## Bread Dough (rolls or breadsticks)

Makes 1 or 1 1/2 lbs bread  
Setting: Dough

### Ingredients

<table>
<thead>
<tr>
<th>1 1/2 lbs</th>
<th>1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup Water, room temperature</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>3 tbs Unsalted Butter, room temperature, (cut in 1/4’s)</td>
<td>2 tbs</td>
</tr>
<tr>
<td>3 tbs Sugar</td>
<td>1 1/4 tbs</td>
</tr>
<tr>
<td>1 tsp Salt</td>
<td>3/4 tsp</td>
</tr>
<tr>
<td>3 cups Bread Flour</td>
<td>2 1/4 cups</td>
</tr>
<tr>
<td>2 tbs Dry Milk</td>
<td>1 3/4 tbs</td>
</tr>
<tr>
<td>2 tsp Active Dry Yeast</td>
<td>1 3/4 tsp</td>
</tr>
</tbody>
</table>

### Method

1. Follow directions on how to operate the Breadmaker.  
2. Measure and add water to the bread pan. Add butter in corners.  
3. Measure and add salt, flour, sugar and dry milk to the pan.  
4. Make a small well in the flour. Add active dry yeast in well (YEAST SHOULD NOT TOUCH LIQUID).  
6. When the cycle is complete, the display will be all 0:00.  
7. Remove the bread pan from the machine and then remove the dough. Place the dough on a slightly floured surface for about 15 minutes.  
8. Shape the dough into desired size and shape (bread stick, rolls). Place on a grease baking sheet. Cover, place on a warm, draft free area for 45 minutes to rise. Once the dough has doubled in size, lightly brush the top butter, egg white or oil.  

Bake in a preheated 350° F oven for 15-20 minutes or until golden brown. Time can vary depending on the shape and size of the bread.
Gluten Free Bread

Makes 1\frac{1}{2} lb bread
Setting: Gluten Free (8)

**Ingredients**

\[
\begin{align*}
\frac{3}{4} \text{ cup} & + 1\frac{1}{2} \text{ tbs Water, room temperature} \\
2 & \text{ Eggs} \\
3 \text{ tbs} & \text{ Canola Oil or Melted Unsalted Butter} \\
\frac{3}{4} \text{ tsp} & \text{ Apple Cider Vinegar} \\
1\frac{1}{2} \text{ cup} & \text{ White Rice Flour} \\
\frac{2}{3} \text{ cup} & \text{ Potato Starch Flour} \\
2\frac{1}{2} \text{ tbs} & \text{ Tapioca Flour} \\
\frac{1}{2} \text{ cup} & \text{ Non-fat Dry Milk} \\
2 \text{ tbs} & \text{ Sugar} \\
\frac{3}{4} \text{ tbs} & \text{ Xanthan Gum} \\
1 \text{ tsp} & \text{ Salt} \\
1 \text{ tbs} & \text{ Active Dry Yeast}
\end{align*}
\]

**Method**

1. Follow directions on how to operate the Breadmaker.
2. In a separate bowl; add eggs, then add water, whisk lightly.
3. Add oil and vinegar to the mixed egg and water. Stir.
4. Add the liquid to the bread pan.
5. Add salt in corner
6. Add the flours, dry milk, sugar and xanthan gum.
7. Make a small well in the flour. Add active dry yeast in well (YEAST SHOULD NOT TOUCH LIQUID).
8. Select the Gluten Free Setting (8) and crust color. Press Start.
9. When the cycle is complete, the display will be all 0:00.
10. Remove the bread pan from the machine and transfer to a wire rack.
Sour Dough Bread

Makes 1 or 1 1/2 lbs bread
Setting: French Bread

Ingredients

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2 lbs</td>
<td></td>
<td>1 lb</td>
</tr>
<tr>
<td>2 cups</td>
<td>Ripe (fed) sourdough starter</td>
<td>1 1/3 cup</td>
</tr>
<tr>
<td>4 to 6 tbs</td>
<td>Water, room temperature enough to make a soft dough</td>
<td>3-4 tbs</td>
</tr>
<tr>
<td>2 tbs</td>
<td>Vegetable oil</td>
<td>1 tbs</td>
</tr>
<tr>
<td>1 1/2 tsp</td>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>1 1/2 tsp</td>
<td>Sugar</td>
<td>1 tsp</td>
</tr>
<tr>
<td>2 1/2 cups</td>
<td>Bread Flour</td>
<td>1 2/3 cup</td>
</tr>
<tr>
<td>2 tsp</td>
<td>Active dry yeast or instant yeast</td>
<td>1 tsp</td>
</tr>
</tbody>
</table>

Method

1. Follow directions on how to operate the Breadmaker.
2. Measure and add sourdough dough starter, warm water and oil.
3. Measure and add dry ingredients (EXCEPT YEAST) to the pan.
4. Make a small well in the flour. Add active dry yeast in well (YEAST SHOULD NOT TOUCH LIQUID).
6. Check the dough after about 10 minutes of kneading; add additional water or flour as necessary to make a smooth, soft dough.
7. When the cycle is complete, the display will be all 0:00.
8. Remove the bread pan from the machine and transfer to a wire rack or cutting board for cooling.

*Because everyone's sourdough starter will vary in consistency — some are on the stiff side, some on the soft — we give a range for the amount of water to add. Start with the smaller amount of water then add more, if necessary, to make a smooth, soft dough.

For crustier bread, substitute water for the vegetable oil.
Never yank the cord to disconnect the unit from the outlet. Instead, grasp the plug and pull to disconnect.

CAUTION HOT SURFACES: This unit generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.

Do not touch hot surfaces. Use handle.

Extreme caution should be used when moving any appliance containing hot food or liquid.

Using attachments not recommended or sold by the manufacturer may cause hazards.

Always unplug when not in use and before cleaning. Allow to cool before cleaning or storing the unit.

Do not handle plug with wet hands.

To protect against electrical shock, do not immerse plug, cord or housing in water or any other liquid.

Do not clean with metal scouring pads as small particles may break off and create the risk of electric shock. Metal scouring pads may also scratch the surface.

Servicing or repair should only be completed by a qualified technician.

Do not use any metal utensils on the non stick surface.

Always unplug when not in use. It will remain ON until it is unplugged.

CAUTION: Always use oven mitts when handling hot materials and allow metal parts to cool. Do not place anything near it while it is hot.

For indoor use only.

This unit is for household use only. The unit should not be used for other than the intended use.

SAVE THESE INSTRUCTIONS

Sour Dough Starter

Ingredients

- 4 oz. Water, room temperature
- 2 oz. Unbleached, all purpose flour
- 2 oz. Whole wheat flour

Method

1. Place the flour and water in a glass (or ceramic) mixing bowl. Stir until there are no lumps. Cover with plastic wrap or a damp towel.

2. After 24 hours, add an additional 4 oz. room temperature water; 2 oz unbleached flour and 2 oz of whole wheat flour. Cover again.

3. Repeat this process for 5 days.

4. After the 5th day, it should have doubled in size, show bubbles and smell sour. There should be a sweet, yeasty smell. Stir well. Remove half the starter (throw away).

5. Add equal parts water and flour-2 oz each. Stir until smooth. You may now use the starter in your bread.

If you do not use immediately, store in the refrigerator. You must feed it once a week (2 oz. water and flour, to keep it alive). Before using, bring it to room temperature by leaving it on counter for 12-24 hours.

Note: Conditions can vary a lot. The key is to watch for a dramatic rise (at least doubling before 1 and 4 hours after feeding). If you do not see a dramatic rise, keep feeding as as in step 3.
Raisin Bread

Makes 1 or 1\(\frac{1}{2}\) lbs bread
Setting: Raisin or Nut (6)

**Ingredients**

<table>
<thead>
<tr>
<th>1(\frac{1}{2}) lbs</th>
<th>1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>(\frac{7}{8}) cup Water, room temperature</td>
<td>(\frac{2}{3}) cups</td>
</tr>
<tr>
<td>1(\frac{1}{2}) tbs Butter (cut in 1/4’s)</td>
<td>1 tbs</td>
</tr>
<tr>
<td>1 tsp Salt</td>
<td>(\frac{3}{4}) tsp</td>
</tr>
<tr>
<td>3 cups Bread Flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>2 tbs Sugar</td>
<td>1(\frac{1}{2}) tbs</td>
</tr>
<tr>
<td>1(\frac{1}{2}) tbs Dry Milk</td>
<td>1 tbs</td>
</tr>
<tr>
<td>1 tsp Cinnamon</td>
<td>(\frac{3}{4}) tsp</td>
</tr>
<tr>
<td>1(\frac{3}{4}) tsp Active Dry Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>(\frac{3}{4}) cup Raisins</td>
<td>(\frac{1}{2}) cup</td>
</tr>
</tbody>
</table>

**Method**

1. Follow directions on how to operate the Breadmaker.
2. Measure and add water to the bread pan. Add butter in corners.
3. Measure and add salt, flour, sugar, dry milk and cinnamon to the pan.
4. Make a small well in the flour. Add active dry yeast in well (YEAST SHOULD NOT TOUCH LIQUID).
5. Select the Raisin Nut setting and crust color. Press Start.
6. The unit will beep during the mixing cycle. You can lift the lid and add the raisins. Close lid.
7. When the cycle is complete, the display will be all 0:00.
8. Remove the bread pan from the machine and transfer to a wire rack or cutting board for cooling.
**CONTROL PANEL BREAD FUNCTIONS**

1 **Basic/White Bread** - (3:20) Typically like a farmhouse white bread. This setting is great for most savory yeast breads. Can be used for almost any bread recipe containing mostly bread flour.

2 **Rapid** - (2:20) - Makes bread in a hurry. The rise time is shortened. Best used with a Basic/White or French Bread. May not rise as high as the regular setting. For best results, add an additional 1 tsp of Active Dry Yeast.

3 **Whole Wheat** - (3:35) - best for breads containing 50% or more of any wheat flour.

4 **French Bread** - (4:20) - Light white with a thicker crust.

5 **Multi-Grain** - (3:35) - breads containing multiple grain and wheat flours.

6 **Raisin or nut** - (3:20) - Has an audible beep to let you know when to add raisin, fruit or nuts.

7 **Sweet** (4:05) - Breads that have a higher sugar quantity, but still uses yeast.

8 **Gluten Free** - (3:05)-For gluten free flours and baking mixtures.

9 **Knead** - (:08) Kneading only-no rise or baking. Used for dough for buns, pizza crust, etc, to bake in a conventional oven.

10 **Bake** - (:30) for additional baking of breads (no kneading or resting).

START/STOP PAUSE -Use this to start or cancel a function. Press when it is idle to start the program. Press again to PAUSE the function or PRESS AND HOLD for several (3-5) seconds to STOP the function. If you need to start over when you are trying to program the unit, simply, press and hold to stop the function and the unit will go back to the default setting.

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**Sweet Wheat Bread**

Makes 1 or 1½ lbs bread
Setting: Sweet (7)

**Ingredients**

<table>
<thead>
<tr>
<th>1½ lbs</th>
<th>1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup</td>
<td>Water, room temperature</td>
</tr>
<tr>
<td>1 ½ tbs</td>
<td>oil</td>
</tr>
<tr>
<td>5 tbs</td>
<td>Sugar</td>
</tr>
<tr>
<td>½ tsp</td>
<td>Salt</td>
</tr>
<tr>
<td>3 tbs</td>
<td>Bread Flour</td>
</tr>
<tr>
<td>2 ¾ cups</td>
<td>Whole Wheat Flour</td>
</tr>
<tr>
<td>1 tbs</td>
<td>Vital Wheat Glutem</td>
</tr>
<tr>
<td>1 ½ tsp</td>
<td>Active Dry Yeast</td>
</tr>
</tbody>
</table>

**Method**

1. Follow directions on how to operate the Breadmaker.
2. Measure and add water to the bread pan. Add oil.
3. Measure and add salt, flours, sugar and glutem to the pan.
4. Make a small well in the flour. Add active dry yeast in well (YEAST SHOULD NOT TOUCH LIQUID).
5. Select the Sweet (7) setting and crust color. Close lid. Press Start.
6. When the cycle is complete, the display will be all 0:00.
7. Remove the bread pan from the machine and transfer to a wire rack or cutting board for cooling.
**MultiGrain Bread**

Makes 1 1/2 lbs bread  
Setting: MultiGrain (5)

**Ingredients**

1 1/2 lbs

1 cup Water, room temperature  
4 tbs Unsalted Butter, room temperature, (cut in 1/2’s)  
3 Large Eggs, slightly beaten, room temperature  
3 tbs Sugar  
1 3/4 tsp Salt  
2 cups Gluten-free, all purpose flour  
1 cup Oat flour  
1/4 cup Ground flax seed  
2 tbs Psyllium husk powder*  
1 tbs Vital Wheat Gluton  
2 tsp Active Dry Yeast

**Method**

1. Follow directions on how to operate the Breadmaker.  
2. Measure and add water to the bread pan. Add eggs and butter.  
3. Measure and add dry ingredients (EXCEPT YEAST) to the pan.  
4. Make a small well in the flour. Add active dry yeast in well (YEAST SHOULD NOT TOUCH LIQUID).  
5. Select the Basic setting and crust color. Close lid. Press Start.  
6. When the cycle is complete, the display will be all 0:00.  
7. Remove the bread pan from the machine and transfer to a wire rack or cutting board for cooling.

*Psyllium is a form of fiber made from the husks. It can be found in the baking or health (near fiber supplements) isle.

**Before First Use**

1. Remove all packing materials and literature.  
2. Wash the baking pan, paddle, measuring cup and spoon in warm soapy water. Rinse and dry. Place pan and paddle in unit. **NEVERimmerse the unit in water or any other liquid.**  
3. Set the unit on a dry, flat surface. Keep the lid closed until use.  
4. For first time use only: Set the bread maker on bake mode and bake empty for about 10 minutes. Then let it cool down and clean the entire detached parts again. The appliance may emit a little smoke and/or odor when you turn it on for the first time. This is normal and will subside after the first or second use. Make sure the appliance has sufficient ventilation.

**Preparing your Bread Maker**

1. Position the bread maker in the center of the counter, close to a power outlet. The bread maker can wobble during the kneading cycle. Check to be sure all 4 rubber feet are on the bottom of the unit. (If not, check your box for the missing feet. If misplaced, place a heat resistant, non slip trivet or potholder on the corner to secure.)

2. Using the bread pan handle, turn the bread pan counter-clockwise and then pull it out of the appliance. (Fig 1)  
3. Push the kneading paddle onto the drive shaft inside the bread pan. (Fig 2)  
4. Set the pan aside.
How to Bake Bread

Prepare your breadmaker per page 6.

1. Carefully measure and add ingredients to the bread pan. Following the recipe and measurements exactly is the key to successfully bread making. General rule is to first, add the liquids, then dry ingredients and last the yeast. The yeast should NEVER touch the liquid.

2. Place the bread pan into the bread maker at an angle and turn clockwise to make sure it is firmly locked in place. Close the lid. NOTE: Bread pan must lock into place for proper mixing and kneading.

3. Plug the bread maker into power supply, a beep will be heard and “3:20” will be displayed. The colon between the “3” and “20” will NOT flash constantly. The “1” is the default program. The arrows point to “1.5lb” and “MEDIUM” as they are default settings.

4. If you do not want program 1, then press the MENU button until your desired program is displayed.

5. If needed, press the WEIGHT button to move the arrow to 1 lb or 1.5 lb.

6. If desired, press the COLOR button to move the arrow to desired setting: Light, Medium, Dark crust.

7. If desired, set the DELAY TIMER button. Press + and – buttons to increase the cycle time shown on the LCD display. (You are setting the time for when you want the bread to be finished). NOTE: Do not use the feature when using dairy, eggs, etc. This step may be skipped if you want the bread maker to start working immediately.

8. Press the START button once to start program. The bread maker will beep once and the colon in the time will flash constantly.

Whole Wheat Bread

Makes 1 or 1½ lbs bread
Setting: Whole Wheat (3)

Ingredients

<table>
<thead>
<tr>
<th>1½ lbs</th>
<th>1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup</td>
<td>Water, room temperature</td>
</tr>
<tr>
<td>1⅓ tsp</td>
<td>Salt</td>
</tr>
<tr>
<td>3 tbs</td>
<td>Sugar</td>
</tr>
<tr>
<td>2⅓ tbs</td>
<td>Olive Oil</td>
</tr>
<tr>
<td>1⅔ cups</td>
<td>Bread Flour</td>
</tr>
<tr>
<td>1⅔ cups</td>
<td>Whole Wheat Flour</td>
</tr>
<tr>
<td>1 tbs</td>
<td>Vital Wheat Glutem</td>
</tr>
<tr>
<td>1⅓ tsp</td>
<td>Active Dry Yeast</td>
</tr>
</tbody>
</table>

Method

1. Follow directions on how to operate the Breadmaker.
2. Add the water to the bread pan.
3. Add salt and sugar in the corner
4. Add oil.
5. Add the flours and vital Wheat Glutem.
6. Make a small well in the flour. Add active dry yeast in well (YEAST SHOULD NOT TOUCH LIQUID).
7. Close the lid.
8. Select the Whole Wheat Setting and crust color. Press Start.
9. When the cycle is complete, the display will be all 0:00.
10. Remove the bread pan from the machine and transfer to a wire rack or cutting board for cooling.
French Bread

Makes 1 or 1 1/2 lbs bread
Setting: French (4) or Rapid (3)

Ingredients

<table>
<thead>
<tr>
<th>1 1/2 lbs</th>
<th>1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/4 cups Water, room temperature</td>
<td>1 cup + 1 tbs</td>
</tr>
<tr>
<td>1 1/2 tsp Salt</td>
<td>3/4 tsp</td>
</tr>
<tr>
<td>3 1/4 cups Bread Flour</td>
<td>2 1/4 cups + 2 tbs</td>
</tr>
<tr>
<td>1 1/4 tsp Active Dry Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>2 tbs Unsalted Butter, room temperature (cut in 1/4's)</td>
<td>1 1/2 tbs</td>
</tr>
</tbody>
</table>

Method

1. Follow directions on how to operate the Breadmaker.
2. Measure and add water to the bread pan.
3. Measure and add salt and flour to the pan.
4. Make a small well in the flour. Add active dry yeast in well (YEAST SHOULD NOT TOUCH LIQUID).
5. Add butter in corners.
7. When the cycle is complete, the display will be all 0:00.
8. Remove the bread pan from the machine and transfer to a wire rack or cutting board for cooling.

RAPID CYCLE -
If you use the RAPID cycle, add an additional 1 tbs of Active Dry Yeast.

Removing the Bread

1. Let the bread pan cool down slightly before moving the bread. Use oven mitts, carefully turn the bread pan counterclockwise to unlock and lift up on the handle to remove from the machine.

Caution: Pan and bread may be very hot! Always handle with care.

2. Using oven mitts, turn the bread pan upside down (with the bread pan handle folded down) onto a wire cooling rack or clean cooking surface and gently shake until bread falls out. Use a non-stick spatula to gently loosen the sides of the bread from the bread pan.

3. If kneading paddle remains in the bread, gently pry it out using the hook tool. Hold on to the circle end and insert the other end into the paddle, then pull it out. If the bread is hot; never use your hand to remove the kneading paddle.

4. Let the bread cool for about 20 minutes before slicing. It is recommended to slice bread with a serrated bread knife otherwise the bread may be subject to deformation.

Note: Store remaining bread in a sealed plastic bag for up to three days at room temperature or in refrigerator for up to 10 days.
CLEANING

Unplug from the electrical outlet and allow the unit to cool thoroughly before cleaning the unit. Always clean after each use.

NOTE: Do not use scouring pads, harsh detergents, solvents, polish, abrasive, or aerosol cleaners as they may damage the surfaces of the appliance.

1. Using the bread pan handle, turn the bread pan counter-clockwise and then pull it out of the appliance.

2. Immediately after the bread has been removed from the pan, fill the pan half way with warm soapy water. If the paddle is still in the pan, allow it to soak for 5-20 minutes. Twist the paddle slightly to loosen and pull up.

3. Wash bread pan, paddle, measuring cup and spoon in warm, soapy water. Rinse and dry thoroughly.

4. Wipe the housing with a clean damp cloth.

NEVER immerse the unit in water or any other liquid.

WARNING: Never store the unit while it is hot or still plugged in.

The bread pan may discolor over time. This is normal and does not affect the bread.

RECIPES

Basic White Bread

Makes 1 or 1 1/2 lbs bread
Setting: Basic/White (1) or Rapid (2)

Ingredients

<table>
<thead>
<tr>
<th>1 lb</th>
<th>1 1/2 lbs</th>
<th>3/4 cup</th>
<th>1 1/2 tbs</th>
<th>3/4 tsp</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup + 2 tbs</td>
<td>Water, room temperature</td>
<td>3/4 cup</td>
<td>1 1/2 tbs</td>
<td>3/4 tsp</td>
</tr>
<tr>
<td>2 tbs + 1 tsp</td>
<td>Unsalted Butter, room temperature, (cut in 1/4’s)</td>
<td>1 1/2 tbs</td>
<td>1 1/2 tbs</td>
<td>3/4 tsp</td>
</tr>
<tr>
<td>2 tbs</td>
<td>Sugar</td>
<td>1 1/2 tbs</td>
<td>3/4 tsp</td>
<td></td>
</tr>
<tr>
<td>1 1/4 tsp</td>
<td>Salt</td>
<td>1 1/2 tbs</td>
<td>3/4 tsp</td>
<td></td>
</tr>
<tr>
<td>3 cups</td>
<td>Bread Flour</td>
<td>2 cups</td>
<td>2 tbs</td>
<td></td>
</tr>
<tr>
<td>3 tbs</td>
<td>Dry Milk</td>
<td>2 tbs</td>
<td>3/4 tsp</td>
<td></td>
</tr>
<tr>
<td>1 tsp</td>
<td>Active Dry Yeast</td>
<td>3/4 tsp</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Method

1. Follow directions on how to operate the Breadmaker.
2. Measure and add water to the bread pan. Add butter in corners.
3. Measure and add salt, flour, sugar and dry milk to the pan.
4. Make a small well in the flour. Add active dry yeast in well (YEAST SHOULD NOT TOUCH LIQUID).
5. Select the Basic or Rapid setting and crust color. Close lid. Press Start.
6. When the cycle is complete, the display will be all 0:00.
7. Remove the bread pan from the machine and transfer to a wire rack or cutting board for cooling.

RAPID CYCLE -

If you use the RAPID cycle, add an additional 1 tsp of Active Dry Yeast.
Troubleshooting

Uneven loaf—one side shorter
Cause Dough is too dry
Solution: Increase liquid by 1-2 tsp.

Collapsed during baking
This may be cause from baking in high altitude. Make adjustments for high altitude by decreasing yest by 1/4 tsp and liquid by 1-2 tsp.

Kneading paddle can not be removed
Soak the kneading blade in the bread pan in warm water for 20 minutes before trying to remove. Twist it off after soaking.

Bread difficult to shake out/sticks to pan
This is possible after prolonged use.
Use solid shortening or vegetable oil to coat the inside of the pan. Add 1 tsp. vegetable oil to the liquid in the bread pan before adding the dry ingredients.
Never use an oil spray as the sticking will worsen.

Machine lost power or unplugged by mistake for longer than 5 minutes. How can I save the bread?
If this happened in the knead cycle, simply reprogram to the same bread setting and turn the machine back on.
If this happened during the rise or bake cycle, preheat your conventional oven to 350°F. Remove the bread pan from the machine and bake on a rack in the center of the oven for 20-25 minutes, until golden brown.

If you can not change the mode, temperature or time, that means the unit is already working. Simply, press and hold to stop the function and the unit will go back to the default setting. Now you can start fresh, and proceed with step 4 on page 7.

Notes:
Make notes of what happened for your favorite loaf or if an unsuccessful batch so you learn for next time.

Hints and Tips

Know your ingredients and measure accurately.
Use fresh ingredients. Check used by and expiration dates.
All ingredients should be at room temperature.
Add ingredients in the correct sequence - First liquid; second dry ingredients; last yeast.
Yeast - Active dry, fast rising or bread machine yeasts can be used in the bread maker. Use recommended amount in recipe. Using too much could cause the bread to rise too much and bake into the top of the bread maker. Fast rising and bread machine are basically the same. Do not use compressed yeast as you can get poor results. Once opened, keep refrigerated.

For a recipe calling for a white flour, the best flour to use is bread flour, which has a higher protein content.
Vital Gluten Flour is a very high-protein flour. For regular yeast bread baking, vital gluten flour could be used and is primarily as an additive to enhance doughs made with low glutens such as wheat and rye flour. When making rapid rise breads, add vital gluten flour for a better rise in the shorter rising time.

All flours are affected by the humidity, storage, milling and growing conditions. You may need to make some minor adjustments when using different brands of flour. Always store in an airtight container. Store whole grain flours, whole wheat and rye in the refrigerator to prevent them from becoming rancid. Flour should be poured or sifted into the measuring cup for accurate measuring. Make any adjustments during the first 4 minutes of kneading.
Salt - improves the bread flavor and crust color. It also controls the yeast activity. Never use too much salt in a recipe. Bread would be larger without salt and over rise. When adding salt to breadmaker, add in the corner to keep it away from the yeast.
Eggs add color, richness and leven dough. Use only large eggs. Keep an eye on the dough during the knead cycle, some minor adjustments may be needed to get the correct consistency.
Adding too much Cinnamon or Garlic can affect the size of the bread. Use only the amount recommended in recipe.
**Troubleshooting**

**Bread rose too high or pushed lid up**
Cause: Ingredients not measured properly (too much yeast, flour), Forgot to add salt.
Solutions: Measure all ingredients accurately and make sure sugar and salt have been added.
Try decreasing yeast by 1/4 teaspoon.
Cause: Kneading paddle not in bread pan.
Solution: Check installation of kneading paddle.

**Bread did not rise; loaf short**
Cause: Breads with wheat flour will be shorter than white breads as they have less gluton forming protein.
Solution: Add 1 tsp of Vital Wheat Gluten (added in our recipes)

Cause: Inaccuracy measurement of ingredients
Solution: Measure all ingredients accurately

Cause: Lifted lid during programs
Solution: Keep lid closed

Cause: Wrong type of yeast
Solution: Use fast rising or bread machine yeast.

Cause: Not enough yeast or too old
Solution: Measure accurately and check freshness date on package.

Cause: Not enough liquid
Solution: Increase liquid (room temperature) by 1-2 tbs.

Cause: Used all purpose flour
Solution: Use Bread flour

**Bread has a crater in the top of the loaf once baked.**
Cause: Dough has risen too fast.
Solution: Do not open lid during baking.
Cause: Too much yeast or water.
Solution: Reduce liquid by 1-2 tsp. Use correct amount of Yeast.

**Uneven Top**
Not enough liquid-increase by 1-2 tsp
Too much flour-measure correctly and level off

**Odor or burning smell**
Cause: Flour or other ingredients have spilled into the baking chamber.
Solution: Stop the bread maker and allow cooling completely. Wipe excess flour etc., from the baking chamber with a paper towel.

**Ingredients are not blending can hear motor burning**
Cause: Bread pan or kneading paddle may not be installed properly.
Solution: Make sure kneading paddle is fully on the shaft.

Cause: Too many ingredients.
Solution: Measure ingredients accurately.

"HHH" displays when START/STOP button is pressed.
Cause: Internal temperature of bread maker is too high.
Solution: Allow unit to cool down in between programs. Unplug unit, open lid, and remove bread pan. Allow to cool 15-30 minutes before beginning new programs.

**Window is cloudy or covered with condensation**
May occur during mixing or rising programs.
Condensation usually disappears during baking programs.
Clean window well in between uses.

**Kneading paddle comes out with the bread.**
It is not uncommon for the kneading paddle to come out with the bread loaf. Once the loaf cools, remove paddle with the hook tool.

**Dough is not blending thoroughly; flour and other ingredients are built up on sides of pan; bread loaf is coated with flour**
Bread pan or kneading paddle may not be installed properly.
Too many ingredients.
Gluten-free dough is typically very wet. It may need additional help by scraping sides with a rubber spatula.
Make sure bread pan is securely set in unit and kneading paddle is firmly on shaft.
Make sure ingredients are measured accurately and added in the proper order.