

## Bread Dough (rolls or breadsticks)

Makes 1 or 1½ lbs bread  
Setting: Dough

### **Ingredients**

<b>1½ lbs</b>		<b>1 lb</b>
1 cup	Water, room temperature	¾ cup
3 tbs	Unsalted Butter, room temperature, (cut in ¼'s)	2 tbs
3 tbs	Sugar	1¾ tbs
1 tsp	Salt	¾ tsp
3 cups	Bread Flour	2¼ cups
2 tbs	Dry Milk	1 ¾ tbs
2 tsp	Active Dry Yeast	1¾ tsp

### **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. Close lid. Select the Dough setting. Press Start.
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.



Cook's Essentials®



BreadMaker

INSTRUCTIONS FOR PROPER USE AND CARE

Model # 850, 852, 855

**IMPORTANT!**

Please keep these instructions and your original box packaging.

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## Gluten Free Bread

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

### **Ingredients**

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

### **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 1½ lbs bread  
Setting: French Bread

### Ingredients

<b>1½ lbs</b>		<b>1 lb</b>
2 cups	Ripe (fed) sourdough starter	1 ⅓ cup
4 to 6 tbs	Water, room temperature enough to make a soft dough	3-4 tbs
2 tbs	Vegetable oil	1 tbs
1 ½ tsp	Salt	1 tsp
1 ½ tsp	Sugar	1 tsp
2 ½ cups	Bread Flour	1 ⅔ cup
2 tsp	Active dry yeast or instant yeast	1 tsp

### 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).
5. Select the French setting and crust color. Close lid. Press Start.
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.*

*When using this electrical appliance, safety precautions must always be observed, including the following:*

- **READ ALL OF THE INSTRUCTIONS BEFORE USE.**
- The cord to this unit should be plugged into a 120AC electric outlet only.
- Close adult supervision must be provided when this appliance is used by or near children. Do not allow unit to be used as a toy.
- Do not leave appliance when plugged in.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The unit has a polarized AC (Alternating Current) plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fit fully in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.
- Short power cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. If a longer extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- Do not operate with a damaged cord or plug. If the appliance is not working as it should, has been dropped or damaged, left outdoors or dropped into water, do not use it and return it to the manufacturer for proper service, repair, or replacement.
- Do not let cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place near hot gas or electric burner, or in a heated oven.
- Always use in a well ventilated area.
- Do not cover the appliance or have it near flammable material including curtains, draperies, walls, and the like when in operation.
- Use on a heat-resistant flat level surface only.

- 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 alot. 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

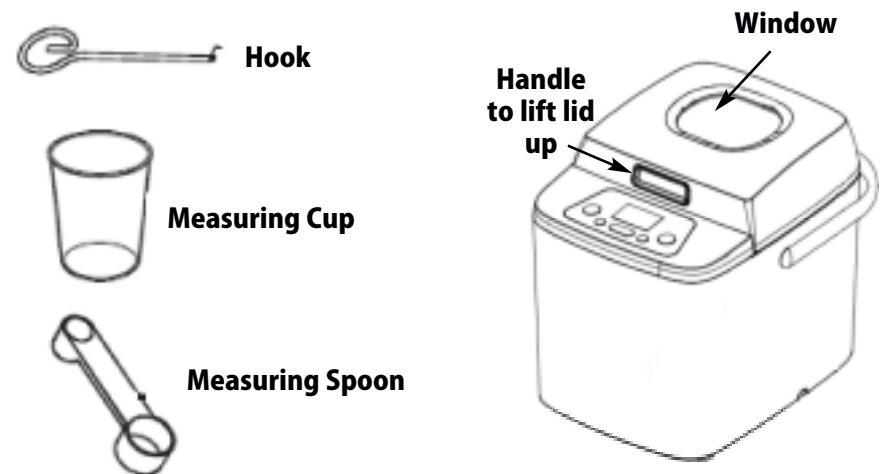
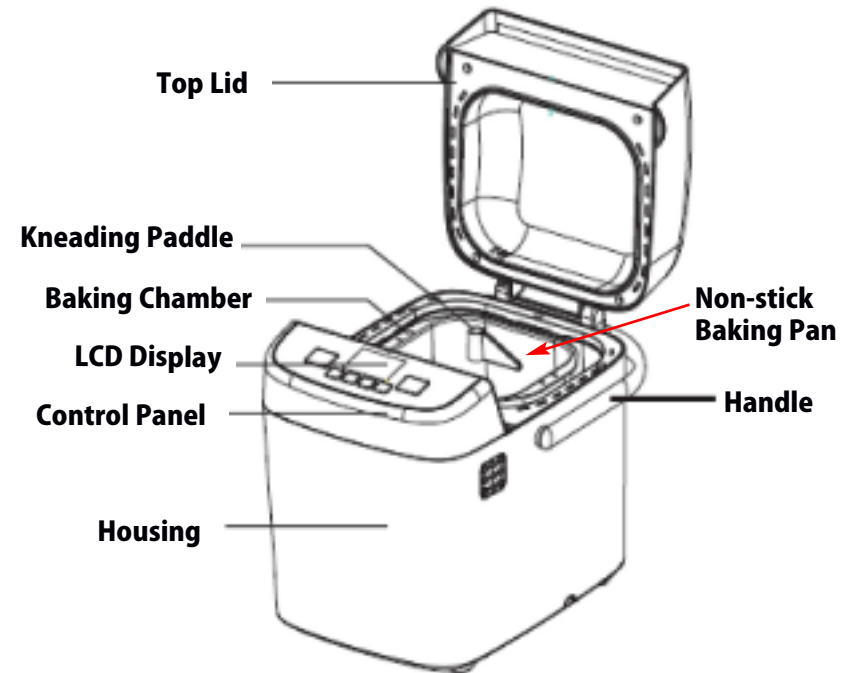
Makes 1 or 1½ lbs bread  
Setting: Raisin or Nut (6)

### Ingredients

1½ lbs		1 lb
7/8 cup	Water, room temperature	2/3 cups
1½ tbs	Butter (cut in 1/4's)	1 tbs
1 tsp	Salt	¾ tsp
3 cups	Bread Flour	2 cups
2 tbs	Sugar	1½ tbs
1½ tbs	Dry Milk	1 tbs
1 tsp	Cinnamon	¾ tsp
1¾ tsp	Active Dry Yeast	1 tsp
¾ cup	Raisins	½ cup

### 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.

## Sweet Wheat Bread

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

### Ingredients

<b>1½ lbs</b>		<b>1 lb</b>
1 cup	Water, room temperature	5½ oz
1 ½ tbs	oil	1 tbs
5 tbs	Sugar	4 tbs
½ tsp	Salt	½ tsp
3 tbs	Bread Flour	1 ½ tbs
2 ¾ cups	Whole Wheat Flour	2 ¼ cups
1 tbs	Vital Wheat Glutem	1 tbs
1½ tsp	Active Dry Yeast	1 tsp

### 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 1½ lbs bread  
Setting: MultiGrain (5)

### Ingredients

#### 1½ lbs

1 cup	Water, room temperature
4 tbs	Unsalted Butter, room temperature, (cut in ½'s)
3	Large Eggs, slightly beaten, room temperature
3 tbs	Sugar
1¾ tsp	Salt
2 cups	Gluten-free, all purpose flour
1 cup	Oat flour
¼ 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) aisle.

## Before First Use

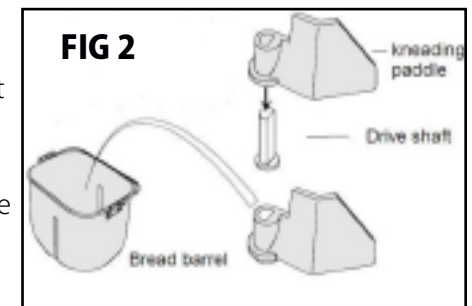
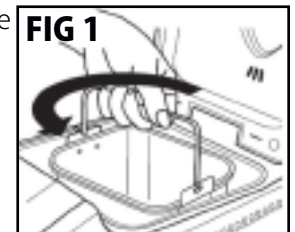
1. Remove all packing materials and literature.
2. Wash the baking pan, paddle, measuring cup and spoon in warm soapy water. Rinse and dry. Place pan and paddle in unit. **NEVER immerse the unit in water or any other liquid.**

Warning: Never use metal scouring pads, harsh or abrasive cleaners on any parts of the bread maker.

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.

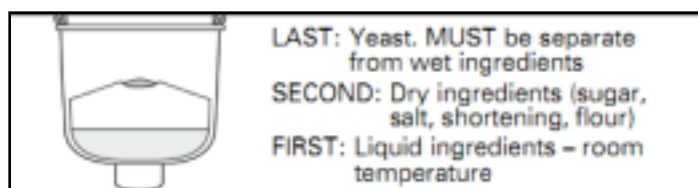




## How to Bake Bread

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

1½ lbs		1 lb
1 cup	Water, room temperature	¾ cup
1½ tsp	Salt	½ tsp
3 tbs	Sugar	2½ tsp
2½ tbs	Olive Oil	2 tbs
1½ cups	Bread Flour	1¼ cups
1½ cups	Whole Wheat Flour	1¼ cups
1 tbs	Vital Wheat Glutem	1 tbs
1½ tsp	Active Dry Yeast	1¼ tsp

### 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 1½ lbs bread  
Setting: French (4) or Rapid (3)

## Ingredients

1½ lbs		1 lb
1¼ cups	Water, room temperature	1 cup + 1 tbs
1½ tsp	Salt	¾ tsp
3 ¼ cups	Bread Flour	2¼ cups + 2 tbs
1 ¼ tsp	Active Dry Yeast	1 tsp
2 tbs	Unsalted Butter, room temperature, (cut in ¼'s)	1½ tbs

## 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.
6. Select the French setting and crust color. Close lid. Press Start.
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 tsp of Active Dry Yeast.

(Example if basic setting, the "3:20" will be displayed and the colon between the "3" and "20" will flash constantly.) The kneading paddle will begin to mix your ingredients. If Delay Timer was activated, kneading paddle will not mix ingredients until program is set to begin.

9. On the Raisin Nut setting - For add-ins (fruits, nuts, raisins), the machine will beep during the kneading, mixing cycle on the raisin bread. Open the lid and pour in your add-ins.
10. Once the process is complete, the unit will beep and 0:00 will be on the display. It will be on a Keep Warm setting for 1 hour. You can press START/STOP button for 3 seconds to stop the process and Keep Warm setting will end. Unplug the power cord and then open lid using oven mitts.

**NOTE: 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.**

## 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.

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.

## Basic White Bread

Makes 1 or 1½ lbs bread

Setting: Basic/White (1) or Rapid (2)

### Ingredients

1½ lbs		1 lb
1 cup + 2 tbs	Water, room temperature	¾ cup
2 tbs + 1 tsp	Unsalted Butter, room temperature, (cut in ¼'s)	1½ tbs
2 tbs	Sugar	1½ tbs
1¼ tsp	Salt	¾ tsp
3 cups	Bread Flour	2 cups
3 tbs	Dry Milk	2 tbs
1 tsp	Active Dry Yeast	¾ tsp

### 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.

### 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 yeast 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.

- Know your ingredients and measure accurately.
- Use fresh ingredients. Check used by and expirations 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 glutes 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 leaven 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.

## **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 gluten 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.