



# BBCC – M15

## RECIPE BOOK

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# How to Enjoy the Zojirushi Home Bakery

## Recipes





## INTRODUCTION

### Introduction

Waking to the smell of homemade bread baking in the kitchen is one of the most comforting memories of childhood. Can you remember rushing downstairs to taste the bread, hot out of the oven, with butter melting on top? What a great way to start the morning! The Bakery II by Zojirushi, can create that same experience every morning.

There's very little effort on the part of the baker, because The Bakery II is a sophisticated countertop appliance with a computer memory that does all the work for you. Just follow the recipe instructions, and savor up to the old-fashioned smell of fresh bread baking in The Bakery II. But don't stop at baking bread in The Bakery II. Besides being able to do all kinds of specialty breads, including 100% whole wheat, you can also prepare doughs for croissants, bagels, pizzas and more. Everything is easy and tastes homemade, because it is. Bake some bread and make some memories, for yourself, and the people you love.

### **THE "SECRET INGREDIENTS" FOR SUCCESS**

Today, bread is made from a fascinating array of different flours and hearty wholesome grains. Here is a list of the most common ones we've used in the recipes in this booklet.

- All Purpose Flour is a blend of refined wheat flour especially suitable for making bread. For best results, lightly spoon flour into a measuring cup then level it off with a knife. (It is not necessary to sift flour for bread).
- Bread Flour is a high-gluten/protein flour that has been treated with potassium bromate—a conditioner that gives dough greater tolerance during kneading and ensures consistent results, and a loaf with good volume and a fine grain.
- Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavor. They are used to improve the texture of bread.
- Cornmeal & Oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture.
- Cracked Wheat\* is very coarse in texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.
- Gluten Flour\* is wheat flour that has been treated to remove nearly all the starch, which leaves a very high gluten content. (Gluten is the protein in wheat that makes dough elastic).
- Rye Flour\* is a dark flour made from grain of rye.
- Whole Wheat Flour, ground from the entire wheat kernel, is heavier, richer in nutrients, and more perishable than All Purpose Flour.
- Seven-Grain Cereal Blend\*\* is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds, and hulled millet.
- Active Dry Yeast is used in all recipes that call for yeast. Yeast should be fresh and at room temperature. To check for freshness, proof the yeast:  
Pour one package of yeast into 1/4 cup of warm water and stir in 1 teaspoon of sugar. If fresh, the yeast will foam within 10-15 minutes (after proofing, discard mixture).



## INTRODUCTION

### Introduction

- Baking Powder is a leavening used in breads. This type of leavening does not require rising time before baking, the chemical action works during baking.
- Baking Soda is another leavening agent not to be confused or substituted for baking powder. It also does not require rising time before baking, the chemical action works when liquid ingredients are added.
- Butter & Margarine "shortens" or tenderizes the texture of yeast breads. French bread gets its unique crust and texture from the lack of butter added. However, breads that call for butter stay fresh longer. Butter should be measured and cut into small pieces. The recipes developed for The Bakery II used unsalted butter, however, regular butter or margarine can be substituted for unsalted butter.
- Eggs add richness and velvety texture to bread doughs. Use extra large-size eggs in these recipes.
- Homogenized Milk & Buttermilk add textures and flavor. Water with dry milk is an acceptable substitute.
- Salt is absolutely necessary to react with the yeast, balance the flavor of breads, as well as for the crust color that develops during baking.
- Sugar is important for the color and flavor of breads. Recipes in this booklet that call for sugar require granulated sugar. Do not substitute powdered sugar or brown sugar unless indicated.
- Dry buttermilk can be found in the baking section of your local supermarket.

\* Available at health food stores.

\*\* Available at health food stores or in your local supermarkets



## TIPS ON USING YOUR BREAD MACHINE

### Tips on Using Your Bread Machine

#### CREATING YOUR OWN YEAST BREADS

With The Bakery II by Zojirushi, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented machine with a computer brain, the dough is mixed, kneaded, proofed, and baked without you. The Bakery II can also just prepare the dough, and when it's ready, you shape and bake in a conventional oven.

The recipes on the following pages are unique to The Bakery II by Zojirushi. Each one features ingredients that best compliment of particular loaf of bread, and each was tested in our machines.

When creating your own yeast bread recipes or baking an old favorite, use this booklet as a guide for converting portions from your recipes to The Bakery II. These portion guidelines will result in a heavier and somewhat coarser dough. Depending upon ingredients, an average loaf of bread will range from 6 to 8 inches in height.

#### Here are some additional tips:

- Place all recipe ingredients into the baking pan so that yeast is not touching any liquid.
- Note that most of our yeast breads call for bread flour, because our testing has shown that provides the best quality bread. We recommend that you use bread flour in your own recipes as a substitute for all purpose flour.
- In general, most bread recipes found in cookbooks are based on 6 to 7 cups of flour, and yield 2 loaves of bread.

Often, these recipes can be successfully halved to be made in The Bakery II.

- Adding ingredients such as fruits, nuts, and shredded cheese can be easily done using the MIXED BREAD setting. Again, check our recipes for guidelines on how much of these ingredients you can add to your doughs. Be aware that additions like these tend to make doughs heavier and somewhat coarser in texture.
- Butter or margarine can be cut into quarters before placing in the machine.
- It's easier to use egg substitutes for fractional egg measurements.
- Under normal conditions, better results can be achieved by warming the liquids, milk and water to approximately 85 F - 105 F. If the room temperature is above 77 F, it is recommended to use refrigerated liquids. Yeast should be fresh and at room temperature, and butter should be measured and cut into small pieces.
- Humidity makes dough more moist, therefore humidity and high altitudes require adjustments:  

For humidity, try adding an extra tablespoon of flour to improve the consistency.  
For high altitudes, decrease yeast amount approximately 1/2 teaspoon, and decrease sugar slightly.
- For recipes using the time cycle, don't allow fresh milk or eggs to remain in the machine for more than 2 hours. It's best to use dry milk and egg substitutes on timer cycles. When using dry milk and/or powdered eggs, please be sure these ingredients do not come into contact with the liquid while waiting for the timer to start.



## TIPS ON USING YOUR BREAD MACHINE

### Tips on Using Your Bread Machine

- **The DOUGH** setting course is great for mixing, kneading, and proofing, (allowing dough to rise), richer doughs like croissant and brioche doughs. Use The Bakery II to prepare these doughs so all you need to do is shape and bake them according to your recipe.

#### Tips on Dark Breads

Breads made with whole-grain flours, such as whole wheat, rye, or graham flour, require a bit more tender loving care to ensure that they achieve the height of deliciousness. Notice that our whole-grain breads may also call for substantial amounts of all purpose flour, too. That's because the darker flours need to be "lightened" with white flour for the best-tasting loaf.

#### Special Glazes for Yeast Breads

Give your just-baked bread a professional finish. Select one of the special glazes to enhance your bread. Egg Glaze: Beat 1 egg and 1 tablespoon of water together, brush generously. Melted Butter Crust: Brush melted butter over just baked bread for softer, tender crust. Milk Glaze: For softer shiny crust, brush just baked bread with milk or cream. Sweet Icing Glaze: Mix 1 cup sifted powdered sugar with 1 to 2 table spoons milk to make a consistent glaze, drizzle over raisin bread or sweet breads.

Poppy/Sesame/Caraway

Seed/Cornmeal/Oatmeal

Sprinkle your choice of these seeds generously over just glazed bread.



## YEAST BREADS

### BASIC WHITE BREAD

### HALF LOAF WHITE BREAD

### BASIC BUTTERMILK WHITE BREAD

#### BASIC WHITE BREAD

Ingredients:	Dry Milk Recipe:	Fresh Milk Recipe:
Butter milk		1-1/4 cups
Water	1-1/8 cups	
Dry Milk	1-1/2 Tbsp.	
Butter	2 Tbsp.	2 Tbsp.
Sugar	2 Tbsp.	2 Tbsp.
Salt	1 tsp.	1 tsp.
Bread Flour	3 cups	3 cups
Active Dry Yeast	1 pkg.	1pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD or FRESH MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

#### HALF LOAF WHITE BREAD

Ingredients:	Dry Milk Recipe:
Water	3/4 cup
Butter	1 Tbsp.
Sugar	1 Tbsp.
Salt	1/2 tsp.
Bread Flour	2 cups
Dry Milk (optional)	2 tsp.
Active Dry Yeast	1 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK MIXED BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 half loaf.

#### BASIC BUTTERMILK WHITE BREAD

Ingredients:	Fresh Milk Recipe:
Buttermilk	1-1/3 cups
Butter	2 Tbsp.
Baking Soda	1/2 tsp.
Sugar	1 Tbsp.
Salt	1/2 tsp.
Bread Flour	3-1/3 cups
Active Dry Yeast	1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. FRESH MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.



## YEAST BREADS

BUTTERMILK  
WHEAT LOAF

BASIC WHEAT BREAD

### BUTTERMILK WHEAT LOAF

Ingredients:	Dry Milk Recipe:	Fresh Milk Recipe:
Butter milk		1-1/3 cups
Water	1-1/8 cups	
Butter	1-1/2 Tbsp.	2 Tbsp.
Sugar	2 Tbsp.	2 Tbsp.
Salt	1/2 tsp.	1/2 tsp.
Baking Soda		1/2 tsp.
Bread Flour	2-1/2 cups	3 cups
Whole Wheat Flour	1/2 cup	1/2 cup
Dry Buttermilk	1-1/2 Tbsp.	
Active Dry Yeast	2 tsp.	1pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD or FRESH MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

### BASIC WHEAT BREAD

Ingredients:	Water Recipe:	Fresh Milk Recipe:
Milk		1-1/8 cups
Water	1-1/8 cups	
Egg, Large	1	1
Butter	2 Tbsp.	2 Tbsp.
Sugar	1 Tbsp.	1 Tbsp.
Salt	1 tsp.	1 tsp.
Whole Wheat Flour	1 cup	1 cup
Bread Flour	2-1/2 cups	2-1/2 cups
Active Dry Yeast	1 pkg.	1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD (for water recipe) or FRESH MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.



## YEAST BREADS

100% WHOLE  
WHEAT BREAD

HONEY WHEAT  
BERRY BREAD

### 100% WHOLE WHEAT BREAD

Ingredients:	Dry Milk Recipe:	Fresh Milk Recipe:
Buttermilk		1-1/3 cups
Water	1-1/3 cups	
Butter	3 Tbsp.	3 Tbsp.
Sugar	3 Tbsp.	3 Tbsp.
Salt	1 tsp.	1 tsp.
Baking Soda		1/2 tsp.
Whole Wheat Flour	3-1/3 cups	3-1/3 cups
Vital Gluten (optional)	2 Tbsp.	2 Tbsp.
Dry Buttermilk	2 Tbsp.	
Active Dry Yeast	1-1/2 tsp.	2 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. WHOLE GRAIN/SWEET BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

### HONEY WHEAT BERRY BREAD

Ingredients:	Water Recipe:	Fresh Milk Recipe:
Milk		1-1/4 cups
Water	1-1/4 cups	
Vegetable Oil	2 Tbsp.	2 Tbsp.
Honey	2 Tbsp.	2 Tbsp.
Salt	1 tsp.	1 tsp.
Bread Flour	3-1/3 cups	3-1/3 cups
Cracked Wheat	1/2 cup	1/2 cup
Active Dry Yeast	2 tsp.	1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD (for water recipe) or FRESH MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.



## YEAST BREADS

### SEVEN-GRAIN BREAD

#### HEARTY OATMEAL LOAF

### SEVEN-GRAIN BREAD

Ingredients:	Dry Milk Recipe:	Fresh Milk Recipe:
Milk		1-1/3 cups
Water	1-1/3 cups	
Butter	1 Tbsp.	
Vegetable Oil		2 Tbsp.
Sugar	2 Tbsp.	1/4cup
Salt	1 tsp.	1 tsp.
Bread Flour	3-1/4 cups	3-1/4 cups
Seven-Grain Cereal	3/4 cup	3/4 cup
Dry Milk (optional)	1 Tbsp.	
Active Dry Yeast	2 tsp.	1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD or FRESH MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

### HEARTY OATMEAL LOAF

Ingredients:	Dry Milk Recipe:	Fresh Milk Recipe:
Milk		1-1/3 cups
Water	1-1/3 cups	
Sugar	2 Tbsp.	2 Tbsp.
Butter	2 Tbsp.	2 Tbsp.
Salt	1/2 tsp.	1/2 tsp.
Bread Flour	3-1/4 cups	3-1/4 cups
Quick Cooking Oats	1/2 cup	1/2 cup
Dry Milk (optional)	1-1/2 Tbsp.	
Active Dry Yeast	1 pkg.	1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD or FRESH MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.



## YEAST BREADS

IRISH SODA BREAD

RAISIN BREAD

### IRISH SODA BREAD

Ingredients:	Dry Milk Recipe:	Fresh Milk Recipe:
Buttermilk		1-1/3 cups
Water	1-1/3 cups	
Butter	2 Tbsp.	2 Tbsp.
Baking Soda		1/2 tsp.
Salt	1 tsp.	1 tsp.
Sugar	2 tsp.	2 tsp.
Caraway Seeds	2 tsp.	2 tsp.
Raisins	1/3 cup	1/3 cup
Bread Flour	3-1/3 cups	3-1/3 cups
Dry Buttermilk	1 Tbsp.	
Active Dry Yeast	1 pkg.	1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD or FRESH MILK MIXED BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

### RAISIN BREAD

Ingredients:	Dry Milk Recipe:	Fresh Milk Recipe:
Milk		1-1/4 cups
Water	1-1/4 cups	
Sugar	1 tsp.	1 tsp.
Salt	1/2 tsp.	1/2 tsp.
Cinnamon (optional)	1/2 tsp.	1/2 tsp.
Raisin	1/2 cup	1/2 cup
Bread Flour	3 cups	3 cups
Dry Milk	1 Tbsp.	
Active Dry Yeast	2 tsp.	1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD or FRESH MILK MIXED BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.



## YEAST BREADS

### CHEESE 'N' ONION BREAD

### PUMPERNICKEL BREAD

#### CHEESE 'N' ONION BREAD

Ingredients:	Dry Milk Recipe:
Water	1 cup
Butter	1-1/2 Tbsp.
Sugar	1 Tbsp.
Salt	1 tsp.
Garlic Powder	1/2 tsp.
Paprika	1/8 tsp.
Bread Flour	3 cups
Dry Milk	1 Tbsp.
Grated Cheddar or American Cheese	1 cup
Red Onion, Minced	1/4 cup
Active Dry Yeast	1-1/2 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK MIXED BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

#### PUMPERNICKEL BREAD

Ingredients:	Water Recipe:
Water	1-1/8 cups
Vegetable Oil	2 Tbsp.
Molasses	2 Tbsp.
Unsweetened Cocoa	1 Tbsp.
Salt	1 tsp.
Instant Coffee	1 tsp.
Bread Flour	2-1/2 cups
Whole Wheat Flour	1/3 cup
Rye Flour	1/3 cup
Cornmeal	1/4 cup
Active Dry Yeast	2 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. WHOLE GRAIN/SWEET BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.



## YEAST BREADS

LIGHT RYE BREAD

ITALIAN HERB BREAD

### LIGHT RYE BREAD

Ingredients:	Water Recipe:
Water	1-1/4 cups
Butter	2 Tbsp.
Sugar	1 Tbsp.
Caraway Seeds	1-1/2 to 2 tsp.
Salt	1 tsp.
Bread Flour	3 cups
Rye Flour	1/3 cup
Active Dry Yeast	1 pkg.

1. Measure ingredients into baking pan.
  2. Insert baking pan securely into baking unit, close lid.
  3. Select appropriate bread setting. DRY MILK BASIC BREAD.
  4. Push START.
  5. The COMPLETE light will flash when bread is done.
  6. Using hotpads, remove pan from unit.
  7. Remove bread from baking pan (and kneading blade from bread if required).
  8. Allow to cool before slicing.
- Makes 1 loaf.

### ITALIAN HERB BREAD

Ingredients:	Water Recipe:
Water	1-1/4 cups
Olive Oil	2 Tbsp.
Sugar	2 Tbsp.
Salt	1 tsp.
Basil	1 tsp.
Bread Flour	3-1/2 cups
Active Dry Yeast	2-1/4 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.



## YEAST BREADS

### CRUSTY FRENCH BREAD

### POTATO BREAD

#### CRUSTY FRENCH BREAD

Ingredients:	Water Recipe:
Water	1-1/4 cups
Sugar	2 tsp.
Salt	1/2 tsp.
Bread Flour	3-1/2 cups
Active Dry Yeast	2 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

#### POTATO BREAD

##### HOT TO PREPARE POTATO WATER

1/2 cup diced peeled potatoes

1-1/2 cup water

In a small saucepan, add potatoes and 1-1/2 cups of water, bring to a rapid boil.

Turn heat down and allow to simmer uncovered for 15-20 minutes, or until potatoes are soft.

Do not drain but mash potato into liquid and measure for potato water 1-1/3 cups.

Allow water to cool to lukewarm before starting machine. If potato water is made in advance, warm to lukewarm as any liquid.

Ingredients:	Water Recipe:
Potato Water	1-1/3 cups
Butter	2 Tbsp.
Sugar	2 Tbsp.
Salt	1 tsp.
Bread Flour	3-1/4 cups
Active Dry Yeast	1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.



## YEAST BREADS

APPLE OAT BREAD

RUSSIAN KULICH

### APPLE OAT BREAD

Ingredients:	Juice Recipe:
Apple Juice	1-1/3 cups
Butter	2 Tbsp.
Sugar	1 tsp.
Salt	1/2 tsp.
Cinnamon	1/2 tsp.
Diced Dried Apple	1/3 cup
Bread Flour	3 cups
Oats	1/2 cup
Active Dry Yeast	1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

### RUSSIAN KULICH

Ingredients:	Fresh Milk Recipe:
Milk	1 cup
Almond extract	1 tsp.
Egg, Large	1
Butter	2 Tbsp.
Sugar	1/4 cup
Salt	1 tsp.
Slivered Almonds	1/4 cup
Chopped Dried Fruit	1/3 cup
Bread Flour	3 cups
Active Dry Yeast	1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. WHOLE GRAIN/SWEET BREAD
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.



## YEAST BREADS

COCONUT BREAD

SWEET BREAD

### COCONUT BREAD

Ingredients:	Fresh Milk Recipe:
Milk	1-1/4 cups
Butter	2 Tbsp.
Coconut Extract	1 tsp.
Sugar	2 Tbsp.
Salt	1 tsp.
Coconut Flakes	1/2 cup
Bread Flour	3-1/3 cups
Active Dry Yeast	1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. WHOLE GRAIN/SWEET BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

### SWEET BREAD

Ingredients:	Fresh Milk Recipe:
Milk	1 cup
Egg, Large	1
Butter	2 Tbsp.
Sugar	3 Tbsp.
Lemon or Orange Peel	1/2 tsp.
Salt	1 tsp.
Bread Flour	3-1/3 cups
Active Dry Yeast	2 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. WHOLE GRAIN/SWEET BREAD setting.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.



## YEAST BREADS

### SOUR DOUGH STARTER

### SOUR DOUGH FRENCH BREAD

#### SOUR DOUGH STARTER

**Ingredients:**

Skim Milk 1 cup  
Plain Yogurt 3 Tbsp.  
Flour 1 cup  
Ceramic or Glass Container  
(w/ tight-fitting lid)  
(1) 1 1/2 qt. Container

1. Heat skim milk to 90 to 100 degrees. Remove from heat and stir in yogurt.
2. Allow mixture to stand at room temperature 24 to 48 hours or until curd forms. Stir with wooden spoon once or twice to keep liquid mixed in.
3. Gradually stir in flour, mix well. Allow to stand 2 to 5 days.
4. When starter is ready, it is bubbly and spongy-looking and has a good sour aroma. Starter should be kept in refrigerator after 5-day period.
5. To use starter, bring to room temperature and allow it to get bubbly again.
6. Replenish starter after each use with equal portions milk and flour. Example: If you use 1-1/2 cups, add 1-1/2 cups each: milk and flour.
7. Repeat steps 1,2, and 3.

#### SOUR DOUGH FRENCH BREAD

<b>Ingredients:</b>	<b>Water Recipe:</b>
Sour Dough Starter	1-1/2 cups
Warm Water	1/2 cup
Salt	1 tsp.
Sugar	-1/2 tsp.
Bread Flour	3-1/2 cups
Active Dry Yeast	1-1/2 tsp.
Cornmeal	2 Tbsp.
Cornstarch	1 tsp.
Water	1/2 cup

1. Measure Sourdough Starter, warm water, salt, sugar, flour, and yeast into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select DOUGH setting.
4. Push START.
5. The COMPLETE light will flash when dough is done.
6. Remove dough from baking pan (and kneading blade from dough, if required) divide dough in half. Roll dough back and forth, elongating it into a 14-inch long.
7. Sprinkle 2 pieces of stiff cardboard with 1 Tbsp. Cornmeal each. Place a loaf on each piece of cardboard. Cover lightly with plastic wrap or damp cloth. Allow to rise in a warm place until puffy or double in bulk (about 45 minutes to 1 hour).
8. Adjust oven rack to the lowest position. Place a 12 x 15-inch baking pan without sides on top rack as oven is preheating to 400 degrees. Then place a baking pan with sides on the bottom rack. Add 1/4 inch Boiling Water to bottom pan.
9. Combine cornstarch and water. Heat to boiling while stirring, allow to cool.
10. With very sharp knife, cut 1/2-inch deep diagonal slashes on top of loaves. Brush the entire surface of each loaf with cornstarch mixture.
11. Slide loaf from cardboard onto top baking sheet in oven.
12. Bake at 400 degrees for 25 minutes or until loaf sounds hollow when tapped. Brush every 5 to 7 minutes with cornstarch mixture.
13. Allow to cool before slicing. Makes 2 loaves



## YEAST BREADS

### BAGLES

#### BAGLES

Ingredients:	Water Recipe:
Water	1 cup
Sugar	1-1/2 Tbsp.
Salt	1 tsp.
All Purpose Flour	3 cups
Active Dry Yeast	1 tsp.

Sugar 1 Tbsp.  
Egg Yolk and 1 Tbsp. Water

Optional:

*Poppy Seeds, Sesame Seeds, Onion Garlic Chips/Powder, Cheddar Cheese*

1. Measure water, sugar, salt, flour, and yeast into baking pan.
2. Insert pan securely into unit. Close lid.
3. Select DOUGH setting, then push START.
4. Stop the machine after 15 minutes by pressing and holding the reset button. Let the dough sit in the turned off machine for another 15 minutes and then turn dough out onto a lightly-floured surface.
5. Divide into 10 equal portions. Roll into smooth ball. Use thumbs to make a 1-1/2-inch hole in the center of each ball.
6. Place on a greased baking sheet. Allow to rise for 20 minutes.
7. Meanwhile, bring 3 quarts water and 1 tablespoon sugar to a boil.
8. Simmer 3 to 4 bagels in boiling water 5 minutes.
9. Turn once or twice. Remove with slotted spoon. Drain on paper towels. Place on baking sheet dusted with cornmeal.
10. Brush lightly with egg yolk and water mixture.
11. Sprinkle with poppy or sesame seeds, diced onion, garlic chips, or shredded Cheddar cheese, if desired.
12. Bake at 400 degrees, 25 to 30 minutes.

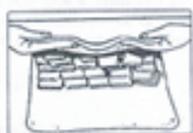
## YEAST BREADS

### CROISSANTS

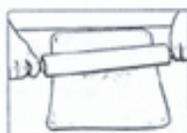
#### CROISSANTS

Ingredients:	Dry Milk
Water	1-1/8 cups
Sugar	3 Tbsp.
Butter	1 Tbsp.
Salt	3/4 tsp.
All Purpose Flour	3 cups
Dry Milk	3 Tbsp.
Active Dry Yeast	1 tsp.
Butter, Chilled and Sliced	8 oz.
Egg, Large	1
Water	1 Tbsp.

1. Measure the water, dry milk, sugar, butter, salt and flour into baking pan. Sprinkle yeast in center of flour.
2. Insert pan securely into unit, close lid, Select DOUGH setting and push START. The COMPLETE light will flash when dough is finished.
3. Meanwhile, roll 1 cup of chilled butter slices between two sheets of waxed paper into a 10 x 7-inch rectangle. Chill at least 1 hour.
4. When the BEEP sounds, remove bread pan. Place dough in a greased bowl. Cover with plastic wrap. Place the dough in a refrigerator and allow to rest 30 minutes.
5. Roll dough out on a lightly-floured surface into a 12-inch square.
6. Place chilled butter on half of dough, fold over and seal edges. Roll dough into a 20 x 14-inch rectangle. Fold and roll twice more. Add flour to rolling surface as needed to prevent sticking. Cover securely with plastic wrap, chill 1 to 2 hours or overnight.
7. Fold dough into thirds, seal edges. Roll into a 20 x 14-inch rectangle. Fold and roll twice more.
8. Cut dough crosswise into thirds. Cut each third diagonally to form two triangles.
9. Roll each triangle loosely, starting from the wide end. Place seam side down on greased baking pan.
10. Curve ends. Sprinkle water on top. Cover lightly with damp cloth and allow to rise 45 to 50 minutes or until doubled in size.
11. Brush lightly with beaten egg and water.
12. Bake at 375 degrees for 10 to 18 minutes, or until golden brown and flaky. Make 18 croissants



1. For flaky croissants, place chilled dough on a cool surface such as marble. Place chilled butter slices in center third of dough rectangle. Fold each side over buttered side.



2. Roll dough out again into a 3/8 inch thick or 20 x 14 inch rectangle. Turn over, occasionally flouring surface lightly to prevent slicking.



3. Fold dough in thirds to make a squarish rectangle again. Roll and fold dough this way twice.



4. Roll dough into a rectangle about 1/8 inch thick. Cut crosswise into thirds and cut each third into thirds. Then cut each third diagonally to form two triangles.



5. Roll up each triangle, starting from the wide end. Place seam-side down on greased baking pan.



## PIZZA DOUGH

### PIZZA DOUGH

#### PIZZA DOUGH

Ingredients:	Original Beer Recipe:	Traditional Water Recipe:
Flat Beer	1 cup	
Water		1 cup
Olive Oil		1 Tbsp.
Butter	1 Tbsp.	
Sugar	2 Tbsp.	1 Tbsp.
Salt	1 tsp.	1 tsp.
All Purpose Flour	2-1/2 cups	
Bread Flour		2-1/2 cups
Active Dry Yeast	1 tsp.	1 tsp.

#### Vegetable Oil

1. Place beer or water, butter or olive oil, sugar and salt into baking pan.
2. Add flour. Sprinkle yeast in center of flour.
3. Insert pan securely into baking unit, close lid.
4. Select DOUGH setting.
5. Push START.
6. The COMPLETE light will flash when dough is finished. Remove dough from baking pan (and kneading blade from dough, if required).
7. Preheat your oven to 400 degrees for most shaping variations.
8. Select shaping variation of your choice. Brush lightly with vegetable oil. Cover dough and allow to stand 15 minutes.
9. Bake each variation as directed in recipe.

*Make (2) 12-inch thin-crust pizzas or (1) 12-inch thick-crust pizza, 16 rolls, 24 bread sticks, or 32 pretzells.*

#### Thin-Crust Pizza:

1. With lightly-floured hands, shape dough into a ball.
2. Divide ball in half. Press each half of dough into a greased, 12-inch pizza pan, forming a 1-inch edge.
3. Brush crust with oil. Cover and let stand 15 minutes.
4. Spoon tomato sauce or pizza sauce over dough, top with cheese and desired toppings of your choice.
5. Bake 25 to 30 minutes or until cheese is bubbly and crust is golden brown. Make (2) 12-inch pizzas.

#### Thick-Crust Pizza:

1. With lightly-floured hands, press dough into a lightly-greased 12-inch pizza pan, forming a high edge.
2. Brush crust with oil. Cover and let stand 15 minutes.
3. Spoon tomato sauce or pizza sauce over dough.
4. Top with cheese and desired toppings.
5. Bake 25 to 30 minutes or until cheese is bubbly and crust is golden brown. Make (1) 12-inch pizzas.

#### Crusty Rolls:

Prepare Pizza Dough with Beer recipe.

1. Turn dough onto lightly-floured board, divide into quarters, cut quarters into 4 pieces.
2. Shape each piece into a flattened oval-shaped ball.
3. Dip bottom of dough balls in cornmeal and place on a greased baking sheet about 1-1/2 inches apart.
4. Slash tops of rolls with sharp knife or razor blade.
5. Cover dough lightly and allow to rise 30 minutes.
6. Brush rolls with one egg yolk beaten with 1 table spoon water.
7. Bake rolls at 400 degrees 15 to 20 minutes.
8. Let cool on rack. Makes 16 rolls

# PIZZA DOUGH

## SOFT PRETZELS:

### SOFT PRETZELS:

Prepare Pizza Dough with Beer recipe.

1. Turn dough onto a lightly-floured board and divide dough into 4 equal portions. 2. Cut each quarter into 8 equal portions. Roll each piece of dough into a thin rope about 20 inches long and pencil-thin.
3. To shape into pretzel, pick up ends of rope in each hand and curve into a circle, crossing ends at top.
4. Twist ends once and lay down over bottom of circle.
5. Invert pretzels so ends are underneath, place about 1-inch apart on well-greased baking sheets. Then brush with beaten egg and sprinkle lightly with coarse salt, poppy seeds, or sesame seeds.
6. Bake at 400 degrees, 10 to 12 minutes.
7. For crispy, dry crunchy pretzels, place cooked pretzels in cool oven, on an ungreased, baking sheet. Allow to stand 3 hours or overnight. This process allows pretzels to become dry and crunchy.
8. For soft and chewy pretzels, serve warm with mustard. Makes 32 pretzels.



1. Roll each piece of dough into a rope about 20 inches long and as thick as a pencil. Cut each in half.



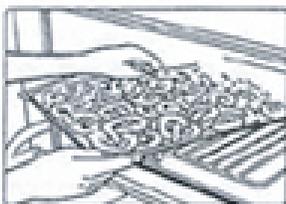
2. To shape pretzel, pick up one end of rope in each hand and curve into a circle, crossing ends at top.



3. Twist ends once and place over bottom of circle.



4. Invert pretzels so that ends are underneath. Place on greased baking sheets 1 inch apart. Brush lightly with beaten egg and sprinkle with your choice of coarse salt or poppy or sesame seeds.



5. For soft pretzels, serve warm from the oven with mustard.



## BUTTER-RICH ROLL & BREAD DOUGH

### BUTTER-RICH ROLL & BREAD DOUGH

#### BUTTER-RICH ROLL & BREAD DOUGH

Ingredients:	Dry Milk Recipe:	Fresh Milk Recipe:
Milk		1 cups
Water	1 cups	
Sugar	1/4 cup	1/4 cup
Eggs, Beaten	1 large	1 large
Butter	2 Tbsp.	2 Tbsp.
Salt	3/4 tsp.	3/4 tsp.
Bread Flour	4 cups	4 cups
Dry Milk (optional)	1 Tbsp.	
Active Dry Yeast	1-1/2 tsp.	1-1/2 tsp.

#### Egg Glaze:

Egg, Beaten	1 large
Water	1 Tbsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select DOUGH setting.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Remove dough from baking pan (and kneading blade from dough, if required).
7. Choose shaping method.
8. Cover dough, let stand 15 minutes. Bake as directed in each shaping variation until golden brown.
9. Egg Glaze: beat together egg and water. Brush generously over shaped loaves or rolls prior to baking.  
*Makes (2) 8 x 4-inch loaves, 24 rolls, or 24 breadsticks.*

#### Traditional Loaf:

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly-floured surface, divide dough in half, shape each half into loaf shape.
2. Place in 2 greased 8 x 4-inch loaf pans.
3. Brush with egg glaze if desired.
4. Cover dough, let stand 15 minutes.
5. Bake at 375 degrees 25 to 35 minutes. Makes 2 loaves.

#### Pan Rolls:

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly-floured surface, shape dough into a ball. Divide dough into equal quarters. Cut each quarter into 6 pieces. Shape each piece into a ball.
2. Place one ball in each of 24 greased muffin cups.
3. Brush with egg glaze if desired.
4. Cover dough, let stand 15 minutes.
5. Bake at 375 degrees, 25 to 35 minutes.

#### Cloverleaf Rolls:

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly-floured surface, shape dough into a ball. Divide into quarters. Divide each quarter into 6 pieces. Cut each piece into 3 sections. Shape each into a ball with palms of hands. Place 3 balls together in each of 24 greased muffin cups.
2. Brush with egg glaze if desired.
3. Cover dough, let stand 15 minutes.
4. Bake at 375 degrees, 25 to 35 minutes. Make 24 rolls.



## BUTTER-RICH ROLL & BREAD DOUGH

### BUTTER-RICH ROLL & BREAD DOUGH

#### **Cinnamon-Raisin Rolls:**

Prepare Butter-Rich Roll & Bread Dough.

1. Turn dough out onto a lightly-floured board.
2. Roll out into a 12 x 14-inch rectangle. Spread surface with 1/3 cup butter, thinly sliced.
3. Sprinkle surface with 1/3 cup brown sugar, 1-1/2 teaspoons cinnamon. Then sprinkle 1/2 cup raisins over dough.
4. Start with 12-inch side, roll dough jelly-roll style, pinch seam to seal. With seam side down, cut in (12) 1-inch pieces.
5. Place on a greased baking sheet 2 inches apart. Cover lightly with damp towel, allow to rise in warm place until doubled, about 40 minutes.
6. Bake at 375 degrees 10 to 15 minutes. Makes 12 rolls.

#### **Cinnamon-raisin Swirl Loaf:**

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly-floured surface, roll half of the dough to a 12 x 8-inch rectangle. Melt 3 table spoons butter or margarine. Brush over dough.
2. Sprinkle dough with a mixture of 1/3 cup sugar and 1-1/2 teaspoons ground cinnamon. The sprinkle \_ cup raisins over dough.
3. Beginning with long side of dough, roll up jelly roll-style. Seal ends by pinching edges of dough together with fingertips.
4. Place dough in a greased 9 x 5-inch loaf pan or on a large baking sheet.
5. Allow to stand 15 minutes. Repeat using remaining dough if desired.
6. Bake at 375 degrees 30 to 40 minutes or until golden brown.
7. When loaf is cool, glaze with a mixture of 1 cup sifted powdered sugar and 1-1/2 table spoons milk. Makes 2 loaves

#### **Bread Sticks:**

Prepare Butter-Rich Roll & Bread Dough.

1. Turn dough onto lightly floured board and shape dough into a ball, divide into 24 equal pieces for 16-inch ropes. Arrange ropes about 1-inch apart on oiled baking sheet. Allow to rise 30 minutes.
2. Brush with 1 beaten egg white and 1 Tablespoon water. Sprinkle with poppy or sesame seeds or coarse salt if desired.
3. Bake at 400 degrees 10 to 15 minutes.



# TROUBLESHOOTING GUIDE

CORRECTIONS:		RESULTS:	Loaf rises then falls.	Loaf rises too high.	Loaf does not rise enough.	Loaf is short and heavy.	Light crust.	Uncooked.	Over cooked.	Not mixed.	Smoke appears from vent.	High altitude adjustment.	
MECHANICAL	Water or Milk	Increase			2 Tbs.								
		Decrease	2 Tbs.	2 Tbs.								2 Tbs.	
	Salt	Increase	1/4 tsp.	1/4 tsp.									
		Decrease			1/4 tsp.								
	Sugar or Honey	Increase			1/2 Tbs.		1/2 tsp.						
		Decrease		1/2 tsp.					1/2 tsp.				1/2 tsp.
	Flour	Increase											
		Decrease		2 Tbs.									
	Yeast	Increase			1/8-1/4 tsp.								
		Decrease	1/8-1/4 tsp.	1/8-1/4 tsp.									1/8-1/4 tsp.
INGREDIENT	Liquid	Liquid used was too hot.			●								
	Flour	Old flour was used.			●	●							
		Wrong type of flour was used.				●							
	Yeast	No yeast was added.				●							
		Yeast may not be fresh.				●							
		Used wrong type at wrong setting.	●	●	●	●							
MEASUREMENT		Unplugged or electric failure.	●			●		●					
		Ingredient supplied on heating element.									●		
		Pan not properly into unit.								●			
		Kneading blade installed incorrectly.								●			
		Incorrect Menu selections was used.					●	●	●				
		Kneading rod installed in baking pan incorrectly.											
	Kneading rod should be removed.												

**Measurement Adjustment:**

According to the chart, first make the proper corrections for yeast; and if the loaf is still not acceptable, make adjustments to liquids, then dry ingredients.

**Pan Alignment:**

The pan should be level when it is properly placed into the unit. Check the space between the pan and the front and back walls; the front and back spaces should be equal.

**Kneading Blade:**

The wider side should face down and be pushed to the bottom of the baking pan.

**Customer Service:**

If you have any questions, please call our Customer Service Dept. at (213) 722-1700 or (800) 733-6270