. Rye flour is a heavy flour milled from the rye grain. It is low in gluten. You will need to combine it with white or whole wheat flour to produce an acceptable-size loaf. A rye dough is also stickier than other doughs. Barley flour is milled from barley kernels, which are very high in minerals. It contributes a slightly sweet taste and a cakelike texture to the dough. Buckwheat flour has a strong, tart, and earthy flavor and lends a grayish color to the finished product. We use it in small quantities because a little goes a long way. Millet flour is ground from whole millet, and when added to bread, gives it a crumbly, dry taste and texture. Oats have the highest protein and mineral content of all grains. They add that sweet and nutty "country" richness to bread. Cracked wheat and bulgur are pieces of the wheat kernel. Bulgur is cracked wheat that has been parboiled and dried for faster cooking. It will absorb liquids more readily than cracked wheat. Bran is the outer covering of the wheat kernel. It is added to bread recipes for texture, flavor, and fiber. Use it sparingly since too much bran (more than $\frac{1}{3}$ cup in the small loaf, $\frac{1}{2}$ cup in the medium loaf, or $\frac{2}{3}$ cup in the large loaf) can inhibit the yeast's growth. Most supermarkets now carry miller's wheat bran in a box. Check the cereal or health-food section of your market. Wheat germ is the tiny embryo of the wheat kernel. It contributes texture and a nutty flavor to whole-grain breads. If used in excess (more than $\frac{1}{4}$ cup per small or medium loaf or more than $\frac{1}{2}$ cup per large loaf), it will inhibit the rising action of the yeast. Normally sold in jars, it's usually located in the cereal or health-food section of your grocery store. Millet is a yellowish, round grain that resembles a mustard seed. It adds a crunchy

texture and extra nutrition to your breads. We had no difficulty locating the various whole grains used in these recipes at local natural-foods stores. The larger stores offer them both packaged and in open bins. Compare prices and we think you'll discover that buying them in bulk from the bins is a better deal. Whole-grain breads do not rise as quickly as white-flour breads and are normally shorter, denser loaves when made in a bread machine. Most machines, however, take that fact into account and allow a longer rising period in the whole wheat cycle. Only white, wheat, and rye flours contain gluten; therefore, all whole-grain recipes require white and/or whole wheat flour as a base. Whole-grain breads also brown faster and have a more robust flavor. If they are too dark for your liking, switch to the Light Crust setting when baking whole-grain breads. It's important to note that whole-grain flours and wheat germ contain natural oils and will soon go rancid if stored at room temperature. You should always store them in airtight containers in the refrigerator or freezer.

VITAL WHEAT GLUTEN Vital wheat gluten is an additive that gives bread extra strength and increased height. Vital wheat gluten is not a flour (don't confuse it with something labeled "gluten flour"). It is almost pure gluten, which is the flour's protein, and it is isolated in a long process that involves washing out the starch and then drying, grinding, and packaging the pure gluten that remains. It's especially useful when baking heavy whole-grain breads that need a boost. Use 1 tablespoon per cup of flour.

LIQUID The very best water to use is bottled spring water. It has no chlorine and contains all the minerals the yeast needs to perform at its best. Avoid softened water. It's high in sodium. When a recipe calls for buttermilk, fresh is best. If you don't use it that often, you can buy a small carton and store it in the freezer. Once defrosted, it will keep in the refrigerator for up to a month. Shake it well before using. Even more convenient is the powdered buttermilk found in cans, usually with the other powdered milks in your grocery or natural-foods store. It's best to store it in the refrigerator. There's no need to mix the buttermilk powder with water before adding it to the mix. Simply replace the buttermilk with water and add 1 tablespoon buttermilk powder to the other dry ingredients for every $\frac{1}{4}$ cup buttermilk called for in the recipe. For instance, if the recipe calls for $\frac{3}{4}$ cup buttermilk, substitute $\frac{3}{4}$ cup water and add 3 tablespoons buttermilk powder to the other dry ingredients. A similar substitution can be made if you find yourself out of milk. Add $\frac{3}{4}$ to 1 tablespoon nonfat dry milk powder to the dry ingredients for each $\frac{1}{4}$ cup fresh milk called for in the recipe.

FATS Fats add flavor and tenderness, and keep the bread from turning stale rapidly. (Note that the Authentic French Bread, has no fat in the recipe. As a result, it dries out and loses its fresh flavor in just a matter of hours.) Margarine is fine to use but avoid the lower fat varieties because they contain more water than regular margarine and will affect the recipe. If you choose butter, select unsalted butter. It is usually fresher. Also, for your convenience, select a brand of butter or margarine that has tablespoon measurements marked on the wrapper.

SWEETENERS Sweeteners such as granulated sugar, brown sugar, honey, molasses, corn syrup, maple syrup, and fructose add flavor and color to the bread crust and provide food for the yeast.

EGGS Use only large eggs. One large egg is equivalent to a scant $\frac{1}{4}$ cup liquid and it will add a golden color and a cakelike texture to the loaf. To eliminate cholesterol, you can

substitute $\frac{1}{4}$ cup water, $\frac{1}{4}$ cup liquid egg substitute, or 2 egg whites for each whole egg. For vegans, there's a non-animal product called Egg Replacer. Look for it in health-food stores.

SALTYou can omit the salt in recipes if you are on a salt-restricted diet. However, the salt affects both the time it takes the dough to rise and the strength of the gluten formed. Your salt-free loaf will rise more rapidly and probably collapse during baking. Reducing the amount of liquid and yeast slightly might help. If not, try a Rapid Bake setting. Or consider using a "lite salt," such as Morton's, as long as it contains both potassium chloride and sodium. The easiest option of all: Cut the amount of salt in half in the recipes. Your bread will most likely still rise well, not sink too much, and taste almost the same as the original.

YEASTYeast is a live fungus that feeds on sugar, ferments it, and produces carbon dioxide. Small bubbles of carbon dioxide are trapped in the gluten, the bread's weblike structure, and when they expand, the bread rises. To avoid killing the yeast, do not use liquids that are extremely cold or hot (over 115° F). Since the yeast is often the most expensive ingredient in the bread, here's a money-saving tip: Buy your yeast in 1-pound or 2-pound bulk packages at one of those warehouse discount stores, such as Costco or Sam's Club, or at a wholesale restaurant-supply store. The savings are remarkable! Open the brick-hard, vacuum-packed bag of yeast and pour a little into a small, baby food-sized jar. Close the package, seal it well, and store inside a freezer bag in your freezer. It will keep for at least a year that way. Or share it with friends if you don't think you'll be using that much yeast in a year's time.

Not sure your yeast is still active? There's an easy way to test its potency. Place 1 teaspoon yeast and 1 tablespoon sugar in 1 cup warm water (105 to 115° F) and wait 5 minutes. If the mixture doesn't start to foam in that time, it's time to replace your yeast.

MISCELLANEOUS INGREDIENTSAgain, we recommend using only the freshest ingredients. This is especially true when it comes to Parmesan cheese, as noted in the recipe for Anita's Italian Herb Bread. Several recipes call for sunflower seeds. We found that the raw unsalted seeds from the natural-food store bins were best. If you use salted seeds, reduce the amount of salt called for in the recipe. Always store seeds and whole grains in the refrigerator or freezer to avoid rancidity.

Potatoes, buttermilk, eggs, and oats add a wonderful rich flavor and moist texture to breads and rolls. Keep them in mind when you want to vary a recipe.

A NOTE FOR THOSE ON SPECIAL DIETSIf you are concerned about your cholesterol intake, you can substitute nonfat milk for whole milk and 2 egg whites or $\frac{1}{4}$ cup water or $\frac{1}{4}$ cup liquid egg substitute for each egg. If you are a vegetarian who eats no dairy products, you can substitute water or soy milk for the milk or buttermilk, $\frac{1}{4}$ cup water for each egg, and vegetable shortening or oil for the butter or margarine in these recipes.

MEASUREMENTS BASIC MEASUREMENTS

1½ teaspoons	=	½ tablespoon
3 teaspoons	=	1 tablespoon
4 tablespoons	=	$\frac{1}{4}$ cup
5½ tablespoons	=	$\frac{1}{3}$ cup
16 tablespoons	=	1 cup

You'll find that eighth-cup measurements are frequently used for measuring liquids. The measuring cup that came with your machine is probably marked in eighths. If not, use the following equivalents:

$\frac{1}{8}$ cup	=	2 tablespoons
$\frac{3}{8}$ cup	=	$\frac{1}{4}$ cup + 2 tablespoons
$\frac{5}{8}$ cup	=	$\frac{1}{2}$ cup + 2 tablespoons
$\frac{7}{8}$ cup	=	$\frac{3}{4}$ cup + 2 tablespoons
1½ cups	=	1 cup + 2 tablespoons

TIPS FOR BAKING THE PERFECT LOAFThere are so many things we've learned along the way

about bread machines and baking bread. Most are contained in our second book, *The Bread Machine Magic Book of Helpful Hints*, but here are some we'd like to pass along to you now:

GREAT BREADS START WITH THE PROPER DOUGH CONSISTENCY• Experience will be your best teacher. If you're new at the bread-baking business, take time to look at and touch the dough several times during the mixing/kneading process. You'll soon develop a sense of the proper consistency for the perfect loaf. You're looking for a dough that forms a smooth, pliable ball after about 10 minutes of kneading. It will be slightly tacky to the touch. It shouldn't be crumbly. It shouldn't be sticky. It shouldn't leave traces of dough in the bottom of the pan as the mixing blade rotates. And it shouldn't be so stiff that the bread machine sounds like it's straining to knead it or about to stall. Some doughs can look perfect but have no give to them. Doughs that are stiff will invariably bake up into short, dense loaves. Think sensuous! What you're looking for is a dough that is warm, soft, alive—one that makes you want to pull it out of the machine and work with it for hours because it feels so wonderful.

• Once in a while there are exceptions, when a dough should be wetter than normal or will take quite a while to pull moisture from various ingredients, but we let you know which recipes will produce an atypical dough. Read the "blurbs" at the start of the recipes. By the way, rye bread doughs will normally be on the wet side, so you need to allow for a moister dough in all rye bread recipes.

• If the dough feels too dry or wet during mixing, add more liquid or flour to correct it, 1 tablespoon at a time. Often, all it takes is a tablespoon or two to correct it. If the mixing cycle is almost over, you can make the addition, stop the machine, and then restart it.

MEASURING INGREDIENTS• It's very important to use accurate and proper measuring equipment and techniques. Sometimes as little as 1 tablespoon liquid can make the difference between a great bread and a not-so-great one. Use a dry measuring cup for your flours and grains. They normally come nested in ¼-, ⅓-, ½-, and 1-cup sizes. Avoid using the measuring cup as a scooper! This has been the cause of many a short, heavy loaf. To measure your dry ingredients properly, gently spoon them into the cup (do not pack them down with the back of the spoon or tap the side of the cup to settle them), and then level them with a straight-edged knife or spatula. Why be a spooner rather than a scooper? Because, when dipping down into your canister or bag of flour with the measuring cup, you can pack in at least 1 extra tablespoon of flour per cup, enough to make a big difference in your final product.

• Use a clear plastic or glass liquid measuring cup for your liquids; set the cup on a flat surface and check the measurement at eye level.

• When a recipe calls for more than 2 tablespoons butter or margarine, cut it into smaller pieces to ensure that it will blend well with the other ingredients.

• If a recipe calls for both oil and honey, measure the oil first. The honey or molasses will then slide easily out of the tablespoon.

• To make use of the last few drops of honey or molasses that coat the sides of the jar, remove the lid and place the jar in the microwave on High for 10 to 15 seconds. It will then pour easily into your measuring spoon.

• Any ingredients that are heated or cooked on the stove should be allowed to cool to room temperature before you add them to the rest of the ingredients; otherwise, they will kill the yeast. We suggest, too, that you add the ingredients to the bread pan in the order listed, adding the

yeast last. Avoid adding yeast directly on top of the salt or vice versa. The two don't mix.

TIPS FOR HIGH-ALTITUDE BAKERS• Try any or all of the following suggestions if your breads rise too quickly and deflate when baked due to lower pressure at high altitudes: Reduce the amount of yeast by about one-third, increase the salt by 25%, and add ½ to 1 tablespoon vital wheat gluten per cup of flour. If all else fails, try baking your bread on the Rapid Bake cycle.

STORAGE• Store all whole-grain flours, bran, cracked wheat, bulgur, wheat germ, and nuts in sealed containers in the freezer or refrigerator to prevent them from turning rancid. They all contain natural oils and do not have a long shelf life.

• If you plan to bake bread several times a week, make it as convenient for yourself as possible. We fill our canister sets with bread flour, sugar, nonfat dry milk powder, and oats. In the cupboard overhead we have containers of salt, honey, molasses, brown sugar, instant potato flakes, raisins, cornmeal, baking soda, herbs, and spices. With that arrangement, it's possible to toss together all the ingredients for a loaf of bread in just 5 minutes.

• If you like to bake a wide variety of breads, we suggest having these ingredients on hand:

FLOURS: Bread, all-purpose (unbleached or regular), whole wheat, rye, barley, buckwheat, millet

LIQUIDS: Milk or nonfat dry milk powder, buttermilk or dry buttermilk powder

WHOLE GRAINS: Oats, wheat bran, wheat germ, cracked wheat or bulgur, millet

SWEETENERS: Granulated sugar, dark and light brown sugar, confectioners' sugar, honey, molasses

FATS: Margarine or unsalted butter, vegetable and olive oil, shortening

MISCELLANEOUS: Yeast, salt, instant potato flakes, eggs, sour cream, sunflower seeds, oranges, raisins, imported Parmesan cheese, various herbs and spices

• Once a loaf is done, remove it from the bread pan as soon as possible. Even with the Cool Down and Keep Warm cycles, bread left to sit in the pan too long will turn damp and soggy on the outside.

• Baked bread and rolls, if allowed to cool completely and wrapped well in plastic, foil, or plastic bags, can be frozen satisfactorily for 1 month. It's best to slice the bread first for convenience sake. We don't recommend refrigerating bread. Bread stales 6 times faster in the refrigerator than when stored at room temperature.

• In a hurry? No time to bake that dough that just came out of the machine? No problem. You can park most doughs in the refrigerator for 2 or 3 days. Place the dough in an oiled, sealed, plastic bag or bowl. You will need to punch it down each day. When ready to use it, simply take it out of the refrigerator and allow it to come to room temperature before shaping it into a loaf or rolls. We do this quite often with pizza dough. Having it handy like that means hot pizza from the oven faster than a delivery boy can get bring one to the door.

TROUBLESHOOTING• Once in a while you'll have loaves that turn out like miniboulders rather than anything edible. Did you check the dough's consistency during kneading? It probably needed a little more liquid. Did you forget to place the blade securely on the post? Did you forget to add yeast? Did you scoop your flour out with a measuring cup rather than spooning it into the cup? Toss the loaf out (be careful you don't hit anyone with it!) and try again.

• Too much liquid in the dough can produce a wide variety of unsightly results. It will usually cause a whole-grain bread to be coarse and full of holes or very small with a flat or sunken top. If you end up with a tall loaf that is spongy-soft with caved-in sides, or a bread that

rose too high and mushroomed over the top of the pan, those are also results of dough that was too wet. Don't forget that ingredients such as fruits, vegetables, sour cream, and cottage cheese add moisture to the dough as well. • If a loaf consistently rises too fast but looks very deflated after it bakes, that means it had too long a rising period or rose too fast. The gluten strands broke, the gas escaped, and the bread fell during baking. You may need to use the Rapid Bake cycle if this happens often. It can also be the result of omitting salt from the recipe. You can reduce the amount of salt in a recipe, but we don't recommend you leave it out altogether. • Breads that contain whole grains, cheese, eggs, or extra sugar will often bake up very dark or have a burnt crust. You should switch to a Light Crust setting for those breads. • The weather can play an important part in your bread-baking efforts. Days when the humidity is either very high or very low, the flour's moisture content changes significantly. Professional bakers get around this by weighing their flour, which takes into account how much moisture the flour has absorbed from the atmosphere and gives them consistent results. If you're not keen on weighing your ingredients, simply adjust your wet or dry ingredients slightly to allow for the change in weather. As the dough mixes, add 1 or 2 more tablespoons flour if it's particularly humid outside, or 1 or 2 teaspoons more liquid if it's unusually dry out. Those are the times when it's especially important to pinch the dough as it mixes to make sure it's wet or dry enough. • We've noticed that in the horizontal bread pans that bake the more traditionally shaped loaf, flour has a tendency to pile up in the corners and not always get mixed in with the rest of the ingredients. If you have one of those pans, it's always a good idea to clear out the corners with a rubber spatula shortly after the initial mixing cycle begins.

MISCELLANEOUS • When using the Delayed Baking cycle on your machine, avoid using any ingredients that might spoil if left out at room temperature for any length of time, such as eggs, milk, sour cream, cottage cheese, and buttermilk. Also, make sure the yeast is not sitting in any liquid once you add it at the end. • A serrated bread knife is invaluable. Make it your first purchase. • The second purchase, if you bake free-form breads in the oven quite often, is one of those silicone or Teflon baking sheets. They're reusable and you'll never again have to grease a baking sheet. What a godsend! • Here's a tip from one who learned the hard way: Remember to remove the mixing blade from that special loaf of bread you've baked as a gift. Once the bread is wrapped and given, it's quite embarrassing to ask for the blade back! • If you're making rolls or specialty breads and the recipe calls for a baking pan or a cake pan, and all you have is a glass baking dish or pie plate, reduce the oven temperature by 25°F to avoid overbrowning. • Dark pans will produce dark crusts; shiny pans will produce lighter crusts. • When making sweet rolls that are rolled up jelly-roll fashion and then sliced, here's a nifty trick. Use dental floss to cut each slice. Lightly mark the roll with a knife where you want to slice it. Starting at one end, slide a 12-inch length of dental floss or heavy thread underneath the roll, and at each mark, bring the ends of the floss up and crisscross them on top. Keep pulling in opposite directions and the floss will cut right through the roll with ease. • When you find your freezer half full of bags containing that one last slice of bread no one will kill off, what do you do with all those odds and ends? First, know that you will never again have to buy bread crumbs. A

quick whirl in the food processor will turn those orphan slices into the most delicious bread crumbs imaginable! With not much more effort, you can create some delicious croutons that will make your salads sparkle. (See our recipes for croutons.) Bread pudding, stuffing, and French toast made with many of the breads in this cookbook will leave the realm of ordinary and achieve memorable status. If you're overworked, stressed out, and too busy to create something with those stray slices, dump them into a bag, visit your own backyard or the nearest park, and take a few quiet moments to feed your neighborhood birds, ducks, or squirrels. Your day will be brighter for it. • Last and most important, have fun with this fabulous appliance! Experiment with new shapes and taste sensations. You can turn a plain dough into a masterpiece by braiding it, brushing it with egg white, and sprinkling poppyseeds or sesame seeds on top. How about sculpting a bread basket simply by twining ropes of bread dough around the outside of an inverted, greased bowl? After baking, remove the bowl and you have a lovely basket for your homemade rolls. You can do something similar by creating a cornucopia shape from wadded-up aluminum foil. It's the perfect centerpiece for Thanksgiving when filled with fresh homemade rolls or dried flowers and other seasonal decor. If you're not feeling quite that inspired, have fun just shaping small, individual bread bowls the next time you serve chili or stew to family or friends. One large, round loaf hollowed out and toasted in a 350°F oven is a tasty container for your favorite dip or fondue. Experiment with various cooking containers such as coffee cans and clay flowerpots. See how much fun you can have when you unleash your creative instincts! Who knows, you might come up with a bake-off winner or a blue ribbon at a state fair. Happy baking!

ABOUT OUR RECIPES Our recipes are listed as "small, medium, large." The small is the 1-pound loaf that contains approximately 2 cups flour. The medium is the 1½-pound loaf that uses about 3 cups of flour. The large is the 2-pound loaf that calls for approximately 4 cups flour. When trying a recipe for the first time, we suggest starting with the medium size first. Not all 2-pound loaf pans are created equal and you want to avoid overflows whenever possible. If it didn't quite fill up the pan, you know you're safe to try the larger loaf. In some of our recipes, we list vital wheat gluten as an optional ingredient. We include it because results sometimes varied greatly from one machine to the next. If some machines produced loaves that just needed a little more "oomph" than others, the gluten helped. We recommend trying the recipe first without the gluten. If it doesn't rise high enough or needs more body, cross out the word "optional," so you'll know next time to add the gluten. You may notice that some recipes require all-purpose flour for one size loaf and bread flour for the other sizes or vice versa. We had to switch to all-purpose flour in some instances because the bread rose too high using bread flour. All eggs used in these recipes are the large-size eggs. When a recipe lists beer as an ingredient, either use flat beer or pour off the foamy head before measuring. We list liquid amounts with a 2-tablespoon range in quantity to allow for the variances among machines. You'll soon learn whether your machine produces better loaves using the lower or higher amount of liquid. Again, and we can't stress it enough, it pays to check the dough as it mixes. We used Red Star brand active dry yeast when testing all the recipes in this book. If you choose to use other brands, we suggest you experiment

a little first because not all yeasts are created equal. With some you may need to use ½ to 1 teaspoon more than called for in the recipe; for others you might be able to use a little less. Don't overlook the "blurbs" at the beginning of each recipe. We often used them to note or emphasize an important step or ingredient. We have included nutritional analysis at the end of each recipe to be used as a general guideline. The information was calculated on an average medium loaf containing fourteen ½-inch-thick slices of bread. All of our recipes can be baked in the oven instead of in the bread machine. For those who want to work the dough with their hands and bake a more traditional loaf, we suggest you place the ingredients in the bread pan and set the machine on Dough. When it beeps that it's done, turn the dough out onto a floured countertop and knead it for 1 or 2 minutes. Place the large loaf in two greased 8½ × 4½ × 2½-inch loaf pans. Place the medium loaf in a greased 9 × 5 × 3-inch loaf pan. Place the small loaf in a greased 8½ × 4½ × 2½-inch loaf pan. (Or in the case of a free-form bread, shape the dough as desired and place on a greased baking sheet.) Cover dough with a dish towel and let rise in a warm place until doubled, about 30 to 45 minutes. You can bake most loaves at 375°F for 35 to 45 minutes until golden brown. Breads with a thin, crisp crust, such as French and sourdough, should be baked at a higher temperature, 400 to 450°F, for approximately 25 minutes. And one final suggestion: If your machine doesn't have a Preheat cycle, warm all cold liquids prior to mixing.

White Breads

Basic White Bread

This is a very basic recipe for white bread and probably similar to the one that comes with your machine. It's a good place to start—the ingredients are readily available and it makes a nicely shaped loaf of bread.

SMALL RECIPE

WATER ½ to ⅝ cup
MILK ⅜ cup
BUTTER OR MARGARINE 1 tablespoon
SUGAR 2 tablespoons
SALT 1 teaspoon
BREAD FLOUR 2 cups
RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons

MEDIUM RECIPE

WATER ½ to ⅝ cup
MILK ⅝ cup
BUTTER OR MARGARINE 1½ tablespoons
SUGAR 3 tablespoons
SALT 1½ teaspoons
BREAD FLOUR 3 cups
RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons

LARGE RECIPE

WATER ⅞ to 1 cup
MILK ¾ cup
BUTTER OR MARGARINE 2 tablespoons
SUGAR ¼ cup
SALT 2 teaspoons
BREAD FLOUR 4 cups
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Rapid Bake

NUTRITIONAL INFORMATION PER SLICE

Calories 121 / Fat 1.3 grams / Carbohydrates 23.6 grams / Protein 3.2 grams / Fiber .8 gram / Sodium 250 milligrams / Cholesterol .5 milligram

Brown Bagger's White Bread

For sandwiches, we often use this hearty white bread because it holds up well in a lunch box or picnic basket.

SMALL RECIPE

WATER ⅜ to ½ cup
MILK ⅜ cup
EGG 1
OIL 1 tablespoon
SUGAR 2 tablespoons
SALT 1 teaspoon
BREAD FLOUR 2 cups
WHEAT GERM 2 tablespoons
INSTANT POTATO FLAKES 1 tablespoon
RED STAR

BRAND ACTIVE DRY YEAST 1½ teaspoons MEDIUM RECIPE WATER ½ to ⅝ cup MILK ½ cup EGG 1 OIL 1½ tablespoons SUGAR 3 tablespoons SALT 1½ teaspoons BREAD FLOUR 3 cups WHEAT GERM 3 tablespoons INSTANT POTATO FLAKES 2 tablespoons RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons LARGE RECIPE WATER ¾ to ⅞ cup MILK ⅝ cup EGG 2 OIL 2 tablespoons SUGAR ¼ cup SALT 2 teaspoons BREAD FLOUR 4 cups WHEAT GERM ¼ cup INSTANT POTATO FLAKES 2 tablespoons RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start. 2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch. 3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium BAKE CYCLE: Standard OPTIONAL BAKE CYCLES: Rapid Bake NUTRITIONAL INFORMATION PER SLICE Calories 138 / Fat 2.3 grams / Carbohydrates 24.7 grams / Protein 4.1 grams / Fiber 1 gram / Sodium 238 milligrams / Cholesterol 15.6 milligrams

DeDe's Buttermilk Bread Linda's sister DeDe picked this moist, rich, and tender loaf as her favorite. Almost everyone we've heard from agrees. Plain, white sandwich bread doesn't get much better than this!

SMALL RECIPE BUTTERMILK ⅞ to 1 cup HONEY 2 tablespoons SALT 1 teaspoon BUTTER OR MARGARINE 1 tablespoon BREAD FLOUR 2 cups RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons MEDIUM RECIPE BUTTERMILK 1⅛ to ¼ cups HONEY 3 tablespoons SALT 1½ teaspoons BUTTER OR MARGARINE 1 tablespoon BREAD FLOUR 3 cups RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons LARGE RECIPE BUTTERMILK 1½ to 1⅝ cups HONEY ¼ cup SALT 2 teaspoons BUTTER OR MARGARINE 2 tablespoons BREAD FLOUR 4 cups RED STAR BRAND ACTIVE DRY YEAST 2½ teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start. 2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch. 3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Light BAKE CYCLE: Standard OPTIONAL BAKE CYCLES: Sweet Bread NUTRITIONAL INFORMATION PER SLICE Calories 125 / Fat 1.1 grams / Carbohydrates 25.1 grams / Protein 3.5 grams / Fiber .8 gram / Sodium 260 milligrams / Cholesterol .7 milligram

Egg Bread Need a bread for sandwiches? Here's the perfect companion for anything from tuna to cheese. The eggs give it a rich, velvety taste and texture. We like to keep a loaf in the freezer for Sunday morning's French toast.

SMALL RECIPE MILK ½ to ⅝ cup EGG 1 SALT 1 teaspoon BUTTER OR MARGARINE 2 tablespoons SUGAR 3 tablespoons BREAD FLOUR 2 cups RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons MEDIUM RECIPE MILK ¾ to ⅞ cup EGG 2 SALT 1½ teaspoons BUTTER OR MARGARINE 3 tablespoons SUGAR ¼ cup BREAD FLOUR 3 cups RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons LARGE RECIPE MILK 1 to 1⅛ cups EGG 3 SALT

2 teaspoons BUTTER OR MARGARINE 4 tablespoons SUGAR $\frac{1}{4}$ cup BREAD FLOUR 4 cups RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Light
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Sweet Bread; Rapid Bake
NUTRITIONAL INFORMATION PER SLICE
Calories 145 / Fat 3 grams / Carbohydrates 24.7 grams / Protein 4.2 grams / Fiber .8 gram / Sodium 275 milligrams / Cholesterol 31 milligrams

Irish Potato Bread
We tested several potato breads and this one was by far the best. It is soft and spongy and has a wonderful flavor. You'll find that the amount of liquid you need to use depends on the moisture content of your potatoes. On some machines, this baked up best on the Rapid Bake cycle.

SMALL RECIPE
MILK $\frac{3}{8}$ cup POTATO WATER* $\frac{1}{4}$ to $\frac{3}{8}$ cup BUTTER OR MARGARINE 1 tablespoon SUGAR 1 tablespoon SALT 1 teaspoon ALL-PURPOSE FLOUR 2 cups PLAIN MASHED POTATO, ROOM TEMPERATURE $\frac{1}{4}$ cup RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

MEDIUM RECIPE
MILK $\frac{5}{8}$ cup POTATO WATER* $\frac{1}{4}$ to $\frac{3}{8}$ cup BUTTER OR MARGARINE $1\frac{1}{2}$ tablespoons SUGAR $1\frac{1}{2}$ tablespoons SALT $1\frac{1}{2}$ teaspoons ALL-PURPOSE FLOUR 3 cups PLAIN MASHED POTATO, ROOM TEMPERATURE $\frac{1}{3}$ cup RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

LARGE RECIPE
MILK $\frac{7}{8}$ cup POTATO WATER* $\frac{1}{4}$ to $\frac{3}{8}$ cup BUTTER OR MARGARINE 2 tablespoons SUGAR 2 tablespoons SALT 2 teaspoons ALL-PURPOSE FLOUR 4 cups PLAIN MASHED POTATO, ROOM TEMPERATURE $\frac{1}{2}$ cup RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Rapid Bake
NUTRITIONAL INFORMATION PER SLICE
Calories 119 / Fat 1.3 grams / Carbohydrates 22.9 grams / Protein 3.3 grams / Fiber .9 gram / Sodium 250 milligrams / Cholesterol .5 milligram

*The water in which you cooked the potato
Linda's Easy Potato Bread
This bread is moist and fluffy and a family favorite for sandwiches. (Note: The 1-pound loaf must be baked on the Rapid Bake setting to prevent it from overflowing the pan.)

SMALL RECIPE
INSTANT POTATO FLAKES 3 tablespoons MILK $\frac{1}{2}$ cup WATER $\frac{3}{8}$ to $\frac{1}{2}$ cup BUTTER OR MARGARINE 1 tablespoon SUGAR 1 tablespoon SALT 1 teaspoon BREAD FLOUR 2 cups RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

MEDIUM RECIPE
INSTANT POTATO FLAKES $\frac{1}{4}$ cup MILK $\frac{3}{4}$ cup WATER $\frac{3}{8}$ to $\frac{1}{2}$ cup BUTTER OR MARGARINE $1\frac{1}{2}$ tablespoons SUGAR $1\frac{1}{2}$ tablespoons SALT $1\frac{1}{2}$ teaspoons BREAD FLOUR 3 cups RED STAR

BRAND ACTIVE DRY YEAST 2 teaspoons
LARGE RECIPE
INSTANT POTATO FLAKES 6 tablespoons
MILK 1 cup
WATER ½ to ⅝ cup
BUTTER OR MARGARINE 2 tablespoons
SUGAR 2 tablespoons
SALT 2 teaspoons
BREAD FLOUR 4 cups
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

For the Small Recipe
1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting then the Rapid Bake cycle and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
BAKE CYCLE: Rapid Bake

For the Medium and Large Recipes
1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Rapid Bake

NUTRITIONAL INFORMATION PER SLICE
Calories 120 / Fat 1.3 grams / Carbohydrates 23.1 grams / Protein 3.4 grams / Fiber .9 gram / Sodium 252 milligrams / Cholesterol .5 milligram

Midnight-Sun Bread
This is an outstanding bread! It has a delicate, cakelike texture and combines the orange and caraway flavors that are popular in so many Scandinavian breads. It's also good toasted.

SMALL RECIPE
BUTTER MILK ¾ to ⅞ cup
BUTTER OR MARGARINE 1½ tablespoons
HONEY 1½ tablespoons
SALT 1 teaspoon
BREAD FLOUR 2 cups
GRATED ORANGE RIND 2 teaspoons
CARAWAY SEEDS 1 teaspoon
RAISINS ⅓ cup
RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons

MEDIUM RECIPE
BUTTER MILK 1⅛ to 1¼ cups
BUTTER OR MARGARINE 2 tablespoons
HONEY 2 tablespoons
SALT 1½ teaspoons
BREAD FLOUR 3 cups
GRATED ORANGE RIND 1 tablespoon
CARAWAY SEEDS 1½ teaspoons
RAISINS ½ cup
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

LARGE RECIPE
BUTTER MILK ¾ to ⅞ cup
BUTTER OR MARGARINE 1½ tablespoons
HONEY 1½ tablespoons
SALT 1 teaspoon
BREAD FLOUR 2 cups
GRATED ORANGE RIND 2 teaspoons
CARAWAY SEEDS 1 teaspoon
RAISINS ⅓ cup
RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Light
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Sweet Bread; Raisin/Nut

NUTRITIONAL INFORMATION PER SLICE
Calories 129 / Fat 1.7 grams / Carbohydrates 24.4 grams / Protein 3.6 grams / Fiber .9 gram / Sodium 270 milligrams / Cholesterol .7 milligram

English Toasting Bread
This is a special bread that's

coated with cornmeal, so it needs to be baked in a loaf pan in the oven. It's heavenly with orange marmalade.

SMALL RECIPE
MILK $\frac{5}{8}$ cup
WATER $\frac{1}{4}$ to $\frac{3}{8}$ cup
SUGAR $1\frac{1}{2}$ teaspoons
SALT $\frac{1}{2}$ teaspoon
BREAD FLOUR 2 cups
BAKING SODA $\frac{1}{4}$ teaspoon
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
CORNMEAL as needed

MEDIUM RECIPE
MILK $\frac{3}{4}$ cup
WATER $\frac{3}{8}$ to $\frac{1}{2}$ cup
SUGAR 2 teaspoons
SALT 1 teaspoon
BREAD FLOUR 3 cups
BAKING SODA $\frac{1}{4}$ teaspoon
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
CORNMEAL as needed

LARGE RECIPE
MILK $\frac{7}{8}$ cup
WATER $\frac{1}{2}$ to $\frac{5}{8}$ cup
SUGAR 3 teaspoons
SALT 1 teaspoon
BREAD FLOUR 4 cups
BAKING SODA $\frac{1}{2}$ teaspoon
RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons
CORNMEAL as needed

1. Place all ingredients except cornmeal in bread pan, select Dough setting, and press Start.
2. When the dough has risen long enough, the machine will beep. Turn off bread machine, remove bread pan, and turn out dough onto a lightly floured countertop or cutting board.
For the Small and Medium Recipes Grease an $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ -inch loaf pan; sprinkle all sides with cornmeal.
For the Large Recipe Grease two $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ -inch loaf pans; sprinkle all sides with cornmeal. Cut dough in half.
3. Place dough into prepared loaf pan(s). With your hands, carefully press dough evenly into pan(s). Sprinkle top with cornmeal. Cover and let rise in a warm oven for 20 to 30 minutes or until dough almost reaches the top of the pan. (Hint: To warm oven slightly, turn oven on Warm setting for 1 minute, then turn it off and place covered dough in oven to rise. Remove pan from oven before preheating.)
4. Preheat oven to 400°F . Bake for 25 minutes.
5. Remove from oven, then remove loaf (or loaves) from pan and cool on cake rack. To serve, cut into thick slices and toast.

BAKE CYCLE: Dough
Small recipe yields 1 loaf
Medium recipe yields 1 loaf
Large recipe yields 2 loaves

NUTRITIONAL INFORMATION PER SLICE
Calories 106 / Fat .4 gram / Carbohydrates 21.7 grams / Protein 3.3 grams / Fiber .8 gram / Sodium 174 milligrams / Cholesterol .5 milligram

Authentic French Bread
This fine-tasting bread is a fixture at our dinner parties. Since it contains no fat, it starts to go stale in just a matter of hours. Plan to serve this bread shortly after it comes out of the oven. Set a tub of sweet creamery butter next to it and watch the loaf disappear!

SMALL RECIPE
WATER $\frac{3}{4}$ to $\frac{7}{8}$ cup
SALT 1 teaspoon
BREAD FLOUR 2 cups
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
CORNMEAL as needed

MEDIUM RECIPE
WATER 1 to $1\frac{1}{8}$ cups
SALT $1\frac{1}{2}$ teaspoons
BREAD FLOUR 3 cups
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
CORNMEAL as needed

LARGE RECIPE
WATER $1\frac{1}{4}$ to $1\frac{3}{8}$ cups
SALT 2 teaspoons
BREAD FLOUR 4 cups
RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons
CORNMEAL as needed

1. Place all ingredients except cornmeal in bread pan, select Dough setting, and press Start.
2. When the dough has risen long enough, the machine will beep. Turn off bread machine, remove bread pan, and turn out dough onto a lightly floured countertop or cutting board.
For the Small Recipe Shape dough into one 10-inch oblong loaf or 1 large round loaf or one thin 24-inch-long baguette or 6 French rolls.
For the Medium Recipe Shape dough into one 12-inch oblong loaf or 1 large round loaf or two thin 18-inch-long baguettes or 8 French rolls.
For the Large Recipe Cut dough in half. Shape dough into two 10-inch oblong loaves or 2 large round loaves or two thin 24-inch-long baguettes or 10 French

rolls.3. Dust the top(s) with a little flour; rub it in. Place the loaves on a cookie sheet dusted with cornmeal. With a very sharp knife or razor blade, slash the tops of the rolls or baguettes straight down the center to make a cut about ½ inch deep. On the oblong loaf, make 3 diagonal slashes. On the round loaf, slash an X or # on top.4. Cover and let rise in a warm oven 30 to 45 minutes until doubled in size. (Hint: To warm oven slightly, turn oven on Warm setting for 1 minute, then turn it off and place covered dough in oven to rise. Remove pan from oven before preheating.)5. Place a pan of hot water on the bottom rack of the oven. (This will create steam, which is necessary to produce an authentic, crisp crust.) Preheat oven to 450°F. Bake the round or oblong loaves about 20 minutes, the baguettes about 15 minutes, and the rolls 10 to 12 minutes.6. Remove from oven; cool on cake rack. This is best served within hours of baking. To preserve the crisp crust, do not store in plastic wrap or bags.

BAKE CYCLE: Dough
 Small recipe yields 1 oblong or round loaf, 1 baguette, or 6 rolls
 Medium recipe yields 1 oblong or round loaf, 2 baguettes, or 8 rolls
 Large recipe yields 2 oblong or round loaves, 2 baguettes, or 10 rolls

NUTRITIONAL INFORMATION PER SLICE
 Calories 98 / Fat .3 gram / Carbohydrates 20.5 grams / Protein 2.9 grams / Fiber .8 gram / Sodium 229 milligrams / Cholesterol 0 milligrams

Anadama Bread
 There's a story that goes along with this classic bread, which dates back to Colonial times. A cantankerous New England backwoodsman had a very lazy wife named Anna, who fed him nothing but cornmeal mush for supper. Night after night he ate cornmeal mush, until one evening, he couldn't take it anymore. He grabbed some flour, molasses, and yeast off the shelf, stirred it into his mush, and put it in the fire to bake. As the loaf baked, he muttered over and over, "Anna, damn her!" That's the origin of the word "Anadama."

SMALL RECIPE
 WATER ¾ to ⅞ cup
 MOLASSES 2 tablespoons
 SALT 1 teaspoon
 BUTTER OR MARGARINE 1 tablespoon
 BREAD FLOUR 2 cups
 CORNMEAL ¼ cup
 RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons

MEDIUM RECIPE
 WATER 1⅛ to 1¼ cups
 MOLASSES 3 tablespoons
 SALT 1½ teaspoons
 BUTTER OR MARGARINE 1½ tablespoons
 BREAD FLOUR 3 cups
 CORNMEAL ⅓ cup
 RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

LARGE RECIPE
 WATER 1½ to 1⅝ cups
 MOLASSES ¼ cup
 SALT 2 teaspoons
 BUTTER OR MARGARINE 2 tablespoons
 BREAD FLOUR 4 cups
 CORNMEAL ½ cup
 RED STAR BRAND ACTIVE DRY YEAST 2½ teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
 2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
 3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Sweet Bread; Delayed Timer

NUTRITIONAL INFORMATION PER SLICE
 Calories 130 / Fat 1.5 grams / Carbohydrates 25.4 grams / Protein 3.2 grams / Fiber 1 gram / Sodium 244 milligrams / Cholesterol 0 milligrams

Tangy Buttermilk Cheese Bread
 This is a tangy, tender bread. Use extra-sharp cheese for the best flavor.

SMALL RECIPE
 BUTTERMILK ⅞ to 1 cup
 SUGAR 1

tablespoonSALT 1 teaspoonBREAD FLOUR 2 cupsGRATED EXTRA-SHARP CHEDDAR CHEESE ½ cup (2 ounces)RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoonsMEDIUM RECIPEBUTTERMILK 1⅛ to 1¼ cupsSUGAR 1½ tablespoonsSALT 1½ teaspoonsBREAD FLOUR 3 cupsGRATED EXTRA-SHARP CHEDDAR CHEESE ¾ cup (3 ounces)RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoonsLARGE RECIPEBUTTERMILK 1¾ to 1⅞ cupsSUGAR 2 tablespoonsSALT 2 teaspoonsBREAD FLOUR 4 cupsGRATED EXTRA-SHARP CHEDDAR CHEESE 1 cup (4 ounces)RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons1.

Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start.2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.CRUST: LightBAKE CYCLE: StandardOPTIONAL BAKE CYCLES:

Sweet BreadNUTRITIONAL INFORMATION PER SLICECalories 136 / Fat 2.5 grams / Carbohydrates 22.8 grams / Protein 5 grams / Fiber .8 gram / Sodium 287 milligrams / Cholesterol 7.1 milligramsHerb BreadPlan to be around while this one bakes because the aroma is absolutely out of this world! As for the taste, it's hard to limit yourself to just one slice of this zesty bread. We recommend it for croutons, also. (Note: When making the small loaf, use the Rapid Bake setting for a better-shaped bread.)SMALL RECIPEMILK ¾ to ⅞ cupSUGAR 1

tablespoonSALT 1 teaspoonBUTTER OR MARGARINE 2 tablespoonsCHOPPED ONION ⅓ cupBREAD FLOUR 2 cupsDRIED DILL ½ teaspoonDRIED BASIL ½ teaspoonDRIED ROSEMARY ½ teaspoonRED STAR BRAND ACTIVE DRY YEAST 1½ teaspoonsMEDIUM RECIPEMILK ⅞ to 1 cupSUGAR 1½ tablespoonsSALT 1½ teaspoonsBUTTER OR MARGARINE 3 tablespoonsCHOPPED ONION ½ cupBREAD FLOUR 3 cupsDRIED DILL ½ teaspoonDRIED BASIL ½ teaspoonDRIED ROSEMARY ½ teaspoonRED STAR BRAND ACTIVE DRY YEAST 2 teaspoonsLARGE RECIPEMILK 1¼ to 1⅜ cupsSUGAR 2 tablespoonsSALT 1½ teaspoonsBUTTER OR MARGARINE ¼ cupCHOPPED ONION ⅔ cupBREAD FLOUR 4 cupsDRIED DILL 1 teaspoonDRIED BASIL 1 teaspoonDRIED ROSEMARY 1 teaspoonRED STAR BRAND ACTIVE DRY YEAST 2½ teaspoonsFor the Small Recipe1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting then the Rapid Bake cycle and press Start.2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.CRUST: MediumBAKE CYCLE: Rapid BakeFor the Medium and Large Recipes1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting then the Rapid Bake cycle and press Start.2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.CRUST: MediumBAKE CYCLE: Rapid BakeFor the Medium and Large Recipes1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough

forms a smooth, soft, pliable ball that is slightly tacky to the touch.3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Rapid Bake
NUTRITIONAL INFORMATION PER SLICE Calories 138 / Fat 3.3 grams / Carbohydrates 23.2 grams / Protein 3.5 grams / Fiber .9 gram / Sodium 259 milligrams / Cholesterol 9 milligrams

L & L Bakers' Dill Bread Among the many virtues of this bread are its pungent herb-and-onion flavor and its very light texture. In addition, it holds a special significance for us: It was such a big hit as a gift that it inspired us to write this cookbook, now in its second edition. We urge you to give this bread as a gift and see what good fortune awaits you, too.

SMALL RECIPE MILK 3 tablespoons WATER 3 to 4 tablespoons EGG 1 SALT 1 teaspoon BUTTER OR MARGARINE 1 tablespoon SUGAR 2 tablespoons LOW-FAT COTTAGE CHEESE 1/3 cup BREAD FLOUR 2 cups DRIED MINCED 1 tablespoon DRIED DILL 2 teaspoons DRIED PARSLEY 2 teaspoons RED STAR BRAND ACTIVE DRY YEAST 1 1/2 teaspoons

MEDIUM RECIPE MILK 1/4 cup WATER 1/4 to 3/8 cup EGG 1 SALT 1 1/2 teaspoons BUTTER OR MARGARINE 1 1/2 tablespoons SUGAR 3 tablespoons LOW-FAT COTTAGE CHEESE 2/3 cup BREAD FLOUR 3 cups DRIED MINCED 2 tablespoons DRIED DILL 1 tablespoon DRIED PARSLEY 1 tablespoon RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

LARGE RECIPE MILK 6 tablespoons WATER 6 to 8 tablespoons EGG 2 SALT 2 teaspoons BUTTER OR MARGARINE 2 tablespoons SUGAR 1/4 cup LOW-FAT COTTAGE CHEESE 2/3 cup BREAD FLOUR 4 cups DRIED MINCED ONION 2 tablespoons DRIED DILL 4 teaspoons DRIED PARSLEY 4 teaspoons RED STAR BRAND ACTIVE DRY YEAST 2 1/2 teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start. 2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch. 3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Light
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Sweet Bread; Rapid Bake
NUTRITIONAL INFORMATION PER SLICE Calories 137 / Fat 2 grams / Carbohydrates 24.2 grams / Protein 4.9 grams / Fiber .9 gram / Sodium 294 milligrams / Cholesterol 15.9 milligrams

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him! Bread Machine Magic would not be a reality without our editor, Barbara Anderson. Her warmth, wit, and superb editing skills contributed greatly to the fulfillment of our dream. When Barbara retired, we were blessed once again with another very caring and competent editor—Marian Lizzi. Marian has patiently seen us through many panicky phone calls and e-mails over the years, and with much good humor, has been our guide through the intricacies of publishing and promoting a cookbook. Our husbands, Dennis and Jim, deserve applause. They never flinched as we brought home one bread machine after another. They endured inaccessible phone lines and computers, numerous “courier” runs on their way home from work, nonexistent wives at several social events, and freezers crammed full of frozen breads and rolls instead of their marinated steaks. Pack up the RVs, guys; the book is finally done and it’s time to go play!

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Introduction

Welcome to the world of bread baking made easy! With an automatic bread machine and 5 minutes of your time, you can create an almost endless variety of delicious, healthful loaves to please your family or shower on friends. You can skip the rolled-up sleeves, clouds of flour, and sticky countertops and go right to the final product—a beautiful, aromatic, incredible-tasting loaf of homemade bread. The 4 or 5 hours once spent tending a rising loaf of bread can now be programmed into the bread machine to suit our busy schedules. Will you be gone all day? No problem ... just program your machine to bake that loaf 8 hours from now as you walk through the door. Did you forget to bake a bread for dinner? Nowadays, there are machines that bake breads in 1 hour ... about the time it would take you to kick off your shoes, change clothes, and rustle up a meal for the family. But if you want to know the nicest bonus of all, it’s waking up any given morning to the delectable, heady aroma of freshly baked bread. It’s as though little elves had been busy during the night to leave you a special treat. How can any day go wrong when it starts like that? Because freshly baked homemade bread has such a wonderful taste and texture, it’s the perfect gift when you want to say a simple “thank you” or when you’re invited for dinner and don’t know what to bring. It’s a gift that’s always appreciated. We know a real estate agent who bakes a loaf whenever she meets clients for a listing. It’s also a delightful way to greet new neighbors. When you have company over, the bread machine creates a special perfume of its own. Nothing says “come on in” faster than the smell of baking bread. You probably already own a bread machine and are well aware of its many advantages. But, chances are, you picked up this book for the very same reason we were motivated to write it. For all their advantages, most machines come with just a few rather uninspired recipes. That’s a major disappointment for those of us who have grand visions of creating an endless variety of healthful whole-grain breads, unusual fruit and vegetable breads, delicious white breads for sandwiches, European ryes and pumpernickels, luscious sweet rolls and coffee cakes—maybe even a sourdough bread if it isn’t too complicated. With those breads in mind, we tossed out the recipe booklets and set out to create our own masterpieces. What we created, however, were a lot of disasters! We’d never seen so many ugly loaves of bread! How discouraging to discover that “blue ribbon” breads aren’t easy to produce, at least for a novice. We retrieved the recipe booklets and started again from scratch, but we had many

questions that went beyond the basic instructions in our bread machine booklets. Since bread machines were still a novelty at that time, and there were no bread machine cookbooks on the market, it was necessary to back up and do a great deal of research on bread-baking techniques to find the answers to all of our questions. We've compiled much of that knowledge and our experiences in the chapter Tips for Baking the Perfect Loaf. Once we had answers, our next challenge was to adapt all that we had learned to the unique requirements of each of the leading brands of bread machines. That could only be accomplished by purchasing the machines and testing more than one thousand loaves of bread! It's no wonder this book was more than two years in the making! The most trying part of the process was achieving a picture-perfect loaf in several of the machines but seeing it sink in one or two of the others. Our goal was to produce recipes that made consistently acceptable loaves in all the bread machines. We finally realized it was necessary to list the liquid ingredients with an eighth-cup range in order to overcome the idiosyncrasies of each machine. Also, rather than sacrifice a good recipe because one or two of the test loaves failed to meet our standards for height or appearance, we simply made a notation at the beginning of those particular recipes. As you can imagine, all those loaves of bread needed sampling, too. We enlisted the aid of many valued, opinionated tasters: spouses, children, friends, coworkers, relatives, neighbors, even Lois's dog, Briscoe! Pavlov would have been proud of him. The moment a machine beeped that a loaf was done, Briscoe dashed into the kitchen, screeched to a halt in front of that bread machine, and waited for the first slice, his salivary glands working overtime. Our cooking backgrounds and food preferences differ dramatically, and this book reflects that broad range of tastes. We both work for Smokenders, although our full-time occupation at the present seems to be bread baking! We have taught numerous bread-baking classes at local gourmet cooking stores. In addition, Linda taught basic cooking skills to both special-education and gifted students. Lois's forte is gourmet cooking. Easily bored, she prefers concocting new recipes. A good part of her weekend is spent in the kitchen creating unique and lavish meals. To Lois, heaven is a slice of crusty French bread topped with sun-dried tomatoes, minced garlic, fresh basil, and some crumbled goat cheese. Linda, on the other hand, is more the down-home, slapdash type of cook. She loves the recipes of her childhood, but if any recipe has more than 6 ingredients, forget it. Cooking at home is done on the run. A BLT on toasted sourdough with home-grown tomatoes is more her version of nirvana. We are both convinced that in years to come, the automatic bread machine will be found on most kitchen counters. It meets two very modern needs: it's an appliance that is quick and easy to use and it enables us to put healthier, whole-grain and preservative-free breads on our tables. This cookbook contains more than 130 fabulous new recipes for your bread machine. We know many of them will become family favorites that you'll find yourself baking time and again. Though the recipes for dinner rolls, coffee cakes, and specialty breads require more time and effort, we hope you won't overlook them. We believe many of the best recipes in the book are in those chapters. You'll find most of them take less than an additional 20 minutes to create. Even if you don't consider yourself a baker, we urge you to give them a try. If you've never made

homemade cinnamon rolls or pita bread, you're in for a real treat! With Bread Machine Magic in hand, we feel you, too, can strike out on your own, adapting or creating just about any bread recipe you desire. In the next chapter, we discuss the basic ingredients and provide more detailed information on the limitations and capabilities of this marvelous new appliance. We've had great fun concocting recipes for so many types of breads—even the failures tasted yummy! Now it's your turn. May your days of bread machine baking be filled with miracles and magic! Welcome to the world of bread baking made easy! With an automatic bread machine and 5 minutes of your time, you can create an almost endless variety of delicious, healthful loaves to please your family or shower on friends. You can skip the rolled-up sleeves, clouds of flour, and sticky countertops and go right to the final product—a beautiful, aromatic, incredible-tasting loaf of homemade bread. The 4 or 5 hours once spent tending a rising loaf of bread can now be programmed into the bread machine to suit our busy schedules. Will you be gone all day? No problem ... just program your machine to bake that loaf 8 hours from now as you walk through the door. Did you forget to bake a bread for dinner? Nowadays, there are machines that bake breads in 1 hour ... about the time it would take you to kick off your shoes, change clothes, and rustle up a meal for the family. But if you want to know the nicest bonus of all, it's waking up any given morning to the delectable, heady aroma of freshly baked bread. It's as though little elves had been busy during the night to leave you a special treat. How can any day go wrong when it starts like that? Because freshly baked homemade bread has such a wonderful taste and texture, it's the perfect gift when you want to say a simple "thank you" or when you're invited for dinner and don't know what to bring. It's a gift that's always appreciated. We know a real estate agent who bakes a loaf whenever she meets clients for a listing. It's also a delightful way to greet new neighbors. When you have company over, the bread machine creates a special perfume of its own. Nothing says "come on in" faster than the smell of baking bread. You probably already own a bread machine and are well aware of its many advantages. But, chances are, you picked up this book for the very same reason we were motivated to write it. For all their advantages, most machines come with just a few rather uninspired recipes. That's a major disappointment for those of us who have grand visions of creating an endless variety of healthful whole-grain breads, unusual fruit and vegetable breads, delicious white breads for sandwiches, European ryes and pumpnickels, luscious sweet rolls and coffee cakes—maybe even a sourdough bread if it isn't too complicated. With those breads in mind, we tossed out the recipe booklets and set out to create our own masterpieces. What we created, however, were a lot of disasters! We'd never seen so many ugly loaves of bread! How discouraging to discover that "blue ribbon" breads aren't easy to produce, at least for a novice. We retrieved the recipe booklets and started again from scratch, but we had many questions that went beyond the basic instructions in our bread machine booklets. Since bread machines were still a novelty at that time, and there were no bread machine cookbooks on the market, it was necessary to back up and do a great deal of research on bread-baking techniques to find the answers to all of our questions. We've compiled much of that knowledge and our experiences in the chapter Tips for Baking the Perfect

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many types of breads—even the failures tasted yummy! Now it's your turn. May your days of bread machine baking be filled with miracles and magic!

Tips for Baking the Perfect Loaf

Tips for Baking the Perfect Loaf

INGREDIENTS

As any good cook or baker will tell you, the secret to success lies in using the best possible ingredients. The same is true for breads. Always try to obtain the most recently milled flours, the freshest vegetables, the ripest fruit, the freshest yeast. You will notice a difference! Here are some guidelines that should help:

WHITE FLOURS

Bread flour is now sold in most grocery stores. (Gold Medal packages it as “Better for Bread” flour.) It has a higher gluten content than all-purpose flour. Gluten gives structure and height to each loaf, therefore bread flour will produce a higher loaf of bread (also, one with a coarser texture) and should be used in the recipes where it's indicated. We switch to all-purpose flour (bleached or unbleached) for most dinner rolls, sweet rolls, and specialty breads, as well as for loaves that rise too high with bread flour. Both bleached and unbleached all-purpose white flours are refined; however, bleached flour has also been whitened with an oxidizing or bleaching agent such as chlorine dioxide.

WHOLE-GRAIN FLOURS

Whole wheat flour, unlike white flour, is ground from the complete wheat berry and thus contains the wheat germ as well as the wheat bran. Avoid using stoneground whole wheat in the bread machine. It is coarser in texture and does not rise as well as regular whole wheat flour in the machine. Rye flour is a heavy flour milled from the rye grain. It is low in gluten. You will need to combine it with white or whole wheat flour to produce an acceptable-size loaf. A rye dough is also stickier than other doughs. Barley flour is milled from barley kernels, which are very high in minerals. It contributes a slightly sweet taste and a cakelike texture to the dough. Buckwheat flour has a strong, tart, and earthy flavor and lends a grayish color to the finished product. We use it in small quantities because a little goes a long way. Millet flour is ground from whole millet, and when added to bread, gives it a crumbly, dry taste and texture. Oats have the highest protein and mineral content of all grains. They add that sweet and nutty “country” richness to bread. Cracked wheat and bulgur are pieces of the wheat kernel. Bulgur is cracked wheat that has been parboiled and dried for faster cooking. It will absorb liquids more readily than cracked wheat. Bran is the outer covering of the wheat kernel. It is added to bread recipes for texture, flavor, and fiber. Use it sparingly since too much bran (more than $\frac{1}{3}$ cup in the small loaf, $\frac{1}{2}$ cup in the medium loaf, or $\frac{2}{3}$ cup in the large loaf) can inhibit the yeast's growth. Most supermarkets now carry milled wheat bran in a box. Check the cereal or health-food section of your market. Wheat germ is the tiny embryo of the wheat kernel. It contributes texture and a nutty flavor to whole-grain breads. If used in excess (more than $\frac{1}{4}$ cup per small or medium loaf or more than $\frac{1}{2}$ cup per large loaf), it will inhibit the rising action of the yeast. Normally sold in jars, it's usually located in the cereal or health-food section of your grocery store. Millet is a yellowish, round grain that resembles a mustard seed. It adds a crunchy texture and extra nutrition to your breads. We had no difficulty locating the various whole grains used in these recipes at local natural-foods stores. The larger stores offer them both packaged and in open bins. Compare prices and we think you'll discover that buying them in bulk from the bins is a better deal. Whole-grain breads do not rise as quickly as white-flour breads and are

normally shorter, denser loaves when made in a bread machine. Most machines, however, take that fact into account and allow a longer rising period in the whole wheat cycle. Only white, wheat, and rye flours contain gluten; therefore, all whole-grain recipes require white and/or whole wheat flour as a base. Whole-grain breads also brown faster and have a more robust flavor. If they are too dark for your liking, switch to the Light Crust setting when baking whole-grain breads. It's important to note that whole-grain flours and wheat germ contain natural oils and will soon go rancid if stored at room temperature. You should always store them in airtight containers in the refrigerator or freezer.

VITAL WHEAT GLUTEN Vital wheat gluten is an additive that gives bread extra strength and increased height. Vital wheat gluten is not a flour (don't confuse it with something labeled "gluten flour"). It is almost pure gluten, which is the flour's protein, and it is isolated in a long process that involves washing out the starch and then drying, grinding, and packaging the pure gluten that remains. It's especially useful when baking heavy whole-grain breads that need a boost. Use 1 tablespoon per cup of flour.

LIQUID The very best water to use is bottled spring water. It has no chlorine and contains all the minerals the yeast needs to perform at its best. Avoid softened water. It's high in sodium. When a recipe calls for buttermilk, fresh is best. If you don't use it that often, you can buy a small carton and store it in the freezer. Once defrosted, it will keep in the refrigerator for up to a month. Shake it well before using. Even more convenient is the powdered buttermilk found in cans, usually with the other powdered milks in your grocery or natural-foods store. It's best to store it in the refrigerator. There's no need to mix the buttermilk powder with water before adding it to the mix. Simply replace the buttermilk with water and add 1 tablespoon buttermilk powder to the other dry ingredients for every $\frac{1}{4}$ cup buttermilk called for in the recipe. For instance, if the recipe calls for $\frac{3}{4}$ cup buttermilk, substitute $\frac{3}{4}$ cup water and add 3 tablespoons buttermilk powder to the other dry ingredients. A similar substitution can be made if you find yourself out of milk. Add $\frac{3}{4}$ to 1 tablespoon nonfat dry milk powder to the dry ingredients for each $\frac{1}{4}$ cup fresh milk called for in the recipe.

FATS Fats add flavor and tenderness, and keep the bread from turning stale rapidly. (Note that the Authentic French Bread, has no fat in the recipe. As a result, it dries out and loses its fresh flavor in just a matter of hours.) Margarine is fine to use but avoid the lower fat varieties because they contain more water than regular margarine and will affect the recipe. If you choose butter, select unsalted butter. It is usually fresher. Also, for your convenience, select a brand of butter or margarine that has tablespoon measurements marked on the wrapper.

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free loaf will rise more rapidly and probably collapse during baking. Reducing the amount of liquid and yeast slightly might help. If not, try a Rapid Bake setting. Or consider using a “lite salt,” such as Morton’s, as long as it contains both potassium chloride and sodium. The easiest option of all: Cut the amount of salt in half in the recipes. Your bread will most likely still rise well, not sink too much, and taste almost the same as the original.

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Not sure your yeast is still active? There’s an easy way to test its potency. Place 1 teaspoon yeast and 1 tablespoon sugar in 1 cup warm water (105 to 115° F) and wait 5 minutes. If the mixture doesn’t start to foam in that time, it’s time to replace your yeast.

MISCELLANEOUS INGREDIENTS Again, we recommend using only the freshest ingredients. This is especially true when it comes to Parmesan cheese, as noted in the recipe for Anita’s Italian Herb Bread. Several recipes call for sunflower seeds. We found that the raw unsalted seeds from the natural-food store bins were best. If you use salted seeds, reduce the amount of salt called for in the recipe. Always store seeds and whole grains in the refrigerator or freezer to avoid rancidity.

Potatoes, buttermilk, eggs, and oats add a wonderful rich flavor and moist texture to breads and rolls. Keep them in mind when you want to vary a recipe.

A NOTE FOR THOSE ON SPECIAL DIETS If you are concerned about your cholesterol intake, you can substitute nonfat milk for whole milk and 2 egg whites or ¼ cup water or ¼ cup liquid egg substitute for each egg. If you are a vegetarian who eats no dairy products, you can substitute water or soy milk for the milk or buttermilk, ¼ cup water for each egg, and vegetable shortening or oil for the butter or margarine in these recipes.

MEASUREMENTS BASIC MEASUREMENTS

1½ teaspoons	=	½ tablespoon
3 teaspoons	=	1 tablespoon
4 tablespoons	=	¼ cup
5⅓ tablespoons	=	⅓ cup
16 tablespoons	=	1 cup

You’ll find that eighth-cup measurements are frequently used for measuring liquids. The measuring cup that came with your machine is probably marked in eighths. If not, use the following equivalents:

⅛ cup	=	2 tablespoons
Therefore: ⅜ cup	=	¼ cup + 2 tablespoons
⅝ cup	=	½ cup + 2 tablespoons
¾ cup	=	¾ cup + 2 tablespoons
1⅛ cups	=	1 cup + 2 tablespoons

TIPS FOR BAKING THE PERFECT LOAF There are so many things we’ve learned along the way about bread machines and baking bread. Most are contained in our second book, *The Bread Machine Magic Book of Helpful Hints*, but here are some we’d like to pass along to you now:

GREAT BREADS START WITH THE PROPER DOUGH CONSISTENCY • Experience will be your best teacher. If you’re new at the bread-baking business, take time to look at and touch

the dough several times during the mixing/kneading process. You'll soon develop a sense of the proper consistency for the perfect loaf. You're looking for a dough that forms a smooth, pliable ball after about 10 minutes of kneading. It will be slightly tacky to the touch. It shouldn't be crumbly. It shouldn't be sticky. It shouldn't leave traces of dough in the bottom of the pan as the mixing blade rotates. And it shouldn't be so stiff that the bread machine sounds like it's straining to knead it or about to stall. Some doughs can look perfect but have no give to them. Doughs that are stiff will invariably bake up into short, dense loaves. Think sensuous! What you're looking for is a dough that is warm, soft, alive—one that makes you want to pull it out of the machine and work with it for hours because it feels so wonderful.

- Once in a while there are exceptions, when a dough should be wetter than normal or will take quite a while to pull moisture from various ingredients, but we let you know which recipes will produce an atypical dough. Read the "blurbs" at the start of the recipes. By the way, rye bread doughs will normally be on the wet side, so you need to allow for a moister dough in all rye bread recipes.
- If the dough feels too dry or wet during mixing, add more liquid or flour to correct it, 1 tablespoon at a time. Often, all it takes is a tablespoon or two to correct it. If the mixing cycle is almost over, you can make the addition, stop the machine, and then restart it.

MEASURING INGREDIENTS

- It's very important to use accurate and proper measuring equipment and techniques. Sometimes as little as 1 tablespoon liquid can make the difference between a great bread and a not-so-great one. Use a dry measuring cup for your flours and grains. They normally come nested in ¼-, ⅓-, ½-, and 1-cup sizes. Avoid using the measuring cup as a scooper! This has been the cause of many a short, heavy loaf. To measure your dry ingredients properly, gently spoon them into the cup (do not pack them down with the back of the spoon or tap the side of the cup to settle them), and then level them with a straight-edged knife or spatula. Why be a spooner rather than a scooper? Because, when dipping down into your canister or bag of flour with the measuring cup, you can pack in at least 1 extra tablespoon of flour per cup, enough to make a big difference in your final product.
- Use a clear plastic or glass liquid measuring cup for your liquids; set the cup on a flat surface and check the measurement at eye level.
- When a recipe calls for more than 2 tablespoons butter or margarine, cut it into smaller pieces to ensure that it will blend well with the other ingredients.
- If a recipe calls for both oil and honey, measure the oil first. The honey or molasses will then slide easily out of the tablespoon.
- To make use of the last few drops of honey or molasses that coat the sides of the jar, remove the lid and place the jar in the microwave on High for 10 to 15 seconds. It will then pour easily into your measuring spoon.
- Any ingredients that are heated or cooked on the stove should be allowed to cool to room temperature before you add them to the rest of the ingredients; otherwise, they will kill the yeast. We suggest, too, that you add the ingredients to the bread pan in the order listed, adding the yeast last. Avoid adding yeast directly on top of the salt or vice versa. The two don't mix.

TIPS FOR HIGH-ALTITUDE BAKERS

- Try any or all of the following suggestions if your breads rise too quickly and deflate when baked due to lower pressure at high altitudes: Reduce the amount of yeast by about one-third, increase the salt by 25%, and add ½ to 1 tablespoon vital wheat

gluten per cup of flour. If all else fails, try baking your bread on the Rapid Bake cycle.

STORAGE• Store all whole-grain flours, bran, cracked wheat, bulgur, wheat germ, and nuts in sealed containers in the freezer or refrigerator to prevent them from turning rancid. They all contain natural oils and do not have a long shelf life.• If you plan to bake bread several times a week, make it as convenient for yourself as possible. We fill our canister sets with bread flour, sugar, nonfat dry milk powder, and oats. In the cupboard overhead we have containers of salt, honey, molasses, brown sugar, instant potato flakes, raisins, cornmeal, baking soda, herbs, and spices. With that arrangement, it's possible to toss together all the ingredients for a loaf of bread in just 5 minutes.• If you like to bake a wide variety of breads, we suggest having these ingredients on hand:

FLOURS: Bread, all-purpose (unbleached or regular), whole wheat, rye, barley, buckwheat, millet

LIQUIDS: Milk or nonfat dry milk powder, buttermilk or dry buttermilk powder

WHOLE GRAINS: Oats, wheat bran, wheat germ, cracked wheat or bulgur, millet

SWEETENERS: Granulated sugar, dark and light brown sugar, confectioners' sugar, honey, molasses

FATS: Margarine or unsalted butter, vegetable and olive oil, shortening

MISCELLANEOUS: Yeast, salt, instant potato flakes, eggs, sour cream, sunflower seeds, oranges, raisins, imported Parmesan cheese, various herbs and spices

• Once a loaf is done, remove it from the bread pan as soon as possible. Even with the Cool Down and Keep Warm cycles, bread left to sit in the pan too long will turn damp and soggy on the outside.• Baked bread and rolls, if allowed to cool completely and wrapped well in plastic, foil, or plastic bags, can be frozen satisfactorily for 1 month. It's best to slice the bread first for convenience sake. We don't recommend refrigerating bread. Bread stales 6 times faster in the refrigerator than when stored at room temperature.• In a hurry? No time to bake that dough that just came out of the machine? No problem. You can park most doughs in the refrigerator for 2 or 3 days. Place the dough in an oiled, sealed, plastic bag or bowl. You will need to punch it down each day. When ready to use it, simply take it out of the refrigerator and allow it to come to room temperature before shaping it into a loaf or rolls. We do this quite often with pizza dough. Having it handy like that means hot pizza from the oven faster than a delivery boy can get bring one to the door.

TROUBLESHOOTING• Once in a while you'll have loaves that turn out like miniboulders rather than anything edible. Did you check the dough's consistency during kneading? It probably needed a little more liquid. Did you forget to place the blade securely on the post? Did you forget to add yeast? Did you scoop your flour out with a measuring cup rather than spooning it into the cup? Toss the loaf out (be careful you don't hit anyone with it!) and try again.• Too much liquid in the dough can produce a wide variety of unsightly results. It will usually cause a whole-grain bread to be coarse and full of holes or very small with a flat or sunken top. If you end up with a tall loaf that is spongy-soft with caved-in sides, or a bread that rose too high and mushroomed over the top of the pan, those are also results of dough that was too wet. Don't forget that ingredients such as fruits, vegetables, sour cream, and cottage cheese add moisture to the dough as well.• If a loaf consistently rises too fast but looks very deflated after it bakes, that means it had too long a rising period or rose too fast. The gluten strands

broke, the gas escaped, and the bread fell during baking. You may need to use the Rapid Bake cycle if this happens often. It can also be the result of omitting salt from the recipe. You can reduce the amount of salt in a recipe, but we don't recommend you leave it out altogether. • Breads that contain whole grains, cheese, eggs, or extra sugar will often bake up very dark or have a burnt crust. You should switch to a Light Crust setting for those breads. • The weather can play an important part in your bread-baking efforts. Days when the humidity is either very high or very low, the flour's moisture content changes significantly. Professional bakers get around this by weighing their flour, which takes into account how much moisture the flour has absorbed from the atmosphere and gives them consistent results. If you're not keen on weighing your ingredients, simply adjust your wet or dry ingredients slightly to allow for the change in weather. As the dough mixes, add 1 or 2 more tablespoons flour if it's particularly humid outside, or 1 or 2 teaspoons more liquid if it's unusually dry out. Those are the times when it's especially important to pinch the dough as it mixes to make sure it's wet or dry enough. • We've noticed that in the horizontal bread pans that bake the more traditionally shaped loaf, flour has a tendency to pile up in the corners and not always get mixed in with the rest of the ingredients. If you have one of those pans, it's always a good idea to clear out the corners with a rubber spatula shortly after the initial mixing cycle begins.

MISCELLANEOUS • When using the Delayed Baking cycle on your machine, avoid using any ingredients that might spoil if left out at room temperature for any length of time, such as eggs, milk, sour cream, cottage cheese, and buttermilk. Also, make sure the yeast is not sitting in any liquid once you add it at the end. • A serrated bread knife is invaluable. Make it your first purchase. • The second purchase, if you bake free-form breads in the oven quite often, is one of those silicone or Teflon baking sheets. They're reusable and you'll never again have to grease a baking sheet. What a godsend! • Here's a tip from one who learned the hard way: Remember to remove the mixing blade from that special loaf of bread you've baked as a gift. Once the bread is wrapped and given, it's quite embarrassing to ask for the blade back! • If you're making rolls or specialty breads and the recipe calls for a baking pan or a cake pan, and all you have is a glass baking dish or pie plate, reduce the oven temperature by 25°F to avoid overbrowning. • Dark pans will produce dark crusts; shiny pans will produce lighter crusts. • When making sweet rolls that are rolled up jelly-roll fashion and then sliced, here's a nifty trick. Use dental floss to cut each slice. Lightly mark the roll with a knife where you want to slice it. Starting at one end, slide a 12-inch length of dental floss or heavy thread underneath the roll, and at each mark, bring the ends of the floss up and crisscross them on top. Keep pulling in opposite directions and the floss will cut right through the roll with ease. • When you find your freezer half full of bags containing that one last slice of bread no one will kill off, what do you do with all those odds and ends? First, know that you will never again have to buy bread crumbs. A quick whirl in the food processor will turn those orphan slices into the most delicious bread crumbs imaginable! With not much more effort, you can create some delicious croutons that will make your salads sparkle. (See our recipes for croutons.) Bread pudding, stuffing, and French toast made with many of the breads in this cookbook will leave the realm of ordinary and achieve

memorable status. If you're overworked, stressed out, and too busy to create something with those stray slices, dump them into a bag, visit your own backyard or the nearest park, and take a few quiet moments to feed your neighborhood birds, ducks, or squirrels. Your day will be brighter for it. • Last and most important, have fun with this fabulous appliance! Experiment with new shapes and taste sensations. You can turn a plain dough into a masterpiece by braiding it, brushing it with egg white, and sprinkling poppyseeds or sesame seeds on top. How about sculpting a bread basket simply by twining ropes of bread dough around the outside of an inverted, greased bowl? After baking, remove the bowl and you have a lovely basket for your homemade rolls. You can do something similar by creating a cornucopia shape from wadded-up aluminum foil. It's the perfect centerpiece for Thanksgiving when filled with fresh homemade rolls or dried flowers and other seasonal decor. If you're not feeling quite that inspired, have fun just shaping small, individual bread bowls the next time you serve chili or stew to family or friends. One large, round loaf hollowed out and toasted in a 350°F oven is a tasty container for your favorite dip or fondue. Experiment with various cooking containers such as coffee cans and clay flowerpots. See how much fun you can have when you unleash your creative instincts! Who knows, you might come up with a bake-off winner or a blue ribbon at a state fair. Happy baking!

ABOUT OUR RECIPES Our recipes are listed as "small, medium, large." The small is the 1-pound loaf that contains approximately 2 cups flour. The medium is the 1½-pound loaf that uses about 3 cups of flour. The large is the 2-pound loaf that calls for approximately 4 cups flour. When trying a recipe for the first time, we suggest starting with the medium size first. Not all 2-pound loaf pans are created equal and you want to avoid overflows whenever possible. If it didn't quite fill up the pan, you know you're safe to try the larger loaf. In some of our recipes, we list vital wheat gluten as an optional ingredient. We include it because results sometimes varied greatly from one machine to the next. If some machines produced loaves that just needed a little more "oomph" than others, the gluten helped. We recommend trying the recipe first without the gluten. If it doesn't rise high enough or needs more body, cross out the word "optional," so you'll know next time to add the gluten. You may notice that some recipes require all-purpose flour for one size loaf and bread flour for the other sizes or vice versa. We had to switch to all-purpose flour in some instances because the bread rose too high using bread flour. All eggs used in these recipes are the large-size eggs. When a recipe lists beer as an ingredient, either use flat beer or pour off the foamy head before measuring. We list liquid amounts with a 2-tablespoon range in quantity to allow for the variances among machines. You'll soon learn whether your machine produces better loaves using the lower or higher amount of liquid. Again, and we can't stress it enough, it pays to check the dough as it mixes. We used Red Star brand active dry yeast when testing all the recipes in this book. If you choose to use other brands, we suggest you experiment a little first because not all yeasts are created equal. With some you may need to use ½ to 1 teaspoon more than called for in the recipe; for others you might be able to use a little less. Don't overlook the "blurbs" at the beginning of each recipe. We often used them to note or emphasize an important step or ingredient. We have included nutritional analysis at the end of each recipe to

be used as a general guideline. The information was calculated on an average medium loaf containing fourteen ½-inch-thick slices of bread. All of our recipes can be baked in the oven instead of in the bread machine. For those who want to work the dough with their hands and bake a more traditional loaf, we suggest you place the ingredients in the bread pan and set the machine on Dough. When it beeps that it's done, turn the dough out onto a floured countertop and knead it for 1 or 2 minutes. Place the large loaf in two greased 8½ × 4½ × 2½-inch loaf pans. Place the medium loaf in a greased 9 × 5 × 3-inch loaf pan. Place the small loaf in a greased 8½ × 4½ × 2½-inch loaf pan. (Or in the case of a free-form bread, shape the dough as desired and place on a greased baking sheet.) Cover dough with a dish towel and let rise in a warm place until doubled, about 30 to 45 minutes. You can bake most loaves at 375°F for 35 to 45 minutes until golden brown. Breads with a thin, crisp crust, such as French and sourdough, should be baked at a higher temperature, 400 to 450°F, for approximately 25 minutes. And one final suggestion: If your machine doesn't have a Preheat cycle, warm all cold liquids prior to mixing.

INGREDIENTS As any good cook or baker will tell you, the secret to success lies in using the best possible ingredients. The same is true for breads. Always try to obtain the most recently milled flours, the freshest vegetables, the ripest fruit, the freshest yeast. You will notice a difference! Here are some guidelines that should help:

WHITE FLOURS Bread flour is now sold in most grocery stores. (Gold Medal packages it as "Better for Bread" flour.) It has a higher gluten content than all-purpose flour. Gluten gives structure and height to each loaf, therefore bread flour will produce a higher loaf of bread (also, one with a coarser texture) and should be used in the recipes where it's indicated. We switch to all-purpose flour (bleached or unbleached) for most dinner rolls, sweet rolls, and specialty breads, as well as for loaves that rise too high with bread flour. Both bleached and unbleached all-purpose white flours are refined; however, bleached flour has also been whitened with an oxidizing or bleaching agent such as chlorine dioxide.

WHOLE-GRAIN FLOURS Whole wheat flour, unlike white flour, is ground from the complete wheat berry and thus contains the wheat germ as well as the wheat bran. Avoid using stoneground whole wheat in the bread machine. It is coarser in texture and does not rise as well as regular whole wheat flour in the machine. Rye flour is a heavy flour milled from the rye grain. It is low in gluten. You will need to combine it with white or whole wheat flour to produce an acceptable-size loaf. A rye dough is also stickier than other doughs. Barley flour is milled from barley kernels, which are very high in minerals. It contributes a slightly sweet taste and a cakelike texture to the dough. Buckwheat flour has a strong, tart, and earthy flavor and lends a grayish color to the finished product. We use it in small quantities because a little goes a long way. Millet flour is ground from whole millet, and when added to bread, gives it a crumbly, dry taste and texture. Oats have the highest protein and mineral content of all grains. They add that sweet and nutty "country" richness to bread. Cracked wheat and bulgur are pieces of the wheat kernel. Bulgur is cracked wheat that has been parboiled and dried for faster cooking. It will absorb liquids more readily than cracked wheat. Bran is the outer covering of the wheat kernel. It is added to bread recipes for texture, flavor, and fiber. Use it sparingly since too much bran (more

than $\frac{1}{3}$ cup in the small loaf, $\frac{1}{2}$ cup in the medium loaf, or $\frac{2}{3}$ cup in the large loaf) can inhibit the yeast's growth. Most supermarkets now carry miller's wheat bran in a box. Check the cereal or health-food section of your market. Wheat germ is the tiny embryo of the wheat kernel. It contributes texture and a nutty flavor to whole-grain breads. If used in excess (more than $\frac{1}{4}$ cup per small or medium loaf or more than $\frac{1}{2}$ cup per large loaf), it will inhibit the rising action of the yeast. Normally sold in jars, it's usually located in the cereal or health-food section of your grocery store. Millet is a yellowish, round grain that resembles a mustard seed. It adds a crunchy texture and extra nutrition to your breads. We had no difficulty locating the various whole grains used in these recipes at local natural-foods stores. The larger stores offer them both packaged and in open bins. Compare prices and we think you'll discover that buying them in bulk from the bins is a better deal. Whole-grain breads do not rise as quickly as white-flour breads and are normally shorter, denser loaves when made in a bread machine. Most machines, however, take that fact into account and allow a longer rising period in the whole wheat cycle. Only white, wheat, and rye flours contain gluten; therefore, all whole-grain recipes require white and/or whole wheat flour as a base. Whole-grain breads also brown faster and have a more robust flavor. If they are too dark for your liking, switch to the Light Crust setting when baking whole-grain breads. It's important to note that whole-grain flours and wheat germ contain natural oils and will soon go rancid if stored at room temperature. You should always store them in airtight containers in the refrigerator or freezer.

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LIQUID The very best water to use is bottled spring water. It has no chlorine and contains all the minerals the yeast needs to perform at its best. Avoid softened water. It's high in sodium. When a recipe calls for buttermilk, fresh is best. If you don't use it that often, you can buy a small carton and store it in the freezer. Once defrosted, it will keep in the refrigerator for up to a month. Shake it well before using. Even more convenient is the powdered buttermilk found in cans, usually with the other powdered milks in your grocery or natural-foods store. It's best to store it in the refrigerator. There's no need to mix the buttermilk powder with water before adding it to the mix. Simply replace the buttermilk with water and add 1 tablespoon buttermilk powder to the other dry ingredients for every $\frac{1}{4}$ cup buttermilk called for in the recipe. For instance, if the recipe calls for $\frac{3}{4}$ cup buttermilk, substitute $\frac{3}{4}$ cup water and add 3 tablespoons buttermilk powder to the other dry ingredients. A similar substitution can be made if you find yourself out of milk. Add $\frac{3}{4}$ to 1 tablespoon nonfat dry milk powder to the dry ingredients for each $\frac{1}{4}$ cup fresh milk called for in the recipe.

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 Therefore: $\frac{3}{8}$ cup = $\frac{1}{4}$ cup + 2 tablespoons
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 $\frac{7}{8}$ cup = $\frac{3}{4}$ cup + 2 tablespoons
 $1\frac{1}{8}$ cups = 1 cup + 2 tablespoons
TIPS FOR BAKING THE PERFECT LOAF
 There are so many things we've learned along the way about bread machines and baking bread. Most are contained in our second book, *The Bread Machine Magic Book of Helpful Hints*, but here are some we'd like to pass along to you now:
GREAT BREADS START WITH THE PROPER DOUGH CONSISTENCY
 • Experience will be your best teacher. If you're new at the bread-baking business, take time to look at and touch the dough several times during the mixing/kneading process. You'll soon develop a sense of the proper consistency for the perfect loaf. You're looking for a dough that forms a smooth, pliable ball after about 10 minutes of kneading. It will be slightly tacky to the touch. It shouldn't be crumbly. It shouldn't be sticky. It shouldn't leave traces of dough in the bottom of the pan as the mixing blade rotates. And it shouldn't be so stiff that the bread machine sounds like it's straining to knead it or about to stall. Some doughs can look perfect but have no give to them. Doughs that are stiff will invariably bake up into short, dense loaves. Think sensuous! What you're looking for is a dough that is warm, soft, alive—one that makes you want to pull it out of the machine and work with it for hours because it feels so wonderful.
 • Once in a while there are exceptions, when a dough should be wetter than normal or will take quite a while to pull moisture from various ingredients, but we let you know which recipes will produce an atypical dough. Read the "blurbs" at the start of the recipes. By the way, rye bread doughs will normally be on the wet side, so you need to allow for a moister dough in all rye bread recipes.
 • If the dough feels too dry or wet during mixing, add more liquid or flour to correct it, 1 tablespoon at a time. Often, all it takes is a tablespoon or two to correct it. If the mixing cycle is almost over, you can make the addition, stop the machine, and then restart it.
MEASURING INGREDIENTS
 • It's very important to use accurate and proper measuring equipment and techniques. Sometimes as little as 1 tablespoon liquid can make the difference between a great bread and a not-so-great one. Use a dry measuring cup for your flours and grains. They normally come nested in $\frac{1}{4}$ -, $\frac{1}{3}$ -, $\frac{1}{2}$ -, and 1-cup sizes. Avoid using the measuring cup as a scooper! This has been the cause of many a short, heavy loaf. To measure your dry ingredients properly, gently spoon them into the cup (do not pack them down with the back of the spoon or tap the side of the cup to settle them), and then level them with a straight-edged knife or spatula. Why be a spooner rather than a scooper? Because, when dipping down into your canister or bag of flour with the measuring cup, you can pack in at least 1 extra tablespoon of flour per cup, enough to make a big difference in your final product.
 • Use a clear plastic or glass liquid measuring cup for your liquids; set the cup on a flat surface and check the measurement at eye level.
 • When a recipe calls for more than 2 tablespoons butter or margarine, cut it into smaller pieces to ensure that it will blend well with the

other ingredients. • If a recipe calls for both oil and honey, measure the oil first. The honey or molasses will then slide easily out of the tablespoon. • To make use of the last few drops of honey or molasses that coat the sides of the jar, remove the lid and place the jar in the microwave on High for 10 to 15 seconds. It will then pour easily into your measuring spoon. • Any ingredients that are heated or cooked on the stove should be allowed to cool to room temperature before you add them to the rest of the ingredients; otherwise, they will kill the yeast. We suggest, too, that you add the ingredients to the bread pan in the order listed, adding the yeast last. Avoid adding yeast directly on top of the salt or vice versa. The two don't mix.

TIPS FOR HIGH-ALTITUDE BAKERS • Try any or all of the following suggestions if your breads rise too quickly and deflate when baked due to lower pressure at high altitudes: Reduce the amount of yeast by about one-third, increase the salt by 25%, and add ½ to 1 tablespoon vital wheat gluten per cup of flour. If all else fails, try baking your bread on the Rapid Bake cycle.

STORAGE • Store all whole-grain flours, bran, cracked wheat, bulgur, wheat germ, and nuts in sealed containers in the freezer or refrigerator to prevent them from turning rancid. They all contain natural oils and do not have a long shelf life. • If you plan to bake bread several times a week, make it as convenient for yourself as possible. We fill our canister sets with bread flour, sugar, nonfat dry milk powder, and oats. In the cupboard overhead we have containers of salt, honey, molasses, brown sugar, instant potato flakes, raisins, cornmeal, baking soda, herbs, and spices. With that arrangement, it's possible to toss together all the ingredients for a loaf of bread in just 5 minutes. • If you like to bake a wide variety of breads, we suggest having these ingredients on hand:

FLOURS: Bread, all-purpose (unbleached or regular), whole wheat, rye, barley, buckwheat, millet
LIQUIDS: Milk or nonfat dry milk powder, buttermilk or dry buttermilk powder
WHOLE GRAINS: Oats, wheat bran, wheat germ, cracked wheat or bulgur, millet
SWEETENERS: Granulated sugar, dark and light brown sugar, confectioners' sugar, honey, molasses
FATS: Margarine or unsalted butter, vegetable and olive oil, shortening
MISCELLANEOUS: Yeast, salt, instant potato flakes, eggs, sour cream, sunflower seeds, oranges, raisins, imported Parmesan cheese, various herbs and spices

• Once a loaf is done, remove it from the bread pan as soon as possible. Even with the Cool Down and Keep Warm cycles, bread left to sit in the pan too long will turn damp and soggy on the outside. • Baked bread and rolls, if allowed to cool completely and wrapped well in plastic, foil, or plastic bags, can be frozen satisfactorily for 1 month. It's best to slice the bread first for convenience sake. We don't recommend refrigerating bread. Bread stales 6 times faster in the refrigerator than when stored at room temperature. • In a hurry? No time to bake that dough that just came out of the machine? No problem. You can park most doughs in the refrigerator for 2 or 3 days. Place the dough in an oiled, sealed, plastic bag or bowl. You will need to punch it down each day. When ready to use it, simply take it out of the refrigerator and allow it to come to room temperature before shaping it into a loaf or rolls. We do this quite often with pizza dough. Having it handy like that means hot pizza from the oven faster than a delivery boy can get bring one to the door.

TROUBLESHOOTING • Once in a while you'll have loaves that turn out like

miniboulders rather than anything edible. Did you check the dough's consistency during kneading? It probably needed a little more liquid. Did you forget to place the blade securely on the post? Did you forget to add yeast? Did you scoop your flour out with a measuring cup rather than spooning it into the cup? Toss the loaf out (be careful you don't hit anyone with it!) and try again.

- Too much liquid in the dough can produce a wide variety of unsightly results. It will usually cause a whole-grain bread to be coarse and full of holes or very small with a flat or sunken top. If you end up with a tall loaf that is spongy-soft with caved-in sides, or a bread that rose too high and mushroomed over the top of the pan, those are also results of dough that was too wet. Don't forget that ingredients such as fruits, vegetables, sour cream, and cottage cheese add moisture to the dough as well.
- If a loaf consistently rises too fast but looks very deflated after it bakes, that means it had too long a rising period or rose too fast. The gluten strands broke, the gas escaped, and the bread fell during baking. You may need to use the Rapid Bake cycle if this happens often. It can also be the result of omitting salt from the recipe. You can reduce the amount of salt in a recipe, but we don't recommend you leave it out altogether.
- Breads that contain whole grains, cheese, eggs, or extra sugar will often bake up very dark or have a burnt crust. You should switch to a Light Crust setting for those breads.
- The weather can play an important part in your bread-baking efforts. Days when the humidity is either very high or very low, the flour's moisture content changes significantly. Professional bakers get around this by weighing their flour, which takes into account how much moisture the flour has absorbed from the atmosphere and gives them consistent results. If you're not keen on weighing your ingredients, simply adjust your wet or dry ingredients slightly to allow for the change in weather. As the dough mixes, add 1 or 2 more tablespoons flour if it's particularly humid outside, or 1 or 2 teaspoons more liquid if it's unusually dry out. Those are the times when it's especially important to pinch the dough as it mixes to make sure it's wet or dry enough.
- We've noticed that in the horizontal bread pans that bake the more traditionally shaped loaf, flour has a tendency to pile up in the corners and not always get mixed in with the rest of the ingredients. If you have one of those pans, it's always a good idea to clear out the corners with a rubber spatula shortly after the initial mixing cycle begins.

MISCELLANEOUS

- When using the Delayed Baking cycle on your machine, avoid using any ingredients that might spoil if left out at room temperature for any length of time, such as eggs, milk, sour cream, cottage cheese, and buttermilk. Also, make sure the yeast is not sitting in any liquid once you add it at the end.
- A serrated bread knife is invaluable. Make it your first purchase.
- The second purchase, if you bake free-form breads in the oven quite often, is one of those silicone or Teflon baking sheets. They're reusable and you'll never again have to grease a baking sheet. What a godsend!
- Here's a tip from one who learned the hard way: Remember to remove the mixing blade from that special loaf of bread you've baked as a gift. Once the bread is wrapped and given, it's quite embarrassing to ask for the blade back!
- If you're making rolls or specialty breads and the recipe calls for a baking pan or a cake pan, and all you have is a glass baking dish or pie plate, reduce the oven temperature by 25°F to avoid overbrowning.
- Dark pans will produce dark crusts; shiny pans will produce lighter

crusts. • When making sweet rolls that are rolled up jelly-roll fashion and then sliced, here's a nifty trick. Use dental floss to cut each slice. Lightly mark the roll with a knife where you want to slice it. Starting at one end, slide a 12-inch length of dental floss or heavy thread underneath the roll, and at each mark, bring the ends of the floss up and crisscross them on top. Keep pulling in opposite directions and the floss will cut right through the roll with ease. • When you find your freezer half full of bags containing that one last slice of bread no one will kill off, what do you do with all those odds and ends? First, know that you will never again have to buy bread crumbs. A quick whirl in the food processor will turn those orphan slices into the most delicious bread crumbs imaginable! With not much more effort, you can create some delicious croutons that will make your salads sparkle. (See our recipes for croutons.) Bread pudding, stuffing, and French toast made with many of the breads in this cookbook will leave the realm of ordinary and achieve memorable status. If you're overworked, stressed out, and too busy to create something with those stray slices, dump them into a bag, visit your own backyard or the nearest park, and take a few quiet moments to feed your neighborhood birds, ducks, or squirrels. Your day will be brighter for it. • Last and most important, have fun with this fabulous appliance! Experiment with new shapes and taste sensations. You can turn a plain dough into a masterpiece by braiding it, brushing it with egg white, and sprinkling poppyseeds or sesame seeds on top. How about sculpting a bread basket simply by twining ropes of bread dough around the outside of an inverted, greased bowl? After baking, remove the bowl and you have a lovely basket for your homemade rolls. You can do something similar by creating a cornucopia shape from wadded-up aluminum foil. It's the perfect centerpiece for Thanksgiving when filled with fresh homemade rolls or dried flowers and other seasonal decor. If you're not feeling quite that inspired, have fun just shaping small, individual bread bowls the next time you serve chili or stew to family or friends. One large, round loaf hollowed out and toasted in a 350°F oven is a tasty container for your favorite dip or fondue. Experiment with various cooking containers such as coffee cans and clay flowerpots. See how much fun you can have when you unleash your creative instincts! Who knows, you might come up with a bake-off winner or a blue ribbon at a state fair. Happy baking!

ABOUT OUR RECIPES Our recipes are listed as "small, medium, large." The small is the 1-pound loaf that contains approximately 2 cups flour. The medium is the 1½-pound loaf that uses about 3 cups of flour. The large is the 2-pound loaf that calls for approximately 4 cups flour. When trying a recipe for the first time, we suggest starting with the medium size first. Not all 2-pound loaf pans are created equal and you want to avoid overflows whenever possible. If it didn't quite fill up the pan, you know you're safe to try the larger loaf. In some of our recipes, we list vital wheat gluten as an optional ingredient. We include it because results sometimes varied greatly from one machine to the next. If some machines produced loaves that just needed a little more "oomph" than others, the gluten helped. We recommend trying the recipe first without the gluten. If it doesn't rise high enough or needs more body, cross out the word "optional," so you'll know next time to add the gluten. You may notice that some recipes require all-purpose flour for one size loaf and bread flour for the other sizes or vice versa. We had to switch to all-purpose flour in

some instances because the bread rose too high using bread flour. All eggs used in these recipes are the large-size eggs. When a recipe lists beer as an ingredient, either use flat beer or pour off the foamy head before measuring. We list liquid amounts with a 2-tablespoon range in quantity to allow for the variances among machines. You'll soon learn whether your machine produces better loaves using the lower or higher amount of liquid. Again, and we can't stress it enough, it pays to check the dough as it mixes. We used Red Star brand active dry yeast when testing all the recipes in this book. If you choose to use other brands, we suggest you experiment a little first because not all yeasts are created equal. With some you may need to use ½ to 1 teaspoon more than called for in the recipe; for others you might be able to use a little less. Don't overlook the "blurbs" at the beginning of each recipe. We often used them to note or emphasize an important step or ingredient. We have included nutritional analysis at the end of each recipe to be used as a general guideline. The information was calculated on an average medium loaf containing fourteen ½-inch-thick slices of bread. All of our recipes can be baked in the oven instead of in the bread machine. For those who want to work the dough with their hands and bake a more traditional loaf, we suggest you place the ingredients in the bread pan and set the machine on Dough. When it beeps that it's done, turn the dough out onto a floured countertop and knead it for 1 or 2 minutes. Place the large loaf in two greased 8½ × 4½ × 2½-inch loaf pans. Place the medium loaf in a greased 9 × 5 × 3-inch loaf pan. Place the small loaf in a greased 8½ × 4½ × 2½-inch loaf pan. (Or in the case of a free-form bread, shape the dough as desired and place on a greased baking sheet.) Cover dough with a dish towel and let rise in a warm place until doubled, about 30 to 45 minutes. You can bake most loaves at 375°F for 35 to 45 minutes until golden brown. Breads with a thin, crisp crust, such as French and sourdough, should be baked at a higher temperature, 400 to 450°F, for approximately 25 minutes. And one final suggestion: If your machine doesn't have a Preheat cycle, warm all cold liquids prior to mixing.

White Breads
White Breads Basic White Bread
This is a very basic recipe for white bread and probably similar to the one that comes with your machine. It's a good place to start—the ingredients are readily available and it makes a nicely shaped loaf of bread.

SMALL RECIPE
WATER ½ to ⅝ cup
MILK ⅜ cup
BUTTER OR MARGARINE 1 tablespoon
SUGAR 2 tablespoons
SALT 1 teaspoon
BREAD FLOUR 2 cups
RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons

MEDIUM RECIPE
WATER ½ to ⅝ cup
MILK ⅝ cup
BUTTER OR MARGARINE 1½ tablespoons
SUGAR 3 tablespoons
SALT 1½ teaspoons
BREAD FLOUR 3 cups
RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons

LARGE RECIPE
WATER ⅞ to 1 cup
MILK ¾ cup
BUTTER OR MARGARINE 2 tablespoons
SUGAR ¼ cup
SALT 2 teaspoons
BREAD FLOUR 4 cups
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before

slicing.
CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Rapid Bake
NUTRITIONAL INFORMATION PER SLICE
Calories 121 / Fat 1.3 grams / Carbohydrates 23.6 grams / Protein 3.2 grams / Fiber .8 gram / Sodium 250 milligrams / Cholesterol .5 milligram

Basic White Bread
This is a very basic recipe for white bread and probably similar to the one that comes with your machine. It's a good place to start—the ingredients are readily available and it makes a nicely shaped loaf of bread.

SMALL RECIPE
WATER ½ to ⅝ cup
MILK ⅜ cup
BUTTER OR MARGARINE 1 tablespoon
SUGAR 2 tablespoons
SALT 1 teaspoon
BREAD FLOUR 2 cups
RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons

MEDIUM RECIPE
WATER ½ to ⅝ cup
MILK ⅝ cup
BUTTER OR MARGARINE 1½ tablespoons
SUGAR 3 tablespoons
SALT 1½ teaspoons
BREAD FLOUR 3 cups
RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons

LARGE RECIPE
WATER ⅞ to 1 cup
MILK ¾ cup
BUTTER OR MARGARINE 2 tablespoons
SUGAR ¼ cup
SALT 2 teaspoons
BREAD FLOUR 4 cups
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Rapid Bake
NUTRITIONAL INFORMATION PER SLICE
Calories 121 / Fat 1.3 grams / Carbohydrates 23.6 grams / Protein 3.2 grams / Fiber .8 gram / Sodium 250 milligrams / Cholesterol .5 milligram

Brown Bagger's White Bread
For sandwiches, we often use this hearty white bread because it holds up well in a lunch box or picnic basket.

SMALL RECIPE
WATER ⅜ to ½ cup
MILK ⅜ cup
EGG 1 OIL 1 tablespoon
SUGAR 2 tablespoons
SALT 1 teaspoon
BREAD FLOUR 2 cups
WHEAT GERM 2 tablespoons
INSTANT POTATO FLAKES 1 tablespoon
RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons

MEDIUM RECIPE
WATER ½ to ⅝ cup
MILK ½ cup
EGG 1 OIL 1½ tablespoons
SUGAR 3 tablespoons
SALT 1½ teaspoons
BREAD FLOUR 3 cups
WHEAT GERM 3 tablespoons
INSTANT POTATO FLAKES 2 tablespoons
RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons

LARGE RECIPE
WATER ¾ to ⅞ cup
MILK ⅝ cup
EGG 2 OIL 2 tablespoons
SUGAR ¼ cup
SALT 2 teaspoons
BREAD FLOUR 4 cups
WHEAT GERM ¼ cup
INSTANT POTATO FLAKES 2 tablespoons
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Rapid Bake
NUTRITIONAL INFORMATION PER SLICE
Calories 138 / Fat 2.3 grams / Carbohydrates 24.7 grams / Protein 4.1 grams / Fiber 1

gram / Sodium 238 milligrams / Cholesterol 15.6 milligrams

Brown Bagger's White Bread

For sandwiches, we often use this hearty white bread because it holds up well in a lunch box or picnic basket.

SMALL RECIPE
WATER $\frac{3}{8}$ to $\frac{1}{2}$ cup
MILK $\frac{3}{8}$ cup
EGG 1
OIL 1 tablespoon
SUGAR 2 tablespoons
SALT 1 teaspoon
BREAD FLOUR 2 cups
WHEAT GERM 2 tablespoons
INSTANT POTATO FLAKES 1 tablespoon
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

MEDIUM RECIPE
WATER $\frac{1}{2}$ to $\frac{5}{8}$ cup
MILK $\frac{1}{2}$ cup
EGG 1
OIL $1\frac{1}{2}$ tablespoons
SUGAR 3 tablespoons
SALT $1\frac{1}{2}$ teaspoons
BREAD FLOUR 3 cups
WHEAT GERM 3 tablespoons
INSTANT POTATO FLAKES 2 tablespoons
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

LARGE RECIPE
WATER $\frac{3}{4}$ to $\frac{7}{8}$ cup
MILK $\frac{5}{8}$ cup
EGG 2
OIL 2 tablespoons
SUGAR $\frac{1}{4}$ cup
SALT 2 teaspoons
BREAD FLOUR 4 cups
WHEAT GERM $\frac{1}{4}$ cup
INSTANT POTATO FLAKES 2 tablespoons
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Rapid Bake

NUTRITIONAL INFORMATION PER SLICE
Calories 138 / Fat 2.3 grams / Carbohydrates 24.7 grams / Protein 4.1 grams / Fiber 1 gram / Sodium 238 milligrams / Cholesterol 15.6 milligrams

DeDe's Buttermilk Bread

Linda's sister DeDe picked this moist, rich, and tender loaf as her favorite. Almost everyone we've heard from agrees. Plain, white sandwich bread doesn't get much better than this!

SMALL RECIPE
BUTTERMILK $\frac{7}{8}$ to 1 cup
HONEY 2 tablespoons
SALT 1 teaspoon
BUTTER OR MARGARINE 1 tablespoon
BREAD FLOUR 2 cups
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

MEDIUM RECIPE
BUTTERMILK $1\frac{1}{8}$ to $1\frac{1}{4}$ cups
HONEY 3 tablespoons
SALT $1\frac{1}{2}$ teaspoons
BUTTER OR MARGARINE 1 tablespoon
BREAD FLOUR 3 cups
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

LARGE RECIPE
BUTTERMILK $1\frac{1}{2}$ to $1\frac{5}{8}$ cups
HONEY $\frac{1}{4}$ cup
SALT 2 teaspoons
BUTTER OR MARGARINE 2 tablespoons
BREAD FLOUR 4 cups
RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Light
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Sweet Bread

NUTRITIONAL INFORMATION PER SLICE
Calories 125 / Fat 1.1 grams / Carbohydrates 25.1 grams / Protein 3.5 grams / Fiber .8 gram / Sodium 260 milligrams / Cholesterol .7 milligram

DeDe's Buttermilk Bread

Linda's sister DeDe picked this moist, rich, and tender loaf as her favorite. Almost everyone we've heard from agrees. Plain, white sandwich bread doesn't get much better than

this!

SMALL RECIPE
 BUTTERMILK $\frac{7}{8}$ to 1 cup
 HONEY 2 tablespoons
 SALT 1 teaspoon
 BUTTER OR MARGARINE 1 tablespoon
 BREAD FLOUR 2 cups
 RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

MEDIUM RECIPE
 BUTTERMILK $\frac{1}{8}$ to $1\frac{1}{4}$ cups
 HONEY 3 tablespoons
 SALT $1\frac{1}{2}$ teaspoons
 BUTTER OR MARGARINE 1 tablespoon
 BREAD FLOUR 3 cups
 RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

LARGE RECIPE
 BUTTERMILK $1\frac{1}{2}$ to $1\frac{5}{8}$ cups
 HONEY $\frac{1}{4}$ cup
 SALT 2 teaspoons
 BUTTER OR MARGARINE 2 tablespoons
 BREAD FLOUR 4 cups
 RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start.
 2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
 3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Light
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Sweet Bread

NUTRITIONAL INFORMATION PER SLICE
 Calories 125 / Fat 1.1 grams / Carbohydrates 25.1 grams / Protein 3.5 grams / Fiber .8 gram / Sodium 260 milligrams / Cholesterol .7 milligram

Egg Bread
 Need a bread for sandwiches? Here's the perfect companion for anything from tuna to cheese. The eggs give it a rich, velvety taste and texture. We like to keep a loaf in the freezer for Sunday morning's French toast.

SMALL RECIPE
 MILK $\frac{1}{2}$ to $\frac{5}{8}$ cup
 EGG 1
 SALT 1 teaspoon
 BUTTER OR MARGARINE 2 tablespoons
 SUGAR 3 tablespoons
 BREAD FLOUR 2 cups
 RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

MEDIUM RECIPE
 MILK $\frac{3}{4}$ to $\frac{7}{8}$ cup
 EGG 2
 SALT $1\frac{1}{2}$ teaspoons
 BUTTER OR MARGARINE 3 tablespoons
 SUGAR $\frac{1}{4}$ cup
 BREAD FLOUR 3 cups
 RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

LARGE RECIPE
 MILK 1 to $1\frac{1}{8}$ cups
 EGG 3
 SALT 2 teaspoons
 BUTTER OR MARGARINE 4 tablespoons
 SUGAR $\frac{1}{4}$ cup
 BREAD FLOUR 4 cups
 RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start.
 2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
 3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Light
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Sweet Bread; Rapid Bake

NUTRITIONAL INFORMATION PER SLICE
 Calories 145 / Fat 3 grams / Carbohydrates 24.7 grams / Protein 4.2 grams / Fiber .8 gram / Sodium 275 milligrams / Cholesterol 31 milligrams

Egg Bread
 Need a bread for sandwiches? Here's the perfect companion for anything from tuna to cheese. The eggs give it a rich, velvety taste and texture. We like to keep a loaf in the freezer for Sunday morning's French toast.

SMALL RECIPE
 MILK $\frac{1}{2}$ to $\frac{5}{8}$ cup
 EGG 1
 SALT 1 teaspoon
 BUTTER OR MARGARINE 2 tablespoons
 SUGAR 3 tablespoons
 BREAD FLOUR 2 cups
 RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

MEDIUM RECIPE
 MILK $\frac{3}{4}$ to $\frac{7}{8}$ cup
 EGG 2
 SALT $1\frac{1}{2}$ teaspoons
 BUTTER OR MARGARINE 3 tablespoons
 SUGAR $\frac{1}{4}$ cup
 BREAD FLOUR 3 cups
 RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

LARGE RECIPE
 MILK 1 to

$\frac{1}{8}$ cups EGG 3 SALT 2 teaspoons BUTTER OR MARGARINE 4 tablespoons SUGAR $\frac{1}{4}$ cup BREAD FLOUR 4 cups RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons

- Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start.
- Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
- After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Light
 BAKE CYCLE: Standard
 OPTIONAL BAKE CYCLES: Sweet Bread; Rapid Bake
 NUTRITIONAL INFORMATION PER SLICE
 Calories 145 / Fat 3 grams / Carbohydrates 24.7 grams / Protein 4.2 grams / Fiber .8 gram / Sodium 275 milligrams / Cholesterol 31 milligrams

Irish Potato Bread
 We tested several potato breads and this one was by far the best. It is soft and spongy and has a wonderful flavor. You'll find that the amount of liquid you need to use depends on the moisture content of your potatoes. On some machines, this baked up best on the Rapid Bake cycle.

SMALL RECIPE
 MILK $\frac{3}{8}$ cup POTATO WATER* $\frac{1}{4}$ to $\frac{3}{8}$ cup BUTTER OR MARGARINE 1 tablespoon SUGAR 1 tablespoon SALT 1 teaspoon ALL-PURPOSE FLOUR 2 cups PLAIN MASHED POTATO, ROOM TEMPERATURE $\frac{1}{4}$ cup RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

MEDIUM RECIPE
 MILK $\frac{5}{8}$ cup POTATO WATER* $\frac{1}{4}$ to $\frac{3}{8}$ cup BUTTER OR MARGARINE $1\frac{1}{2}$ tablespoons SUGAR $1\frac{1}{2}$ tablespoons SALT $1\frac{1}{2}$ teaspoons ALL-PURPOSE FLOUR 3 cups PLAIN MASHED POTATO, ROOM TEMPERATURE $\frac{1}{3}$ cup RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

LARGE RECIPE
 MILK $\frac{7}{8}$ cup POTATO WATER* $\frac{1}{4}$ to $\frac{3}{8}$ cup BUTTER OR MARGARINE 2 tablespoons SUGAR 2 tablespoons SALT 2 teaspoons ALL-PURPOSE FLOUR 4 cups PLAIN MASHED POTATO, ROOM TEMPERATURE $\frac{1}{2}$ cup RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

- Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
- Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
- After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
 BAKE CYCLE: Standard
 OPTIONAL BAKE CYCLES: Rapid Bake
 NUTRITIONAL INFORMATION PER SLICE
 Calories 119 / Fat 1.3 grams / Carbohydrates 22.9 grams / Protein 3.3 grams / Fiber .9 gram / Sodium 250 milligrams / Cholesterol .5 milligram*

The water in which you cooked the potato
 Irish Potato Bread
 We tested several potato breads and this one was by far the best. It is soft and spongy and has a wonderful flavor. You'll find that the amount of liquid you need to use depends on the moisture content of your potatoes. On some machines, this baked up best on the Rapid Bake cycle.

SMALL RECIPE
 MILK $\frac{3}{8}$ cup POTATO WATER* $\frac{1}{4}$ to $\frac{3}{8}$ cup BUTTER OR MARGARINE 1 tablespoon SUGAR 1 tablespoon SALT 1 teaspoon ALL-PURPOSE FLOUR 2 cups PLAIN MASHED POTATO, ROOM TEMPERATURE $\frac{1}{4}$ cup RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

MEDIUM RECIPE
 MILK $\frac{5}{8}$ cup POTATO WATER* $\frac{1}{4}$ to $\frac{3}{8}$ cup BUTTER OR

MARGARINE 1½ tablespoons SUGAR 1½ tablespoons SALT 1½ teaspoons ALL-PURPOSE FLOUR 3 cups PLAIN MASHED POTATO, ROOM TEMPERATURE ⅓ cup RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons LARGE RECIPE MILK ⅞ cup POTATO WATER* ¼ to ⅜ cup BUTTER OR MARGARINE 2 tablespoons SUGAR 2 tablespoons SALT 2 teaspoons ALL-PURPOSE FLOUR 4 cups PLAIN MASHED POTATO, ROOM TEMPERATURE ½ cup RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.

2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.

3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Rapid Bake
NUTRITIONAL INFORMATION PER SLICE
Calories 119 / Fat 1.3 grams / Carbohydrates 22.9 grams / Protein 3.3 grams / Fiber .9 gram / Sodium 250 milligrams / Cholesterol .5 milligram

*The water in which you cooked the potato

Linda's Easy Potato Bread
This bread is moist and fluffy and a family favorite for sandwiches. (Note: The 1-pound loaf must be baked on the Rapid Bake setting to prevent it from overflowing the pan.)

SMALL RECIPE
INSTANT POTATO FLAKES 3 tablespoons MILK ½ cup WATER ⅜ to ½ cup BUTTER OR MARGARINE 1 tablespoon SUGAR 1 tablespoon SALT 1 teaspoon BREAD FLOUR 2 cups RED STAR BRAND ACTIVE DRY YEAST 1½ teaspoons MEDIUM RECIPE
INSTANT POTATO FLAKES ¼ cup MILK ¾ cup WATER ⅜ to ½ cup BUTTER OR MARGARINE 1½ tablespoons SUGAR 1½ tablespoons SALT 1½ teaspoons BREAD FLOUR 3 cups RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons LARGE RECIPE
INSTANT POTATO FLAKES 6 tablespoons MILK 1 cup WATER ½ to ⅝ cup BUTTER OR MARGARINE 2 tablespoons SUGAR 2 tablespoons SALT 2 teaspoons BREAD FLOUR 4 cups RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

For the Small Recipe

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting then the Rapid Bake cycle and press Start.

2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.

3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
BAKE CYCLE: Rapid Bake

For the Medium and Large Recipes

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.

2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.

3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Rapid Bake
NUTRITIONAL INFORMATION PER SLICE
Calories 120 / Fat 1.3 grams / Carbohydrates 23.1 grams / Protein 3.4 grams / Fiber .9

gram / Sodium 252 milligrams / Cholesterol .5 milligram
Linda's Easy Potato Bread
This bread is moist and fluffy and a family favorite for sandwiches. (Note: The 1-pound loaf must be baked on the Rapid Bake setting to prevent it from overflowing the pan.)
SMALL RECIPE
INSTANT POTATO FLAKES 3 tablespoons
MILK $\frac{1}{2}$ cup
WATER $\frac{3}{8}$ to $\frac{1}{2}$ cup
BUTTER OR MARGARINE 1 tablespoon
SUGAR 1 tablespoon
SALT 1 teaspoon
BREAD FLOUR 2 cups
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons
MEDIUM RECIPE
INSTANT POTATO FLAKES $\frac{1}{4}$ cup
MILK $\frac{3}{4}$ cup
WATER $\frac{3}{8}$ to $\frac{1}{2}$ cup
BUTTER OR MARGARINE $1\frac{1}{2}$ tablespoons
SUGAR $1\frac{1}{2}$ tablespoons
SALT $1\frac{1}{2}$ teaspoons
BREAD FLOUR 3 cups
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
LARGE RECIPE
INSTANT POTATO FLAKES 6 tablespoons
MILK 1 cup
WATER $\frac{1}{2}$ to $\frac{5}{8}$ cup
BUTTER OR MARGARINE 2 tablespoons
SUGAR 2 tablespoons
SALT 2 teaspoons
BREAD FLOUR 4 cups
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
For the Small Recipe
1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting then the Rapid Bake cycle and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.
CRUST: Medium
BAKE CYCLE: Rapid Bake
For the Medium and Large Recipes
1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.
CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Rapid Bake
NUTRITIONAL INFORMATION PER SLICE
Calories 120 / Fat 1.3 grams / Carbohydrates 23.1 grams / Protein 3.4 grams / Fiber .9 gram / Sodium 252 milligrams / Cholesterol .5 milligram
Midnight-Sun Bread
This is an outstanding bread! It has a delicate, cakelike texture and combines the orange and caraway flavors that are popular in so many Scandinavian breads. It's also good toasted.
SMALL RECIPE
BUTTER
MILK $\frac{3}{4}$ to $\frac{7}{8}$ cup
BUTTER OR MARGARINE $1\frac{1}{2}$ tablespoons
HONEY $1\frac{1}{2}$ tablespoons
SALT 1 teaspoon
BREAD FLOUR 2 cups
GRATED ORANGE RIND 2 teaspoons
CARAWAY SEEDS 1 teaspoon
RAISINS $\frac{1}{3}$ cup
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons
MEDIUM RECIPE
BUTTER
MILK $1\frac{1}{8}$ to $1\frac{1}{4}$ cups
BUTTER OR MARGARINE 2 tablespoons
HONEY 2 tablespoons
SALT $1\frac{1}{2}$ teaspoons
BREAD FLOUR 3 cups
GRATED ORANGE RIND 1 tablespoon
CARAWAY SEEDS $1\frac{1}{2}$ teaspoons
RAISINS $\frac{1}{2}$ cup
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
LARGE RECIPE
BUTTER
MILK $\frac{3}{4}$ to $\frac{7}{8}$ cup
BUTTER OR MARGARINE $1\frac{1}{2}$ tablespoons
HONEY $1\frac{1}{2}$ tablespoons
SALT 1 teaspoon
BREAD FLOUR 2 cups
GRATED ORANGE RIND 2 teaspoons
CARAWAY SEEDS 1 teaspoon
RAISINS $\frac{1}{3}$ cup
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons
1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust

setting and press Start.2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Light
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Sweet Bread; Raisin/Nut

NUTRITIONAL INFORMATION PER SLICE
 Calories 129 / Fat 1.7 grams / Carbohydrates 24.4 grams / Protein 3.6 grams / Fiber .9 gram / Sodium 270 milligrams / Cholesterol .7 milligram

Midnight-Sun Bread
 This is an outstanding bread! It has a delicate, cakelike texture and combines the orange and caraway flavors that are popular in so many Scandinavian breads. It's also good toasted.

SMALL RECIPE
BUTTER MILK $\frac{3}{4}$ to $\frac{7}{8}$ cup
BUTTER OR MARGARINE $1\frac{1}{2}$ tablespoons
HONEY $1\frac{1}{2}$ tablespoons
SALT 1 teaspoon
BREAD FLOUR 2 cups
GRATED ORANGE RIND 2 teaspoons
CARAWAY SEEDS 1 teaspoon
RAISINS $\frac{1}{3}$ cup
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

MEDIUM RECIPE
BUTTER MILK $\frac{1}{8}$ to $\frac{1}{4}$ cups
BUTTER OR MARGARINE 2 tablespoons
HONEY 2 tablespoons
SALT $1\frac{1}{2}$ teaspoons
BREAD FLOUR 3 cups
GRATED ORANGE RIND 1 tablespoon
CARAWAY SEEDS $1\frac{1}{2}$ teaspoons
RAISINS $\frac{1}{2}$ cup
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

LARGE RECIPE
BUTTER MILK $\frac{3}{4}$ to $\frac{7}{8}$ cup
BUTTER OR MARGARINE $1\frac{1}{2}$ tablespoons
HONEY $1\frac{1}{2}$ tablespoons
SALT 1 teaspoon
BREAD FLOUR 2 cups
GRATED ORANGE RIND 2 teaspoons
CARAWAY SEEDS 1 teaspoon
RAISINS $\frac{1}{3}$ cup
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start.2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Light
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Sweet Bread; Raisin/Nut

NUTRITIONAL INFORMATION PER SLICE
 Calories 129 / Fat 1.7 grams / Carbohydrates 24.4 grams / Protein 3.6 grams / Fiber .9 gram / Sodium 270 milligrams / Cholesterol .7 milligram

English Toasting Bread
 This is a special bread that's coated with cornmeal, so it needs to be baked in a loaf pan in the oven. It's heavenly with orange marmalade.

SMALL RECIPE
MILK $\frac{5}{8}$ cup
WATER $\frac{1}{4}$ to $\frac{3}{8}$ cup
SUGAR $1\frac{1}{2}$ teaspoons
SALT $\frac{1}{2}$ teaspoon
BREAD FLOUR 2 cups
BAKING SODA $\frac{1}{4}$ teaspoon
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
CORNMEAL as needed

MEDIUM RECIPE
MILK $\frac{3}{4}$ cup
WATER $\frac{3}{8}$ to $\frac{1}{2}$ cup
SUGAR 2 teaspoons
SALT 1 teaspoon
BREAD FLOUR 3 cups
BAKING SODA $\frac{1}{4}$ teaspoon
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
CORNMEAL as needed

LARGE RECIPE
MILK $\frac{7}{8}$ cup
WATER $\frac{1}{2}$ to $\frac{5}{8}$ cup
SUGAR 3 teaspoons
SALT 1 teaspoon
BREAD FLOUR 4 cups
BAKING SODA $\frac{1}{2}$ teaspoon
RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons
CORNMEAL as needed

1. Place all ingredients except cornmeal in bread pan, select Dough setting, and press Start.2. When the dough has risen long enough, the machine will beep. Turn off bread machine, remove bread pan, and turn out dough onto a lightly floured countertop or cutting board. For the

Small and Medium Recipes Grease an 8½ × 4½ × 2½-inch loaf pan; sprinkle all sides with cornmeal. For the Large Recipe Grease two 8½ × 4½ × 2½-inch loaf pans; sprinkle all sides with cornmeal. Cut dough in half. 3. Place dough into prepared loaf pan(s). With your hands, carefully press dough evenly into pan(s). Sprinkle top with cornmeal. Cover and let rise in a warm oven for 20 to 30 minutes or until dough almost reaches the top of the pan. (Hint: To warm oven slightly, turn oven on Warm setting for 1 minute, then turn it off and place covered dough in oven to rise. Remove pan from oven before preheating.) 4. Preheat oven to 400°F. Bake for 25 minutes. 5. Remove from oven, then remove loaf (or loaves) from pan and cool on cake rack. To serve, cut into thick slices and toast. BAKE CYCLE: Dough Small recipe yields 1 loaf Medium recipe yields 1 loaf Large recipe yields 2 loaves

NUTRITIONAL INFORMATION PER SLICE
 Calories 106 / Fat .4 gram / Carbohydrates 21.7 grams / Protein 3.3 grams / Fiber .8 gram / Sodium 174 milligrams / Cholesterol .5 milligram

English Toasting Bread
 This is a special bread that's coated with cornmeal, so it needs to be baked in a loaf pan in the oven. It's heavenly with orange marmalade.

SMALL RECIPE
 MILK ⅝ cup WATER ¼ to ⅜ cup SUGAR 1½ teaspoons SALT ½ teaspoon BREAD FLOUR 2 cups BAKING SODA ¼ teaspoon RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons CORNMEAL as needed

MEDIUM RECIPE
 MILK ¾ cup WATER ⅜ to ½ cup SUGAR 2 teaspoons SALT 1 teaspoon BREAD FLOUR 3 cups BAKING SODA ¼ teaspoon RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons CORNMEAL as needed

LARGE RECIPE
 MILK ⅞ cup WATER ½ to ⅝ cup SUGAR 3 teaspoons SALT 1 teaspoon BREAD FLOUR 4 cups BAKING SODA ½ teaspoon RED STAR BRAND ACTIVE DRY YEAST 2½ teaspoons CORNMEAL as needed

1. Place all ingredients except cornmeal in bread pan, select Dough setting, and press Start. 2. When the dough has risen long enough, the machine will beep. Turn off bread machine, remove bread pan, and turn out dough onto a lightly floured countertop or cutting board. For the Small and Medium Recipes Grease an 8½ × 4½ × 2½-inch loaf pan; sprinkle all sides with cornmeal. For the Large Recipe Grease two 8½ × 4½ × 2½-inch loaf pans; sprinkle all sides with cornmeal. Cut dough in half. 3. Place dough into prepared loaf pan(s). With your hands, carefully press dough evenly into pan(s). Sprinkle top with cornmeal. Cover and let rise in a warm oven for 20 to 30 minutes or until dough almost reaches the top of the pan. (Hint: To warm oven slightly, turn oven on Warm setting for 1 minute, then turn it off and place covered dough in oven to rise. Remove pan from oven before preheating.) 4. Preheat oven to 400°F. Bake for 25 minutes. 5. Remove from oven, then remove loaf (or loaves) from pan and cool on cake rack. To serve, cut into thick slices and toast. BAKE CYCLE: Dough Small recipe yields 1 loaf Medium recipe yields 1 loaf Large recipe yields 2 loaves

NUTRITIONAL INFORMATION PER SLICE
 Calories 106 / Fat .4 gram / Carbohydrates 21.7 grams / Protein 3.3 grams / Fiber .8 gram / Sodium 174 milligrams / Cholesterol .5 milligram

Authentic French Bread
 This fine-tasting bread is a fixture at our dinner parties. Since it contains no fat, it starts to go stale in just a matter of hours. Plan to serve this bread shortly after it comes out of the oven. Set a tub of sweet creamery butter next to it and watch the loaf disappear!

SMALL RECIPE
 WATER ¾ to ⅞ cup SALT 1 teaspoon BREAD FLOUR 2 cups RED STAR BRAND

ACTIVE DRY YEAST 2 teaspoons CORNMEAL as needed MEDIUM RECIPE WATER 1 to $\frac{1}{8}$ cups SALT $\frac{1}{2}$ teaspoons BREAD FLOUR 3 cups RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons CORNMEAL as needed LARGE RECIPE WATER $\frac{1}{4}$ to $\frac{3}{8}$ cups SALT 2 teaspoons BREAD FLOUR 4 cups RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons CORNMEAL as needed

1. Place all ingredients except cornmeal in bread pan, select Dough setting, and press Start.
2. When the dough has risen long enough, the machine will beep. Turn off bread machine, remove bread pan, and turn out dough onto a lightly floured countertop or cutting board.
For the Small Recipe Shape dough into one 10-inch oblong loaf or 1 large round loaf or one thin 24-inch-long baguette or 6 French rolls.
For the Medium Recipe Shape dough into one 12-inch oblong loaf or 1 large round loaf or two thin 18-inch-long baguettes or 8 French rolls.
For the Large Recipe Cut dough in half. Shape dough into two 10-inch oblong loaves or 2 large round loaves or two thin 24-inch-long baguettes or 10 French rolls.
3. Dust the top(s) with a little flour; rub it in. Place the loaves on a cookie sheet dusted with cornmeal. With a very sharp knife or razor blade, slash the tops of the rolls or baguettes straight down the center to make a cut about $\frac{1}{2}$ inch deep. On the oblong loaf, make 3 diagonal slashes. On the round loaf, slash an X or # on top.
4. Cover and let rise in a warm oven 30 to 45 minutes until doubled in size. (Hint: To warm oven slightly, turn oven on Warm setting for 1 minute, then turn it off and place covered dough in oven to rise. Remove pan from oven before preheating.)
5. Place a pan of hot water on the bottom rack of the oven. (This will create steam, which is necessary to produce an authentic, crisp crust.) Preheat oven to 450°F. Bake the round or oblong loaves about 20 minutes, the baguettes about 15 minutes, and the rolls 10 to 12 minutes.
6. Remove from oven; cool on cake rack. This is best served within hours of baking. To preserve the crisp crust, do not store in plastic wrap or bags.

BAKE CYCLE: Dough Small recipe yields 1 oblong or round loaf, 1 baguette, or 6 rolls Medium recipe yields 1 oblong or round loaf, 2 baguettes, or 8 rolls Large recipe yields 2 oblong or round loaves, 2 baguettes, or 10 rolls

NUTRITIONAL INFORMATION PER SLICE Calories 98 / Fat .3 gram / Carbohydrates 20.5 grams / Protein 2.9 grams / Fiber .8 gram / Sodium 229 milligrams / Cholesterol 0 milligrams

Authentic French Bread This fine-tasting bread is a fixture at our dinner parties. Since it contains no fat, it starts to go stale in just a matter of hours. Plan to serve this bread shortly after it comes out of the oven. Set a tub of sweet creamery butter next to it and watch the loaf disappear!

SMALL RECIPE WATER $\frac{3}{4}$ to $\frac{7}{8}$ cup SALT 1 teaspoon BREAD FLOUR 2 cups RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons CORNMEAL as needed MEDIUM RECIPE WATER 1 to $\frac{1}{8}$ cups SALT $\frac{1}{2}$ teaspoons BREAD FLOUR 3 cups RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons CORNMEAL as needed LARGE RECIPE WATER $\frac{1}{4}$ to $\frac{3}{8}$ cups SALT 2 teaspoons BREAD FLOUR 4 cups RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons CORNMEAL as needed

1. Place all ingredients except cornmeal in bread pan, select Dough setting, and press Start.
2. When the dough has risen long enough, the machine will beep. Turn off bread machine, remove bread pan, and turn out dough onto a lightly floured countertop or cutting board.
For the Small Recipe Shape dough into one 10-inch oblong loaf or 1

large round loaf or one thin 24-inch-long baguette or 6 French rolls. For the Medium Recipe Shape dough into one 12-inch oblong loaf or 1 large round loaf or two thin 18-inch-long baguettes or 8 French rolls. For the Large Recipe Cut dough in half. Shape dough into two 10-inch oblong loaves or 2 large round loaves or two thin 24-inch-long baguettes or 10 French rolls.

3. Dust the top(s) with a little flour; rub it in. Place the loaves on a cookie sheet dusted with cornmeal. With a very sharp knife or razor blade, slash the tops of the rolls or baguettes straight down the center to make a cut about $\frac{1}{2}$ inch deep. On the oblong loaf, make 3 diagonal slashes. On the round loaf, slash an X or # on top.

4. Cover and let rise in a warm oven 30 to 45 minutes until doubled in size. (Hint: To warm oven slightly, turn oven on Warm setting for 1 minute, then turn it off and place covered dough in oven to rise. Remove pan from oven before preheating.)

5. Place a pan of hot water on the bottom rack of the oven. (This will create steam, which is necessary to produce an authentic, crisp crust.) Preheat oven to 450°F. Bake the round or oblong loaves about 20 minutes, the baguettes about 15 minutes, and the rolls 10 to 12 minutes.

6. Remove from oven; cool on cake rack. This is best served within hours of baking. To preserve the crisp crust, do not store in plastic wrap or bags.

BAKE CYCLE: Dough Small recipe yields 1 oblong or round loaf, 1 baguette, or 6 rolls Medium recipe yields 1 oblong or round loaf, 2 baguettes, or 8 rolls Large recipe yields 2 oblong or round loaves, 2 baguettes, or 10 rolls

NUTRITIONAL INFORMATION PER SLICE Calories 98 / Fat .3 gram / Carbohydrates 20.5 grams / Protein 2.9 grams / Fiber .8 gram / Sodium 229 milligrams / Cholesterol 0 milligrams

Anadama Bread There's a story that goes along with this classic bread, which dates back to Colonial times. A cantankerous New England backwoodsman had a very lazy wife named Anna, who fed him nothing but cornmeal mush for supper. Night after night he ate cornmeal mush, until one evening, he couldn't take it anymore. He grabbed some flour, molasses, and yeast off the shelf, stirred it into his mush, and put it in the fire to bake. As the loaf baked, he muttered over and over, "Anna, damn her!" That's the origin of the word "Anadama."

SMALL RECIPE WATER $\frac{3}{4}$ to $\frac{7}{8}$ cup MOLASSES 2 tablespoons SALT 1 teaspoon BUTTER OR MARGARINE 1 tablespoon BREAD FLOUR 2 cups CORNMEAL $\frac{1}{4}$ cup RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons MEDIUM RECIPE WATER $1\frac{1}{8}$ to $1\frac{1}{4}$ cups MOLASSES 3 tablespoons SALT $1\frac{1}{2}$ teaspoons BUTTER OR MARGARINE $1\frac{1}{2}$ tablespoons BREAD FLOUR 3 cups CORNMEAL $\frac{1}{3}$ cup RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons LARGE RECIPE WATER $1\frac{1}{2}$ to $1\frac{5}{8}$ cups MOLASSES $\frac{1}{4}$ cup SALT 2 teaspoons BUTTER OR MARGARINE 2 tablespoons BREAD FLOUR 4 cups CORNMEAL $\frac{1}{2}$ cup RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.

2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.

3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Medium **BAKE CYCLE:** Standard **OPTIONAL BAKE CYCLES:** Sweet Bread;

Delayed Timer
NUTRITIONAL INFORMATION PER SLICE
Calories 130 / Fat 1.5 grams /
Carbohydrates 25.4 grams / Protein 3.2 grams / Fiber 1 gram / Sodium 244 milligrams /
Cholesterol 0 milligrams

Anadama Bread
There's a story that goes along with this classic bread, which dates back to Colonial times. A cantankerous New England backwoodsman had a very lazy wife named Anna, who fed him nothing but cornmeal mush for supper. Night after night he ate cornmeal mush, until one evening, he couldn't take it anymore. He grabbed some flour, molasses, and yeast off the shelf, stirred it into his mush, and put it in the fire to bake. As the loaf baked, he muttered over and over, "Anna, damn her!" That's the origin of the word "Anadama."

SMALL RECIPE
WATER $\frac{3}{4}$ to $\frac{7}{8}$ cup
MOLASSES 2 tablespoons
SALT 1 teaspoon
BUTTER OR MARGARINE 1 tablespoon
BREAD FLOUR 2 cups
CORNMEAL $\frac{1}{4}$ cup
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons
MEDIUM RECIPE
WATER $1\frac{1}{8}$ to $1\frac{1}{4}$ cups
MOLASSES 3 tablespoons
SALT $1\frac{1}{2}$ teaspoons
BUTTER OR MARGARINE $1\frac{1}{2}$ tablespoons
BREAD FLOUR 3 cups
CORNMEAL $\frac{1}{3}$ cup
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
LARGE RECIPE
WATER $1\frac{1}{2}$ to $1\frac{5}{8}$ cups
MOLASSES $\frac{1}{4}$ cup
SALT 2 teaspoons
BUTTER OR MARGARINE 2 tablespoons
BREAD FLOUR 4 cups
CORNMEAL $\frac{1}{2}$ cup
RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.
CRUST: Medium
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Sweet Bread;

Delayed Timer
NUTRITIONAL INFORMATION PER SLICE
Calories 130 / Fat 1.5 grams /
Carbohydrates 25.4 grams / Protein 3.2 grams / Fiber 1 gram / Sodium 244 milligrams /
Cholesterol 0 milligrams

Tangy Buttermilk Cheese Bread
This is a tangy, tender bread. Use extra-sharp cheese for the best flavor.
SMALL RECIPE
BUTTERMILK $\frac{7}{8}$ to 1 cup
SUGAR 1 tablespoon
SALT 1 teaspoon
BREAD FLOUR 2 cups
GRATED EXTRA-SHARP CHEDDAR CHEESE $\frac{1}{2}$ cup (2 ounces)
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons
MEDIUM RECIPE
BUTTERMILK $1\frac{1}{8}$ to $1\frac{1}{4}$ cups
SUGAR $1\frac{1}{2}$ tablespoons
SALT $1\frac{1}{2}$ teaspoons
BREAD FLOUR 3 cups
GRATED EXTRA-SHARP CHEDDAR CHEESE $\frac{3}{4}$ cup (3 ounces)
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

LARGE RECIPE
BUTTERMILK $1\frac{3}{4}$ to $1\frac{7}{8}$ cups
SUGAR 2 tablespoons
SALT 2 teaspoons
BREAD FLOUR 4 cups
GRATED EXTRA-SHARP CHEDDAR CHEESE 1 cup (4 ounces)
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.
CRUST: Light
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES:

Sweet Bread
NUTRITIONAL INFORMATION PER SLICE
Calories 136 / Fat 2.5 grams / Carbohydrates 22.8 grams / Protein 5 grams / Fiber .8 gram / Sodium 287 milligrams / Cholesterol 7.1 milligrams

Tangy Buttermilk Cheese Bread
This is a tangy, tender bread. Use extra-sharp cheese for the best flavor.
SMALL RECIPE
BUTTERMILK $\frac{7}{8}$ to 1 cup
SUGAR 1 tablespoon
SALT 1 teaspoon
BREAD FLOUR 2 cups
GRATED EXTRA-SHARP CHEDDAR CHEESE $\frac{1}{2}$ cup (2 ounces)
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons
MEDIUM RECIPE
BUTTERMILK $1\frac{1}{8}$ to $1\frac{1}{4}$ cups
SUGAR $1\frac{1}{2}$ tablespoons
SALT $1\frac{1}{2}$ teaspoons
BREAD FLOUR 3 cups
GRATED EXTRA-SHARP CHEDDAR CHEESE $\frac{3}{4}$ cup (3 ounces)
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons
LARGE RECIPE
BUTTERMILK $1\frac{3}{4}$ to $1\frac{7}{8}$ cups
SUGAR 2 tablespoons
SALT 2 teaspoons
BREAD FLOUR 4 cups
GRATED EXTRA-SHARP CHEDDAR CHEESE 1 cup (4 ounces)
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.
CRUST: Light
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES:

Sweet Bread
NUTRITIONAL INFORMATION PER SLICE
Calories 136 / Fat 2.5 grams / Carbohydrates 22.8 grams / Protein 5 grams / Fiber .8 gram / Sodium 287 milligrams / Cholesterol 7.1 milligrams

Herb Bread
Plan to be around while this one bakes because the aroma is absolutely out of this world! As for the taste, it's hard to limit yourself to just one slice of this zesty bread. We recommend it for croutons, also. (Note: When making the small loaf, use the Rapid Bake setting for a better-shaped bread.)
SMALL RECIPE
MILK $\frac{3}{4}$ to $\frac{7}{8}$ cup
SUGAR 1 tablespoon
SALT 1 teaspoon
BUTTER OR MARGARINE 2 tablespoons
CHOPPED ONION $\frac{1}{3}$ cup
BREAD FLOUR 2 cups
DRIED DILL $\frac{1}{2}$ teaspoon
DRIED BASIL $\frac{1}{2}$ teaspoon
DRIED ROSEMARY $\frac{1}{2}$ teaspoon
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons
MEDIUM RECIPE
MILK $\frac{7}{8}$ to 1 cup
SUGAR $1\frac{1}{2}$ tablespoons
SALT $1\frac{1}{2}$ teaspoons
BUTTER OR MARGARINE 3 tablespoons
CHOPPED ONION $\frac{1}{2}$ cup
BREAD FLOUR 3 cups
DRIED DILL $\frac{1}{2}$ teaspoon
DRIED BASIL $\frac{1}{2}$ teaspoon
DRIED ROSEMARY $\frac{1}{2}$ teaspoon
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
LARGE RECIPE
MILK $1\frac{1}{4}$ to $1\frac{3}{8}$ cups
SUGAR 2 tablespoons
SALT $1\frac{1}{2}$ teaspoons
BUTTER OR MARGARINE $\frac{1}{4}$ cup
CHOPPED ONION $\frac{2}{3}$ cup
BREAD FLOUR 4 cups
DRIED DILL 1 teaspoon
DRIED BASIL 1 teaspoon
DRIED ROSEMARY 1 teaspoon
RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons

For the Small Recipe
1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting then the Rapid Bake cycle and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.
CRUST: Medium
BAKE CYCLE:

Rapid Bake
 For the Medium and Large Recipes
 1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
 2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
 3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.
 CRUST: Medium
 BAKE CYCLE: Standard
 OPTIONAL BAKE CYCLES: Rapid Bake
 NUTRITIONAL INFORMATION PER SLICE
 Calories 138 / Fat 3.3 grams / Carbohydrates 23.2 grams / Protein 3.5 grams / Fiber .9 gram / Sodium 259 milligrams / Cholesterol 9 milligrams
 Herb Bread
 Plan to be around while this one bakes because the aroma is absolutely out of this world! As for the taste, it's hard to limit yourself to just one slice of this zesty bread. We recommend it for croutons, also. (Note: When making the small loaf, use the Rapid Bake setting for a better-shaped bread.)
 SMALL RECIPE
 MILK $\frac{3}{4}$ to $\frac{7}{8}$ cup
 SUGAR 1 tablespoon
 SALT 1 teaspoon
 BUTTER OR MARGARINE 2 tablespoons
 CHOPPED ONION $\frac{1}{3}$ cup
 BREAD FLOUR 2 cups
 DRIED DILL $\frac{1}{2}$ teaspoon
 DRIED BASIL $\frac{1}{2}$ teaspoon
 DRIED ROSEMARY $\frac{1}{2}$ teaspoon
 RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons
 MEDIUM RECIPE
 MILK $\frac{7}{8}$ to 1 cup
 SUGAR $1\frac{1}{2}$ tablespoons
 SALT $1\frac{1}{2}$ teaspoons
 BUTTER OR MARGARINE 3 tablespoons
 CHOPPED ONION $\frac{1}{2}$ cup
 BREAD FLOUR 3 cups
 DRIED DILL $\frac{1}{2}$ teaspoon
 DRIED BASIL $\frac{1}{2}$ teaspoon
 DRIED ROSEMARY $\frac{1}{2}$ teaspoon
 RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons
 LARGE RECIPE
 MILK $1\frac{1}{4}$ to $1\frac{3}{8}$ cups
 SUGAR 2 tablespoons
 SALT $1\frac{1}{2}$ teaspoons
 BUTTER OR MARGARINE $\frac{1}{4}$ cup
 CHOPPED ONION $\frac{2}{3}$ cup
 BREAD FLOUR 4 cups
 DRIED DILL 1 teaspoon
 DRIED BASIL 1 teaspoon
 DRIED ROSEMARY 1 teaspoon
 RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons
 For the Small Recipe
 1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting then the Rapid Bake cycle and press Start.
 2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
 3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.
 CRUST: Medium
 BAKE CYCLE: Rapid Bake
 For the Medium and Large Recipes
 1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.
 2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
 3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.
 CRUST: Medium
 BAKE CYCLE: Standard
 OPTIONAL BAKE CYCLES: Rapid Bake
 NUTRITIONAL INFORMATION PER SLICE
 Calories 138 / Fat 3.3 grams / Carbohydrates 23.2 grams / Protein 3.5 grams / Fiber .9 gram / Sodium 259 milligrams / Cholesterol 9 milligrams
 L & L Bakers' Dill Bread
 Among the many virtues of this bread are its pungent herb-and-onion flavor and its very light texture. In addition, it holds a special

significance for us: It was such a big hit as a gift that it inspired us to write this cookbook, now in its second edition. We urge you to give this bread as a gift and see what good fortune awaits you, too.

SMALL RECIPE
MILK 3 tablespoons
WATER 3 to 4 tablespoons
EGG 1
SALT 1 teaspoon
BUTTER OR MARGARINE 1 tablespoon
SUGAR 2 tablespoons
LOW-FAT COTTAGE CHEESE $\frac{1}{3}$ cup
BREAD FLOUR 2 cups
DRIED MINCED 1 tablespoon
DRIED DILL 2 teaspoons
DRIED PARSLEY 2 teaspoons
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

MEDIUM RECIPE
MILK $\frac{1}{4}$ cup
WATER $\frac{1}{4}$ to $\frac{3}{8}$ cup
EGG 1
SALT $1\frac{1}{2}$ teaspoons
BUTTER OR MARGARINE $1\frac{1}{2}$ tablespoons
SUGAR 3 tablespoons
LOW-FAT COTTAGE CHEESE $\frac{2}{3}$ cup
BREAD FLOUR 3 cups
DRIED MINCED 2 tablespoons
DRIED DILL 1 tablespoon
DRIED PARSLEY 1 tablespoon
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

LARGE RECIPE
MILK 6 tablespoons
WATER 6 to 8 tablespoons
EGG 2
SALT 2 teaspoons
BUTTER OR MARGARINE 2 tablespoons
SUGAR $\frac{1}{4}$ cup
LOW-FAT COTTAGE CHEESE $\frac{2}{3}$ cup
BREAD FLOUR 4 cups
DRIED MINCED ONION 2 tablespoons
DRIED DILL 4 teaspoons
DRIED PARSLEY 4 teaspoons
RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and press Start.
2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.
3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

CRUST: Light
BAKE CYCLE: Standard
OPTIONAL BAKE CYCLES: Sweet Bread; Rapid Bake

NUTRITIONAL INFORMATION PER SLICE
Calories 137 / Fat 2 grams / Carbohydrates 24.2 grams / Protein 4.9 grams / Fiber .9 gram / Sodium 294 milligrams / Cholesterol 15.9 milligrams

L & L Bakers' Dill Bread
Among the many virtues of this bread are its pungent herb-and-onion flavor and its very light texture. In addition, it holds a special significance for us: It was such a big hit as a gift that it inspired us to write this cookbook, now in its second edition. We urge you to give this bread as a gift and see what good fortune awaits you, too.

SMALL RECIPE
MILK 3 tablespoons
WATER 3 to 4 tablespoons
EGG 1
SALT 1 teaspoon
BUTTER OR MARGARINE 1 tablespoon
SUGAR 2 tablespoons
LOW-FAT COTTAGE CHEESE $\frac{1}{3}$ cup
BREAD FLOUR 2 cups
DRIED MINCED 1 tablespoon
DRIED DILL 2 teaspoons
DRIED PARSLEY 2 teaspoons
RED STAR BRAND ACTIVE DRY YEAST $1\frac{1}{2}$ teaspoons

MEDIUM RECIPE
MILK $\frac{1}{4}$ cup
WATER $\frac{1}{4}$ to $\frac{3}{8}$ cup
EGG 1
SALT $1\frac{1}{2}$ teaspoons
BUTTER OR MARGARINE $1\frac{1}{2}$ tablespoons
SUGAR 3 tablespoons
LOW-FAT COTTAGE CHEESE $\frac{2}{3}$ cup
BREAD FLOUR 3 cups
DRIED MINCED 2 tablespoons
DRIED DILL 1 tablespoon
DRIED PARSLEY 1 tablespoon
RED STAR BRAND ACTIVE DRY YEAST 2 teaspoons

LARGE RECIPE
MILK 6 tablespoons
WATER 6 to 8 tablespoons
EGG 2
SALT 2 teaspoons
BUTTER OR MARGARINE 2 tablespoons
SUGAR $\frac{1}{4}$ cup
LOW-FAT COTTAGE CHEESE $\frac{2}{3}$ cup
BREAD FLOUR 4 cups
DRIED MINCED ONION 2 tablespoons
DRIED DILL 4 teaspoons
DRIED PARSLEY 4 teaspoons
RED STAR BRAND ACTIVE DRY YEAST $2\frac{1}{2}$ teaspoons

1. Place all ingredients in bread pan, using the least amount of liquid listed in the

recipe. Select Light Crust setting and press Start.2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff, or if your machine sounds as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.CRUST: LightBAKE CYCLE: StandardOPTIONAL BAKE CYCLES: Sweet Bread; Rapid BakeNUTRITIONAL INFORMATION PER SLICECalories 137 / Fat 2 grams / Carbohydrates 24.2 grams / Protein 4.9 grams / Fiber .9 gram / Sodium 294 milligrams / Cholesterol 15.9 milligramsAnita's Italian Herb BreadAnita's Italian Herb Bread

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The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine The No-Fuss Bread Machine Cookbook: Hands-Off Recipes for Perfect Homemade Bread

What people say about this book

Chandler, "Great recipes but very odd way of listing measurements. I have ordered several bread machine cookbooks on Amazon and I have found wonderful loaves come out of my bread machine with this one...in fact the Jalapeno cheddar is one of our favorites (but we alter the recipe a bit for special diets--great thing about bread makers...you can!). That one is wonderful for sandwiches and a good side for a Southwestern meal. We have a 2 pound bread maker and I was pleased that this included recipes for the larger loaf machines, as well as the medium, and small loaves...every recipe lists measurements for a small, medium, and large loaf. There is a VERY wide variety of breads and it also includes easy doughs to finish into rolls, etc. The book has 138 recipes total. It even has a great recipe for soft pretzels! So you are sure to expand your thinking in terms of what you can do with your bread maker. Here are some other examples: Multigrain buttermilk bread, Honey Whole Wheat Bread, Whole Wheat Pita Bread, Authentic French Bread, Dill Bread, Buttermilk Cheese Bread, Russian Black Bread, Orange Coconut Sweet Rolls, Tomato Bread, Beer Bread.....and lots more in between! That said, I am an "extreme" cookbook collector but this was the first cookbook I had ever seen that, on some recipes, didn't give you an exact measurement. Any baker knows that you have to be pretty precise on baking ingredients...so much so that commercial bakers use weights just to be exact. Now, I wouldn't want weights in my cookbook, but this book will say things like "1/8 to 1/4 c milk" on a recipe for a medium loaf. That's a pretty big difference. Or odd measurements like "7/8 to 1 cup buttermilk" 7/8? What cookbook gives you things like that? Another is "1 1/4 to 1 3/8 c water". And how do you decide which way you should go since you aren't making the recipe up on your own...you are using a cookbook to get it exactly precise? Because of that, I wondered if these weren't exactly "tried out" prior to printing, but perhaps came from variations of other recipes? It does say you need to watch your bread if it kneads and if it appears dry to add the extra liquid...but lets, face it, we buy the bread machine to dump in the ingredients and let it do all the work while we do something else and we know it can do this easily and well. Still, the recipes are great. I use whatever ingredient measurement sounds most "normal"...if it says 7/8 to 1 cup I add a cup. And I should note this isn't on every recipe that the author does this...also, it's usually only one ingredient on any given recipe, not all ingredients. Typically she'll have the variation in measurements on the liquid. Apparently, my way of figuring out the measurement works (the one that sounds most normal(!))...we haven't had a bad loaf yet. They've all been great. So perhaps I've been lucky or that variation doesn't make so big of a difference after all? I don't stand and watch my bread maker knead in order to work out the proper amount. That defeats the purpose somewhat in my opinion. If you aren't a fan of the cookbooks that ask you to add in wheat gluten, you won't need to here. Of course you can always add in anyway but some cookbooks call for it and it's not always easy to find. Know going in: If you like photos, there are none here. I'm okay with that...most loaves look fairly similar but if you need the visual, this may not be the book for you. Also, it's printed on regular paper like a novel would be written on...not

slick or easy to wipe. I LOVE LOVE the fact that the author listed the nutritional for each loaf. I can NEVER find that in bread cookbooks and they can vary quite a bit so if you are someone who watches your intake, it does help and that's a huge bonus in my book. Conclusion: Though I wished further testing would have been done to work out the science behind the perfect loaf with precise measurements and I would have preferred some slick pages, I still love this book because it has some great flavors and it has the calorie, fat, etc content too."

Donna "Joy", "Several good recipes. Should keep me busy for awhile, a lot of recipes that look great to try. Tried one so far and came out as expected."

L. Bishop, "I've Not Bought Store Bread Since Getting This Book. I've always preferred to eat bread with substance to it. I never could stand common white bread. But at five bucks per loaf for "artisan" breads paying that much for bread seemed a bit extravagant. Maybe bread machine bread isn't as pretty, but you can get the same quality for much much less "dough". (Pun intended) When the economy tanked last fall I decided to do two things. Get back into sewing by purchasing a new sewing machine and made some garments and in March of this year I bought my Breadman Pro and ordered this book at about the same time. I've made several of the white and whole wheat breads found in this book and they have all been super. I've made the 1.5 pound loaves as well as the two pound loaves. They have all come out beautifully. These are the ones I've made with great success: Brown Bagger's White Bread. This has a bit more substance than your usual white bread. It has wheat germ, egg and potato flakes. Very, very tasty! Debbie's Honey Whole Wheat Bread. This one is nice, but I'd use the milder whole wheat white flour if you make this one. This is the only one I had problems with. Daily Bread. This one almost an entire meal in a thick slice. This one uses whole wheat flour and sunflower seeds and wheat bran. I smashed the sunflower seeds before placing them in with the flour and bran. My husband inhaled this one. This one will become part of my regular rotation. Marilyn's Everyday Health Bread. This one is another "meal in a slice of bread". I used a combination of wheat bran and wheat germ in it. The Oatmeal Banana Bread is also spectacular as long as you use bananas that are so ripe you pour them out of their skins! I've not yet explored the vegetable and fruit breads. I'm still trying out the white and wheat breads in this easy to follow cookbook. Using the recipes in this book even the busiest person can create their own artisan breads for pennies."

Smart Shopper, "Best Bread Machine Cookbook Ever.. I have owned the first edition of the cookbook forever. It finally fell apart from use. This edition includes all the older recipes and 130 newer recipes. A "Specialty Breads" chapter includes hamburger and hotdog buns, pretzels, cocktail rye loaves, pita bread, soft bread sticks, English muffins, ham & cheese & broccoli calzones, Another chapter includes sweet breads and coffee cakes, including coconut-pecan rolls, caramel sticky buns, orange coconut sweet rolls, gooey orange rolls, Also a chapter on fruit breads. I bought a used bread machine for \$10.00 in a thrift store. I use the bread machine for

kneading, then take out the dough after the first rise, put it in a pan, punch it down, let it rise and put it in the oven. With the bread machine recipes all the ingredients go in the machine at one time. The machine mixes, kneads, and makes it rise. The only work the baker has to do is gather the ingredients, measure them, and dump them in the machine. Voila! I have tried all the basic breads and liked them all except oatmeal pita bread. Oatmeal pita-not a good idea. One very serious criticism is the author's use of measuring in eighths of a cup--1/8, 5/8, and 7/8. Measuring cups do not come in 1/8 cups. So I inserted these measurements in the inside cover of the cookbook: 1/8 cup = 2 Tablespoons 5/8 cup = 1/2 cup + 2 Tablespoons 7/8 cup = 3/4 cup = 2 Tablespoons. I own lots of breadmaking cook books, even a breadmaking encyclopedia. But this is the cookbook I really use. So with a thrift store bread machine I can make the most heavenly homemade bread and it's so simple. I suggest you use King Arthur bread flour if available (usually at Walmart) unless all -purpose flour is specified. Once you start making homemade bread you won't stop."

Fallen DragonKin, "Useful and brilliant. My mum gave me her old breadmaker this summer, there was a few recipes in the instructions but i think the amounts of ingredients were translated wrong so the results weren't great. I tried searching for recipes online without much luck, and then i found this book. I bought it first as kindle edition, then realized it's a bit awkward having a cookbook on kindle so bought the paperback as well. It's brilliant. My breadmaker is for 1lb and 1.5 lb, the recipes in the book are all given for 1 lb, 1.5 lb and 2 lb, so there is no need to calculate anything. It also appears very well researched, the writers tried all of the recipes, which is reassuring. There is a variety of recipes, white breads, wholemeal, rye, with vegetables or sweet, also recipes for doughs, so the ingredients can be put in, the breadmaker mixes and rises it, and then you can take it out and continue. i think it's a great book , i don't really like supermarket breads because of all the additives and softeners and so on, and it's so easy to put all the ingredients in the breadmaker, takes five minutes. so far over the past few weeks i've done mainly wholewheat breads, wholewheat with rye or seeds, and yesterday i've made jalapeno and cheddar bread - i simply grated asda's mexicana cheddar i it, and it was perfect, also replaced half the white flour with brown bread flour without any bad effects. we ate nearly whole loaf straight away. I'm in the UK, so using either Tesco fast action dried yeast or Allisons dried yeast. The breads are rising quite fast and once even collapsed, so when making plain bread with no seeds or cheese or such, i put tiny bit less yeast. There are some breads with ingredients that might be difficult to get in the UK and some that i know i won't make, like rye with sauerkraut but this is the case with every cookbok i got, some recipes i love, and some i wouldn't touch with a pole. Anyways, i highly reccommend this book to everyone with breadmaker."

Ebook Library Reader, "Great for beginners, as well as experienced bread makers.. Wonderful book for beginners and other, great easy recipes, wonderful variety good for 1lb up to 2 pound loaves. Would recommend for sure."

Nancy Lorieau, "There's a reason this book is a classic -. It contains just about all the information, and every recipe, you'll need to get the most out of your bread machine maker, no matter what brand. Highly recommended!"

SSM, "Bread Recipes. Was just what I wanted"

Joe Lewis, "Four Stars. Good book!"

The book by Linda Rehberg has a rating of 5 out of 4.5. 349 people have provided feedback.

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