

Use & Care Guide
Manual de Uso y Cuidado
English / Español

Kenmore® Digital Bread Maker Panificadora Digital

Model/Modelo: 100.29720210

Customer Assistance / Asistencia al Cliente
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IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions.
2. **DO NOT** touch hot surfaces. Use oven mitts to remove the hot bread pan. **DO NOT** place your hand inside the oven chamber after the bread pan has been removed, as it will be very hot.
3. Remove all packaging plastics and other materials from unit before operating.
4. To protect against electric shock, **DO NOT** immerse cord, plug, or main Bread Maker unit in water or other liquids.
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Use in a well-ventilated area. Make sure steam vents on top are uncovered during use. On surfaces where heat may cause a problem, an insulated heat pad is recommended.
6. To prevent spillage inside the oven chamber, always remove the bread pan from the machine before adding the ingredients. Ingredients that splash onto the heating element can burn and cause smoke.
7. **UNPLUG** from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
8. **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Take the appliance to a qualified service dealer for examination, repair or adjustment.

IMPORTANT SAFETY INSTRUCTIONS

9. Placing the Bread Maker in direct sunlight, near hot appliances or in a draft can all affect the internal temperature of the oven, which could cause poor results.
10. DO NOT use outdoors.
11. Keep hands, etc. away from moving parts inside the Bread Maker.
12. NEVER let the cord hang over the edge of table or counter, or touch hot surfaces.
13. DO NOT operate the Bread Maker when empty, as this could cause serious damage.
14. DO NOT overload Bread Maker by exceeding the maximum capacity.
15. DO NOT use this appliance for anything other than its intended use.
16. DO NOT store any materials in this bread maker when out of use. NEVER place paper, cardboard, plastic, or other flammable items in the unit.
17. Close supervision is necessary when any appliance is used by or near children. Supervise children to ensure that they do not play with Bread Maker.
18. Your Bread Maker has a 6 to 7 minute power interruption protection feature in case the unit is accidentally unplugged during operation, or the power goes out for a short time. The unit will continue with the program if it is plugged back in right away or if power interruption is less than 6 minutes.
19. Do not place on or near a hot gas or electric burner, or in a heated oven.
20. To disconnect, turn the appliance off by pressing the START/STOP button for 1 second, then remove plug from wall outlet.
21. A short power-supply cord (or detachable power supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
22. Extension cords are available and may be used if care is exercised in their use.
23. This appliance is for HOUSEHOLD USE ONLY.
24. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
25. WARNING: Risk of Electric Shock. To avoid electric shock, only operate Bread Maker with the removable bread pan securely inserted in the oven chamber.

SAVE THESE INSTRUCTIONS!

PARTS AND FEATURES

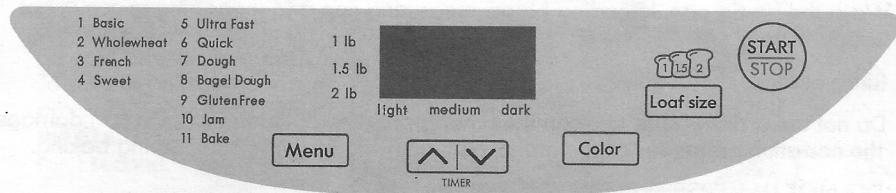
Fig. 1



PARTS AND FEATURES

CONTROL PANEL INSTRUCTION

Fig. 2



1. LCD Digital Display (see Fig. 1)

Shows the following:

- A. Number for each program setting (1-11), then shows programmed total bread making time with minute by minute countdown of time remaining on selected program.
- B. Crust Color (light, medium or dark)
- C. Loaf size (1 lb., 1.5 lb. or 2 lb.)

2. Menu Button (see Fig. 2)

Press the menu button to select the baking program you want. Menu numbers are on the lid of the bread maker (see Fig. 2). If you go past the program number you want, keep going until you reach it again. Default setting is program 1.

3. Crust Color Button (see Fig. 2)

Lets you choose the preferred crust color; Light, Medium or Dark; Default setting is medium crust.

Except for Menu 1 - 4 , the crust color can not be adj usted.



4. Loaf Size Button (see Fig. 2)

Press to select the loaf size for the recipe you are making (1 lb., 1.5 lb. or 2 lb.) Default setting is 2 lb. E xcept for Menu 1 - 4 , the Loaf size can not be adjusted.

5. START/STOP Button (see Fig. 2)

Press to begin baking program you selected, or to cancel the entire program. To cancel a program, press and hold START/STOP button for 1 second.

6. Timer Function Button

Use Timer adj ustments to delay the ready time, the maximum timer delay is 13 hours. Set the delay time by pressing  to advance the time in 10 minute increments; if neccessary, use  to decrease the time.

PREPARING YOUR BREAD MAKER

BEFORE FIRST USE:

Before using your bread maker, remove any packing material, plastic, labels, stickers or tags that may be attached to the appliance. Clean the appliance thoroughly:

1. Wash the bread pan, kneading blade, measuring cup and measuring spoon in hot soapy water.
2. Rinse and dry thoroughly.
3. Do not use a dishwasher to clean the bread pan. Automatic dishwashing can damage the non-stick properties of the bread pan, allowing bread to stick during baking.
4. **DO NOT IMMERSE BREAD MAKER IN WATER.**
5. Clean the exterior of the bread maker with a soft damp cloth and warm soapy water. Dry thoroughly. Do not use abrasive materials or cleaners.
6. Clean the oven chamber with a damp cloth and dry thoroughly. Only clean oven chamber when it is cool.

Place the bread maker on a dry, flat, level surface such as a countertop or table. Leave plenty of room around unit for air circulation. Make sure you have enough room above unit to open the lid.

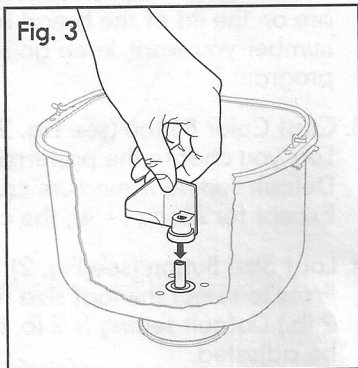
OPERATING THE BREAD MAKER

1. Remove the bread pan by shifting it counterclockwise and lifting it out by its handle.
2. Fit the kneading blade (see Fig. 3) onto the drive shaft in the bottom of the bread pan.

NOTE: The kneading blade does not function in program 11, Bake. For best results, remove the kneading blade before using the Bake program.

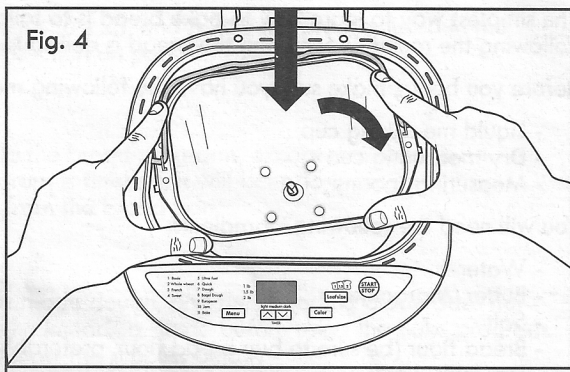
3. Add the ingredients (refer to the RECIPE section in this Use & Care Guide).
4. Insert the bread pan into the oven chamber and rotate it clockwise until it fits securely into place (see Fig. 4 & 5).
5. Lower the bread pan handle and close the lid.
6. Unroll the cable completely before plugging it in. Connect the bread maker to the electric outlet. The unit will keep the program default setting of 1, Timer will display 3:00 (3 hrs).
7. Press the Menu button to select the desired program.
8. Press the Loaf Size button to select the weight of the bread you want. Press Crust Color button to select browning level.

Fig. 3

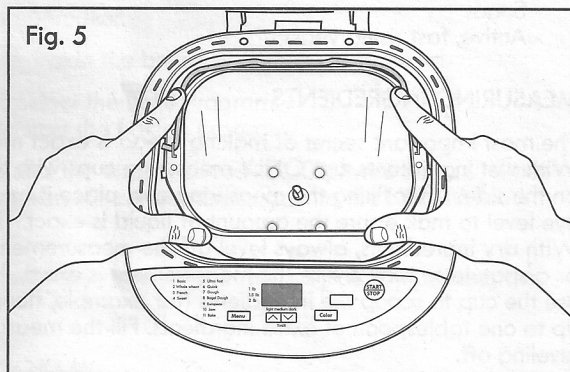


OPERATING THE BREAD MAKER

9. Switch the bread maker on using the START/STOP button. Timer in display window will start to count down the time remaining on your selected program. To stop or cancel the program, press and hold the START/STOP button for 1 second.



10. At the end of the program, the unit will emit 15 beeps, and the timer will have counted down to zero. At this point the bread maker goes into Keep Warm mode for up to 60 minutes (except in Dough or Bagel Dough program) with ":" blinking in the display window. When the Keep Warm mode finishes, the unit beeps and ":" stops blinking.



11. To remove bread, press the START/STOP button for 1 second and unplug the bread maker. Using hot pads or oven mitts, rotate the bread pan to the right and lift it out by its handle. The pan is very hot.

12. Turn the loaf out of the pan and onto a wire rack to cool. If necessary, use a nonstick spatula gently inserted along the sides of the pan to loosen bread.

NOTE: Metal utensils might scratch the nonstick coating on the bread pan.

13. If you have left the kneading blade in during the baking, it will most likely remain in the bread pan. Once pan is cooled, remove kneading blade from the pan. If the kneading blade stays in the loaf of bread, simply take it out.

14. Leave the bread to cool for about 15 minutes, or it will not slice properly.

15. Clean the bread pan and kneader immediately after use (See care and cleaning).

NOTE: The bread maker will not operate again until it has cooled down.

BREAD MAKER TIPS AND TECHNIQUES

BAKING BREAD

The simplest way to learn how to bake bread is to follow a basic recipe. Following the recipe is easy and the bread is delicious.

Before you begin, make sure you have the following measuring equipment:

- Liquid measuring cup
- Dry measuring cup
- Measuring spoons

You will need the following ingredients:

- Water
- Butter/Margaine
- Salt
- Bread flour (be sure to buy bread flour, preferably for bread makers)
- Dry milk
- Sugar
- Active, fast rising yeast

MEASURING INGREDIENTS

The most important secret of making bread is exact measurements.

With wet ingredients, use **ONLY** measuring cups with the cups/ounces marked clearly on the side. After filling the measuring cup, place it on a flat surface and view it at eye level to make sure the amount of liquid is exact. Then, double check.

With dry ingredients, always level off the measurement with the back of a knife or a spatula to make sure the measurement is exact. Another helpful tip is to never use the cup to scoop the ingredients (for example, flour). By scooping, you could add up to one tablespoon of extra ingredients. Fill the measuring cup with a spoon before leveling off.

ORDER OF ADDING INGREDIENTS

The second most important secret of making bread is putting the ingredients into the bread maker in the exact order given in the recipe. This means:

- **FIRST**, liquid ingredients
- **SECOND**, dry ingredients
- **LAST**, yeast

NOTE: Yeast must **NEVER** come into contact with a liquid when you are adding ingredients. Before adding yeast, use your finger to form an indentation in the top layer of flour; then pour the yeast into the indentation. Also, make sure **ALL** ingredients are at room temperature (between 77° – 85° F) unless otherwise noted in the recipe, except water which should be between 115° – 125° F.

NOTE: Temperatures too cool or too hot can affect the way the bread rises and bakes. It is a good idea to start with all new, fresh ingredients (especially fresh flour and yeast).

BREAD MAKER FUNCTIONS

BREAD PROGRAMS:

Refer to the relevant recipe on pages 16 - 26, and follow the process listed in the OPERATING THE BREAD MAKER section on pages 6 - 7.

DOUGH PROGRAMS:

The dough programs are similar to the bread programs, except that there is no baking operation. When the program is finished, it will beep 15 times as a warning; then remove the dough from the bread pan.

BAKE PROGRAM:

The Bake function is for previously made dough, and the kneading blade does not function. For best results, remove the kneading blade before using the Bake program. Refer to the relevant recipe and follow the process below:

1. Insert the bread pan into the breadmaker.
2. Place all previously made dough inside the bread pan, then close the lid.
3. Press the Menu Select button to select the Bake Program.
4. Press the "Start/Stop" button to start the baking program.
5. Once the program is complete and the display shows "0:00", it will beep 15 times as a warning, then the bread maker will automatically go into the KEEP WARM mode. See details on page 11.
6. At any time during the baking process, you can stop the program by pressing the "START/STOP" button.

ULTRA FAST BREAD MAKER PROGRAM :

Making Bread In Under 1 Hour

Your bread maker can bake great bread in under 1 hour. This is called the "ULTRA FAST Breadmaker" setting. ULTRA FAST Bread Maker setting loaves are a little different from loaves baked on non-ULTRA FAST Bread Maker settings. Make sure to try the different settings to see which of them you prefer. There are a few things you should know about the ULTRA FAST Breadmaker settings that are different than the other settings.

- ULTRA FAST Bread Maker program breads tend to have a darker, thicker crust than other kinds of bread. Sometimes there will be a crack in the top of the crust. This is because baking is done at higher temperatures. They also tend to be shorter, denser loaves.
- You CANNOT use the Delay Timer for the ULTRA FAST Breadmaker setting breads. This would cool the liquid ingredients and affect the way that the bread rises.
- You CANNOT use the "COLOR" button for ULTRA FAST Breadmaker setting breads.

BREAD MAKER FUNCTIONS

- DO NOT open the cover while making ULTRA FAST breads.
- If the loaf is hard to remove from the pan let it sit for about 5 minutes to cool. Gently shake the bread out of the pan and wait for 15 minutes before slicing.
- If you wish to bake another Loaf of bread, you must let the bread maker cool for about 20 minutes with the cover open and the pan removed.
- YOU CAN use standard bread mixes for ULTRA FAST breads, but the results may not be as good as the results when using the recipes within this book.

ULTRA FAST Breadmaker Setting Tips and Hints

Yeast

Always use a fast rising yeast. DO NOT use active dry yeast for ULTRA FAST Breadmaker settings because the loaves will be much shorter when baked. Before adding the yeast, use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with the liquid when you are adding ingredients.

Liquids

Always use hot water in the range of 115°–125° F. You must use a cooking thermometer to gauge the temperature; hotter water can kill the yeast while cooler water may not activate it.

Salt

As a rule, you should use LESS salt for ULTRA FAST breads. Less salt provides you with a higher loaf. Make sure to follow the bread maker recipe suggestions for best results.

Other Ingredients

Make sure all other ingredients (like flour, sugar, dry milk, butter, etc.) are at room temperature. Always use bread flour for the for the ULTRA FAST program recipes.

Although baking ULTRA FAST breads is a little different, the results and convenience are well worth it.

The following recipe is a great one to try for your first ULTRA FAST bread loaf.

Traditional White Bread 1–1/2 lb. loaf

Ingredients:



1 cup + 2 tablespoons
9 ounces total) of hot water (115° – 125°)
2 tablespoons oil
(room temperature)

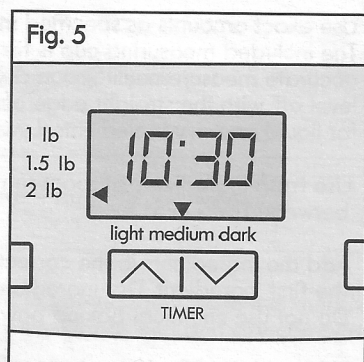
2 tablespoons sugar
1 teaspoon salt
3 cups Bread Machine flour
5 teaspoons fast-rising yeast

BREAD MAKER FUNCTIONS

DELAY START

You can delay the time the bread maker begins operation so that fresh bread will be ready for you when you get up in the morning or arrive home from work.

Example: The current time is 9:30pm and you would like to start eating the next morning at 8:00am, i.e., in 10 hours 30 minutes. Press  until 10:30 appears in the display screen (see Fig. 5) then press START/STOP button to start the program. Bread will be done after 10 hours and 30 minutes. If necessary, use the delay timer down button  to decrease the time.



NOTE: You CANNOT use the Delay Timer for ULTRA FAST, QUICK, JAM and BAKE program settings.

Before using the Delay Timer:

1. Add all of the ingredients of the recipe.
2. Select the correct setting for the kind of bread you are making (French, Sweet, etc.).
3. Select the crust color.

NOTE: Do not use recipes with ingredients that can spoil like eggs or milk.

KEEP WARM FUNCTION

After the bread has baked, the bread maker will automatically go into Keep Warm mode to keep the bread warm and to ensure that the crust does not become too soft. If bread is not removed immediately after baking, a 1-hour KEEP WARM phase will begin for each program except DOUGH, BAGLE DOUGH and JAM. When the Keep Warm phase begins the screen will display 0:00 with a flashing colon. At the end of the hour the screen will display the number of the last program selected.

NOTE: You must press the START/STOP button for 1 second to turn the Bread Maker On or Off.

POWER OUTAGE

7- Minute Power Failure Back-up

Your Automatic Bread Maker has a 7 -minute power failure back-up feature. If the electricity goes off, the memory will store the Program in process for up to 7 minutes. If the power comes back on within this time, the Program will resume where it left off.

TROUBLESHOOTING

1. Use exact amounts as specified in the RECIPES section of this Use & Care Guide. The included measuring cup is for liquids. View cup markings at eye level for accurate measurement. Spoon dry ingredients into a standard measuring cup and level off with the straight edge of a knife or a metal spatula. Use measuring spoons for liquid and dry ingredients. Level off dry ingredients.
2. Use fresh ingredients at room temperature, except for water which should be between 115° - 125° F.
3. Add the ingredients in the correct order according to the recipe. Liquid is always the first ingredient. Dry ingredients follow and the baking powder is added last. Do not use chemical baking powder.
4. Wait at least 15 minutes before slicing freshly baked bread; it will still be warm but easier to slice. Before making another loaf of bread, let the unit cool completely.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The machine does not start when the START/STOP button is pressed	The machine is too hot. E01 appears on the screen	Wait for the machine to cool for approximately 1 hour
Machine does not knead	The bread pan or the kneading blade are not in place.	Try again using only one teaspoon of flour and try adding 1/4 of a teaspoon
The bread has flour on top	Too much flour or lack of water	Try using only one Tablespoon of sugar and reduce the Crust Color setting
The bread is not brown enough	Lid was opened	Check to be sure that the lid is closed while the bread is cooking or select a higher Crust Color setting
The bread is over browned	Too much sugar	Try again using only one teaspoon of sugar and reduce the Crust Color setting
The bread has risen too much	Too much baking powder or humidity	Check the recipe and adjust
The bread hasn't risen enough	Too much flour, not enough baking powder	Check the recipe and adjust
The bread sinks while cooking	Too much liquid	Reduce the liquid to 1 or 2 teaspoons
The bread is small, heavy, dense or wet	Too dry	Add liquid during the first cycle

CAUTION: Do not attempt to repair the Bread Maker by yourself; if the Bread Maker is not operating properly, take it to a qualified service dealer.

CARE AND CLEANING

**WARNING:**

- NEVER immerse the bread maker in water or any liquid.
- DO NOT put the bread pan in dishwasher.
- DO NOT immerse the bread pan in water.



CAUTION: Make sure that the unit is unplugged from the electric outlet before cleaning.

1. Allow bread pan to cool slightly, then use a cloth to immediately wash the kneading blade and the inside of the pan with hot sudsy water. Rinse well and dry completely. DO NOT immerse bread pan in water.
2. Do not use abrasive scouring pads or metal implements. These could scratch the non-stick coating of the bread pan and kneading blade.
3. If kneading blade will not come off shaft in bread pan, fill pan partially with warm soapy water and leave to soak for about 5 minutes. If kneading blade still cannot be removed after 10 minutes, hold the shaft from underneath the pan and twist back and forth gently until the kneader is released.
4. Use a soft, damp cloth to clean the outside and inside surfaces of the bread maker if necessary. Make sure the unit is cool to the touch. The lid can be lifted off for cleaning.

PROGRAM TIME CHART

PROGRAM SETTINGS

The following program settings will make it easy for you to make a great variety of breads and fruit jams. For each selected setting, the baking time has been programmed. The recipes provided on pages 16-33 will help you determine which program setting you should use. NOTE: These timings are for a medium crust. Timing will vary somewhat depending on the crust color you selected.

Program Settings	Program Menu Number	Crust Color	Baking Temp. °F	Loaf Size	Bake Time (Hr: Min)	MAX Warm Time (Hr: Min)	MAX Delay Time (Hr: Min)
Basic	1	Light	239 °F	1.0 lb.	2:50	1:00	13:00
				1.5 lb.	3:00	1:00	13:00
				2.0 lb.	3:10	1:00	13:00
		Medium	257 °F	1.0 lb.	2:50	1:00	13:00
				1.5 lb.	3:00	1:00	13:00
				2.0 lb.	3:10	1:00	13:00
		Dark	275 °F	1.0 lb.	2:50	1:00	13:00
				1.5 lb.	3:00	1:00	13:00
				2.0 lb.	3:10	1:00	13:00
Whole Wheat	2	Light	239 °F	1.0 lb.	4:00	1:00	13:00
				1.5 lb.	4:10	1:00	13:00
				2.0 lb.	4:20	1:00	13:00
		Medium	257 °F	1.0 lb.	4:00	1:00	13:00
				1.5 lb.	4:10	1:00	13:00
				2.0 lb.	4:20	1:00	13:00
		Dark	275 °F	1.0 lb.	4:00	1:00	13:00
				1.5 lb.	4:10	1:00	13:00
				2.0 lb.	4:20	1:00	13:00

PROGRAM TIME CHART

Program Settings	Program Menu Number	Crust Color	Baking Temp. °F	Loaf Size	Bake Time (Hr: Min)	MAX Warm Time (Hr: Min)	MAX Delay Time (Hr: Min)
French	3	Light	257 °F	1.0 lb.	3:40	1:00	13:00
				1.5 lb.	3:50	1:00	13:00
				2.0 lb.	4:00	1:00	13:00
		Medium	275 °F	1.0 lb.	3:40	1:00	13:00
				1.5 lb.	3:50	1:00	13:00
				2.0 lb.	4:00	1:00	13:00
		Dark	293 °F	1.0 lb.	3:40	1:00	13:00
				1.5 lb.	3:50	1:00	13:00
				2.0 lb.	4:00	1:00	13:00
Sweet	4	Light	230 °F	1.0 lb.	2:40	1:00	13:00
				1.5 lb.	2:50	1:00	13:00
				2.0 lb.	3:00	1:00	13:00
		Medium	248 °F	1.0 lb.	2:40	1:00	13:00
				1.5 lb.	2:50	1:00	13:00
				2.0 lb.	3:00	1:00	13:00
		Dark	266 °F	1.0 lb.	2:40	1:00	13:00
				1.5 lb.	2:50	1:00	13:00
				2.0 lb.	3:00	1:00	13:00
Ultra Fast	5	Medium	266 °F	N/A	0:58	1:00	N/A
Quick	6	Medium	266 °F	1.5 lb.	1:43	1:00	N/A
Dough	7	N/A	N/A	N/A	1:30	N/A	13:00
Bagel Dough	8	N/A	N/A	N/A	1:50	N/A	13:00
Gluten Free	9	Medium	239 °F	N/A	2:35	1:00	13:00
Jam	10	N/A	221 °F	N/A	1:05	N/A	N/A
Bake*	11	Medium	257 °F	N/A	1:00	1:00	N/A

* The Bake program is for previously made dough, and the kneading blade does not function. For best results, remove the kneading blade before using the Bake program.

KEEP WARM FUNCTION

After the bread has baked, the bread maker will go into Keep Warm mode to keep the bread warm and to ensure that the crust does not become too soft. This function lasts for up to 60 minutes.

RECIPES

Program 1

Traditional White Bread

Basic

1.5 lb. loaf

- 1 cup water
- 2 tablespoons butter or margarine
- 1 and 1/2 teaspoons salt
- 3 cups bread flour
- 2 tablespoons dry milk
- 1 tablespoon sugar
- 2 teaspoons active dry yeast

2 lb. loaf

- 1 and 3/8 cups water
- 2 tablespoons butter or margarine
- 1 and 3/4 teaspoons salt
- 4 cups bread flour
- 2 tablespoons dry milk
- 2 tablespoons sugar
- 2 and 1/4 teaspoons active dry yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Basic setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

Program 1

Country White Bread (no Delay Timer) - 2 lb. loaf

Basic

- 1 cup warm milk (110°–115°F)
- 1 and 1/2 tablespoons butter or margarine
- 1 large egg
- 1 and 1/2 teaspoons salt

- 4 cups bread flour
- 1 and 1/2 tablespoons sugar
- 2 teaspoons active dry yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Basic setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Crust Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

RECIPES

Program 1

Basic

Potato Bread - 2 lb. loaf

- | | |
|-----------------------------------|--------------------------------------|
| 1 and 3/8 cups water | 2 tablespoons sugar |
| 2 tablespoons butter or margarine | 1/4 cup instant potato flakes |
| 1 and 1/4 teaspoons salt | 2 tablespoons dry milk |
| 4 cups bread flour | 1 and 3/4 teaspoons active dry yeast |

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Basic setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

Program 1

Basic

Oatmeal Bread - 2 lb. loaf

- | | |
|-----------------------------------|------------------------------|
| 1 and 1/4 cups water | 3 and 3/4 cups bread flour |
| 3 tablespoons honey | 2 tablespoons oat bran |
| 2 tablespoons butter or margarine | 2 tablespoons dry milk |
| 3/4 cup quick-cook oats | 2 teaspoons active dry yeast |
| 1 and 3/4 teaspoons salt | |

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Basic setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

RECIPES

Program 1

Light Rye Bread - 1.5 lb. loaf

Basic

1 and 3/8 cups water
1 and 1/2 tablespoons butter
or margarine
1 and 1/2 teaspoons salt
3 cups bread fl our

1 cup rye flour
2 tablespoons packed brown sugar
2 teaspoons active dry yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your fi nger to form a well (hole) In the fl our where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Basic setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

Program 2

Buttermilk Bread - 1.5 lb. loaf

Whole Wheat

1 and 1/4 cups water
1 and 1/2 tablespoon butter or margarine
1 teaspoon white vinegar
2 tablespoons packed brown sugar
2 cups bread flour
1 cup whole wheat fl our

1 cup rye fl our
2 tablespoons powdered buttermilk
1 tablespoon vital gluten
1 and 1/2 teaspoons caraway seeds
2 teaspoons active dry yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a Liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Whole Wheat setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

RECIPES

Program 2

100% Whole Wheat Bread - 2 lb. loaf

Whole Wheat

- 1 and 5/8 cups water
- 1/3 cup packed brown sugar
- 2 teaspoons salt
- 4 and 2/3 cups whole wheat flour
- 3 teaspoons active dry yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Whole Wheat setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

Program 2

Honey Grain Bread

Whole Wheat

- 1.5 pound loaf
- 1 cup water
- 2 tablespoons butter or margarine
- 1 and 1/2 tablespoons honey
- 1 teaspoon salt
- 2 and 1/4 cups bread flour
- 1 cup whole wheat flour
- 1/2 cup quick cook oats
- 2 teaspoons active dry yeast

- 2 pound loaf
- 1 and 3/8 cups water
- 2 and 1/2 tablespoons butter or margarine
- 2 tablespoons honey
- 1 and 3/4 teaspoons salt
- 2 and 1/2 cups bread flour
- 1 and 1/4 cups whole wheat flour
- 2/3 cup quick cook oats
- 2 and 1/4 teaspoons active dry yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Whole Wheat setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Crust Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

RECIPES

Program 2

Honey Wheat Bread - 1.5 lb. loaf

Whole Wheat

- | | |
|-----------------------------------|---------------------------------|
| 1 and 1/8 cups water | 3 and 1/2 cups bread fl our |
| 2 tablespoons butter or margarine | 1 cup wheat fl ake cereal |
| 4 tablespoons honey | 2 tablespoons wheat bran cereal |
| 1 teaspoon salt | 2 teaspoons active dry yeast |

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Whole Wheat setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

Program 2

Summer Wheat Bread - 1.5 lb. loaf

Whole Wheat

- | | |
|-------------------------------------|--------------------------|
| 1 and 3/8 cups water | 2 cups bread fl our |
| 1 and 1/2 tablespoons vegetable oil | 2 cups whole wheat flour |
| 2 tablespoons molasses | |
| 1 and 1/2 teaspoons salt | |

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a Liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Whole Wheat setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

RECIPES

Program 2

Buttermilk Bread - 1.5 lb. loaf

Whole Wheat

- | | |
|--|-----------------------------------|
| 1 and 1/4 cups water | 1 cup rye fl our |
| 1 and 1/2 tablespoon butter or margarine | 2 tablespoons powdered buttermilk |
| 1 teaspoon white vinegar | 1 tablespoon vital gluten |
| 2 tablespoons packed brown sugar | 1 and 1/2 teaspoons caraway seeds |
| 2 cups bread fl our | 2 teaspoons active dry yeast |
| 1 cup whole wheat fl our | |

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your fi nger to form a well (hole) in the fl our where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Whole Wheat setting
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

Program 3

French Countryside Bread - 2 lb. loaf

French

- | | |
|---|------------------------------|
| 1 and 3/8 cups water | 4 cups bread flour |
| 1 and 1/2 tablespoons vegetable
or olive oil | 1 tablespoon sugar |
| 1 and 1/2 teaspoons salt | 2 teaspoons active dry yeast |

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your fi nger to form a well (hole) in the fl our where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the French setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

RECIPES

Program 3

French

Italian Herb Bread - 2 lb. loaf

- | | |
|--|--------------------------------|
| 1 and 1/4 cups water | 1/4 cup grated parmesan cheese |
| 1 and 1/2 tablespoons vegetable or olive oil | 2 teaspoons dried onion flakes |
| 1 teaspoon salt | 1/2 teaspoon dried basil |
| 3 and 1/2 cups bread flour | 1/2 teaspoon garlic powder |
| 2 teaspoons sugar | 2 teaspoons active dry yeast |
| 1 tablespoon dried parsley | |

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the French setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "Crust Color" button to choose light, medium, dark crust.
8. Press the "START/STOP" button.

Program 4

Sweet

Springtime favorite Bread (no Delay Timer) - 1.5 lb. loaf

- | | |
|------------------------------------|---|
| 1 cup water | 3 and 3/4 cups bread flour |
| 1/4 cup butter or margarine | 1/2 cup sugar |
| 1 large egg | 3 tablespoons dry milk |
| 1 and 1/2 teaspoon vanilla extract | 2 teaspoons active dry yeast |
| 1 and 1/4 teaspoons almond extract | 3/4 cup raisins |
| 1 teaspoon salt | 1 and 1/2 teaspoons of shredded orange peel |

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the bread maker and close the lid.
5. Press the "Menu" button to choose the Sweet setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "START/STOP" button.

Note: When adding fruit ingredients like raisins, the bread machine will make a beeping signal during the kneading cycle. Raise the lid and sprinkle the raisins in, a few at a time, until they are kneaded with the dough.

RECIPES

Program 4

Cottage Cheese and Chive Bread (no Delay Timer) -1.5 lb. loaf

Sweet

- | | |
|-----------------------------------|--------------------------------------|
| 3/8 cups water | 3 and 3/4 cups bread flour |
| 1 cup of cottage cheese | 3 tablespoons dried chives |
| 1 egg | 2 and 1/2 tablespoons sugar |
| 2 tablespoons butter or margarine | 2 and 1/4 teaspoons active dry yeast |
| 1 and 1/2 teaspoons salt | |

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Sweet setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "START/STOP" button.

Program 4

Special Winter Bread (no Delay Timer) - 1.5 lb. loaf

Sweet

- | | |
|-----------------------------------|--------------------------------------|
| 7/8 cups water | 1/4 cup corn meal |
| 2 tablespoons butter or margarine | 2 and 3/4 cups bread flour |
| 1 large egg | 2/3 cup whole wheat flour |
| 1/4 cup molasses | 2 and 1/4 teaspoons active dry yeast |

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a Liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the bread maker and close the lid.
5. Press the "Menu" button to choose the Sweet setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "START/STOP" button.

RECIPES

Program 4

Apple Walnut Bread - 1.5 lb. loaf

Sweet

- | | |
|-----------------------------------|------------------------------|
| 3/4 cup unsweetened apple sauce | 1/4 cup packed brown sugar |
| 3/8 cups apple juice | 1 and 1/4 teaspoons cinnamon |
| 3 tablespoons butter or margarine | 1/2 teaspoon baking soda |
| 1 large egg | 2 teaspoons active dry yeast |
| 1 teaspoon salt | 1/2 cup chopped walnuts |
| 4 cups bread flour | |

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the Sweet setting.
6. Press the "Loaf Size" button to choose 1 lb., 1.5 lb., or 2 lb.
7. Press the "START/STOP" button.

Program 5

White Bread

Ultra Fast

- | | |
|--|---------------------------------------|
| 1 lb. loaf | 1.5 lb. loaf |
| 1 cup and 2 tablespoons hot water (115°–125°F) | 1 and 1/2 cups hot water (115°–125°F) |
| 2 tablespoons oil | 3 tablespoons oil |
| 2 tablespoons sugar | 3 tablespoons sugar |
| 1 teaspoon salt | 1 and 1/2 teaspoons salt |
| 3 cups bread flour | 4 cups bread flour |
| 5 teaspoons fast rising yeast | 2 tablespoons fast rising yeast |

Important: Carefully measure the hot water and make sure it is between 115°–125°F by using a cooking thermometer.

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the bread maker and close the lid.
5. Press the "Menu" button to choose the ULTRA FAST setting
6. Press the "START/STOP" button.

Note: Crust color for Ultra Fast setting is preprogrammed as medium crust.

RECIPES

Program 5

Ultra Fast

Cheese & Rye Bread

1 lb. loaf
1 cup and 2 tablespoons hot water (115°–125°F)
1 tablespoon oil
1 tablespoon sugar
1 teaspoon salt
2 and 1/2 cups bread flour
1/2 cup rye flour
1 tablespoon grated Parmesan cheese
1 cup shredded cheddar cheese
5 teaspoons fast rising yeast

1.5 lb. loaf
1 and 1/2 cups hot water (115°–125°F)
4 teaspoons oil
2 tablespoons sugar
1 and 1/2 teaspoons salt
3 and 1/4 cups bread flour
2/3 cup rye flour
2 tablespoons grated Parmesan cheese
1 and 1/4 cups shredded cheddar cheese
2 tablespoons fast rising yeast

Important: Carefully measure the hot water and make sure it is between 115°–125°F by using a cooking thermometer.

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the ULTRA FAST setting
6. Press the "START/STOP" button.

Note: Crust color for Ultra Fast setting is preprogrammed as medium crust.

RECIPES

Program 5

Ultra Fast

Onion Soup Bread

1 pound loaf
1 cup and 2 tablespoons
hot water (115°–125°F)
2 tablespoons oil
2 tablespoons sugar
3 cups bread flour
2 tablespoons dry onion soup mix
4 and 1/2 teaspoons fast rising yeast

1.5 pound loaf
1 and 1/2 cups + 1 tablespoon
hot water (115°–125°F)
3 tablespoons oil
3 tablespoons sugar
4 cups bread flour
3 tablespoons dry onion soup mix
2 tablespoons fast rising yeast

Important: Carefully measure the hot water and make sure it is between 115°–125°F by using a cooking thermometer.

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the breadmaker and close the lid.
5. Press the "Menu" button to choose the ULTRA FAST setting
6. Press the "START/STOP" button.

Note: Crust color for Ultra Fast setting is preprogrammed as medium crust.

Program 9

Traditional Gluten Free Bread

Gluten Free

IMPORTANT: Carefully check labels to make sure all ingredients are Gluten Free

1 and 1/4 cup water
3 tablespoons oil
1 teaspoon vinegar
3 eggs
1/2 cup tapioca
1 and 1/2 teaspoons salt
2 cups Gluten Free flour

1 cup rice flour
2/3 cup potato powder
1/3 cup soybean powder
1/2 cup milk powder
3 tablespoon sugar
1 tablespoon Xanthan
2 teaspoons active dry yeast

Important: Carefully measure the hot water and make sure it is between 115°–125°F by using a cooking thermometer.

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast.
Yeast must NEVER come into contact with a liquid when you are adding ingredients.
Measure the yeast and carefully pour it into the well.
4. Fix the baking pan into the bread maker and close the lid.
5. Press the "Menu" button to choose the GLUTEN FREE setting
6. Press the "START/STOP" button.

Note: Crust color for Gluten Free setting is preprogrammed as medium crust.

RECIPES

DOUGH PROGRAM TIPS and TECHNIQUES

Dough recipe ingredients (2 lb.):

2 teaspoons oil	4 and 1/2 cups flour
2 teaspoons salt	1 and 3/4 cups water
2 teaspoons dry milk	1 teaspoon active dry yeast
1 teaspoon sugar	

Bagel dough recipe ingredients:

1 and 3/4 cups water	3 cups flour
1 and 1/2 teaspoon honey	1 and 1/2 teaspoon active dry yeast
1 and 1/2 teaspoon salt	

Dough Instructions

1. Put ingredients in bread pan and put the bread pan into the breadmaker.
2. Press the "Menu" button to choose either the dough or bagel dough setting (if making bagel dough).
3. Press the "START/STOP" button. The display will begin counting down the time on the Dough setting. When dough is ready, the unit will signal and the display will read "0:00."
4. Press "START/STOP" button and hold it down until you hear a beep and the display clears.
5. To remove the bread pan, grasp the handle firmly and lift the pan out.

Note: The pan does not get hot when using the dough setting.

Preparing Dough for Baking

1. Lightly sprinkle all-purpose flour onto a pastry mat or board. Using a rubber spatula or wooden spoon, remove dough from the bread pan and place on lightly floured surface. Knead by hand 2 or 3 times to release the air. If the dough is easy to handle without flour, shape on a lightly oiled, clean countertop.
2. Shape dough into your favorite rolls, coffee cake, etc. (suggestions follow). Place on greased baking pan. Cover dough with a clean cloth and let rise until almost doubled in size (about 1 hour).
3. Bake as directed in the recipe. Remove from pan and cool on a wire rack or serve warm.

Variations for Shaping Dough

Easy Dinner Rolls

Divide dough into 12 equal pieces, shape into balls and place in greased muffin cups. Cover, let rise and bake as directed. Makes 12.

Swirls

Lightly grease baking sheet. Divide dough into 10 equal pieces. On a lightly floured surface, using your hand, roll each piece into a pencil like strand about 10 inches long. Beginning at one end of the strand, continue wrapping each piece around the center to form a swirl. Place rolls 2 to 3 inches apart on prepared baking sheet. Cover, let rise and bake as directed. Makes 10.

RECIPES

Butterhorns

Lightly grease baking sheet and set aside. On a lightly floured surface, roll dough into a 12-inch circle. Brush dough with melted butter. Cut into 12 wedges. To shape rolls, begin at wide end of wedge and roll towards the point. Place rolls point side down, 2 to 3 inches apart, on prepared baking sheet. Cover, let rise and bake as directed. Makes 12.

Rising

To Reduce Rising Time of Dough

Preheat conventional oven to 200°F for 5 minutes, then turn off oven. Shape dough, place on baking pan as directed and cover with a clean kitchen towel. Place dough in oven until doubled in size. This will reduce rising time by about one half.

Recipes using whole grain or unrefined flours contain less gluten and may not rise as much as those using white bread flour. As a result, these heavier breads may fall slightly in the center. This is normal and will not affect the taste of the bread. Wheat gluten can also be added to improve the shape and volume of bread made with low gluten flours.

Storing

Keeping Your Bread Fresh

There are no preservatives in your homemade bread, so store cooled loaf in a lightly sealed plastic bag. If desired, enclose a stalk of celery in the bag to keep bread fresh longer. Do not store in the refrigerator as this causes bread to dry out faster.

Program 7

Bread Pretzel

Dough

All ingredients at room temperature (70–80°F)

2 cups bread flour	7/8 cup water
1 and 1/2 teaspoon active dry yeast	1 to 2 tablespoons coarse (Kosher) salt
1/4 teaspoon salt	1 egg, slightly beaten
1/2 teaspoon sugar	

1. Measure all ingredients into bread pan, except egg and coarse salt.
2. Press the "Menu" button to choose the Dough setting.
3. Press the "START/STOP" button. The display will begin counting down the time on the Dough setting.
4. When dough is ready, the unit will signal and the display will read "0:00." Press "START/STOP" button and hold it down until you hear a beep and the display clears.
5. Remove the pan by oven mitts.
6. Preheat oven to 450°F.
7. Divide dough into 12 pieces. Roll each into 8-inch rope. Form into pretzel shape or leave in stick shape. Place on a greased cookie sheet, brush each with beaten egg. Sprinkle with coarse salt.
8. Bake in preheated oven for 12 to 15 minutes.

RECIPES

Program 7

Dough

Butter Rolls (no Delay Timer)

All ingredients at room temperature (70–80°F), except milk

- | | |
|-----------------------------|---------------------|
| 2 tablespoons sugar | 1/4 cup water |
| 1 teaspoon salt | 1 egg |
| 2 and 3/4 cups bread flour | 3/4 to 7/8 cup milk |
| 2 teaspoon active dry yeast | 1/4 cup butter |

1. Measure all ingredients into bread pan.
2. Press the "Menu" button to choose the Dough setting.
3. Press the "START/STOP" button. The display will begin counting down the time on the Dough setting. When dough is ready, the unit will signal and the display will read "0:00."
4. Press "START/STOP" button and hold it down until you hear a beep and the display clears.
5. Remove the pan by oven mitts.
6. Shape as desired (see "Variations for Shaping Dough,"
7. Bake at 350°F for 25 to 30 minutes. Makes 12 rolls.

Program 7

Dough

Coffee Cake (no Delay Timer)

All ingredients at room temperature (70–80°F), except milk

- | | |
|------------------------------|----------------------------------|
| 1/4 cup sugar | 1 egg yolk |
| 1 teaspoon salt | 3/4 to 7/8 cup milk |
| 2 and 1/4 cups bread flour | 1 tablespoon butter or margarine |
| 2 teaspoons active dry yeast | |

1. Measure all ingredients into bread pan.
2. Press the "Menu" button to choose the Dough setting.
3. Press the "START/STOP" button. The display will begin counting down the time on the Dough setting. When dough is ready, the unit will signal and the display will read "0:00."
4. Press "START/STOP" button and hold it down until you hear a beep and the display clears.
5. Remove the pan by oven mitts.
6. Pat dough into greased 9-inch round, or 5 x 7-inch oblong cake pan.
7. Add topping. Makes 1 coffee cake. (See "Topping" recipe.)

RECIPES

Program 7

Topping

Dough

- 2 tablespoons butter, melted
1 teaspoon ground cinnamon
- 1/2 cup sugar
1/2 cup chopped pecans

Powdered Sugar Glaze, optional (see recipe below)

1. Drizzle butter over dough.
2. In a small bowl, mix sugar, cinnamon and nuts; sprinkle onto butter. Cover; let rise in warm place about 30 minutes.
3. Bake in preheated oven (375°F) 20 to 25 minutes, until golden brown.
4. Cool 10 minutes in pan on rack.
5. Drizzle with powdered sugar glaze if desired. Makes enough to cover one coffee cake

Program 7

Powdered Sugar Glaze

Dough

(for Coffee Cakes and Sweet Rolls)

- 1 cup sifted powdered sugar
1 or 2 tablespoons water or milk

- 1 teaspoon butter or margarine, softened
1/2 teaspoon vanilla

1. In a small bowl, combine all ingredients and blend until smooth.
2. Spread or drizzle glaze on slightly warm coffee cake or sweet rolls. Makes enough to cover 1 coffee cake.

Program 7

Pasta Recipes

Dough

Basic Pasta (no Delay Timer)

All ingredients should be at room temperature (70–80°F)

- 2 cups all-purpose flour
1 cup semolina flour
1 teaspoon salt
- 1 tablespoon olive oil or vegetable oil
7/8 cup water

1. Measure all ingredients into bread pan.
2. Press the "Menu" button to choose the dough setting.
3. Press the "START/STOP" button and allow it to mix 8 to 10 minutes. Then press the "START/STOP" button again to cancel.
4. Remove dough and roll out on lightly floured surface. Roll to 1/8-inch thickness. Dust with flour if dough is sticky.
5. Cut into 1/8-inch strips for narrow noodles or 1/4-inch for medium noodles. Cook noodles in a large pot of boiling, salted water for 10 to 15 minutes. Drain in colander.

RECIPES

Program 7

Pizza Crust

Dough

All ingredients at room temperature (70–80°F)

1.5 pound	2 pound
1/2 teaspoon salt	3/4 teaspoon salt
3 cups all-purpose flour	4 cups all-purpose flour
1–1/2 teaspoon active dry yeast	2 teaspoon active dry yeast
1 cup water	1–3/8 cup water
2 tablespoons olive oil or vegetable oil	3 tablespoons olive oil or vegetable oil

1. Measure all ingredients into bread pan.
2. Press the “Menu” button to choose the Dough setting.
3. Press the “START/STOP” button. The display will begin counting down the time on the Dough setting. When dough is ready, the unit will signal and the display will read “0:00.”
4. Press “START/STOP” button and hold it down until you hear a beep and the display clears.
5. Remove the pan by oven mitts.
6. Pat dough into 12 x 15-inch jelly roll pan or greased 12-inch round (1–1/2 pound recipe) or 14-inch round pizza pan (2 pound recipe).
7. Preheat oven to 400°F.
8. Spread pizza sauce over dough. Sprinkle toppings over sauce.
9. Bake 15 to 20 minutes or until crust is golden brown.

Pizza Toppings (optional)

- 1 cup (8 oz) prepared pizza sauce
- 1/2 lb. bulk pork sausage, browned and drained
- 1/3 cup chopped onions
- 1 pkg. (3–4 oz) sliced pepperoni
- 1 can (4 oz) mushroom stems and pieces, drained
- 1 cup chopped green peppers

RECIPES

Program 10

Strawberry Jam (no Delay Timer)

Jam

1 cup sugar
1 tablespoon powdered low-sugar fruit pectin

1-1/2 cups fresh strawberries, sliced
2 teaspoons lemon juice

1. Measure all ingredients into bread pan.
2. Press the "Menu" button to choose the Jam setting.
3. Press the "START/STOP" button. The display will begin counting down the time on the Jam setting. When jam is ready, the unit will signal and the display will read "0:00."
4. Using hot pads, remove bread pan. Pour jam into containers; cover. Refrigerate to set. Makes about 3 cups.

Program 10

Orange Marmalade (no Delay Timer)

Jam

1-1/4 cups sugar
2 tablespoons powdered low-sugar fruit pectin

3 large oranges
1 lemon

1. With a vegetable peeler, shave off the bright layer of peel from one orange and the lemon; chop finely.
2. Remove and discard remaining white peel from orange and lemon.
3. Peel remaining oranges, and discard peels. Slice fruit into 1/2-inch pieces.
4. Combine chopped peels, fruit, sugar and pectin in bread pan.
5. Press the "Menu" button to choose the Jam setting.
6. Press the "START/STOP" button. The display will begin counting down the time on the Jam setting. When jam is ready, the unit will signal and the display will read "0:00."
7. Using hot pads, remove bread pan. Pour jam into containers; cover. Refrigerate to set. Makes about 3 cups.

Program 10

Frozen Berry Jam (no Delay Timer)

Jam

1-3/4 cups sugar
1 package (10 to 12 oz) frozen berries
(strawberries and raspberries are ideal)

1 pouch (3 oz) liquid fruit pectin
1 tablespoon lemon juice

1. Measure all ingredients into bread pan.
2. Press the "Menu" button to choose the Jam setting.
3. Press the "START/STOP" button. The display will begin counting down the time on the Jam setting. When jam is ready, the unit will signal and the display will read "0:00."
4. Using hot pads, remove bread pan. Pour jam into containers; cover. Refrigerate to set. Makes about 3 cups.

KENMORE TWO YEAR LIMITED WARRANTY

If this product fails due to a defect in material or workmanship within two years from the date of purchase, return it with proof of purchase to any Sears store or other Kenmore outlet in the United States for free replacement.

This warranty is void if this product is ever used for other than private household purposes.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears Brands Management Corporation,
Hoffman Estates, IL 60179

KENMORE DOS AÑOS GARANTÍA LÍMITADA

Si este producto falla debido a un defecto en material o a la ejecución en el plazo de dos años a partir de la fecha de la compra, devuélvalo con comprobante de compra a cualquier tienda Sears o un otro Kenmore outlet en los Estados Unidos para el reemplazo gratis.

Esta garantía es invalido si este producto se utiliza para con excepción de los propósitos privados de casa.

Esta garantía le da los derechos legales específicos, y usted puede también tener otros derechos que varían de estado a estado.

Sears Brands Management Corporation,
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