

**BONUS  
RECIPES  
INCLUDED**

# **GOOD HOUSEKEEPING**

*recipes + usage instructions*



**1.5-LB MULTI-FUNCTION  
BREAD MAKER**

## IMPORTANT SAFEGUARDS

LIKE ANY ELECTRICAL APPLIANCE, THE BREAD MAKER MUST BE HANDLED WITH CARE AT ALL TIMES. TO ENSURE YOUR OWN SAFETY, THE FOLLOWING PRECAUTIONS SHOULD BE FOLLOWED.

- BEFORE USING YOUR BREAD MAKER, READ ALL INSTRUCTIONS CAREFULLY.
- This product is not intended for people (including children) who are physically impaired, have sensory or mental disabilities, or lack relevant experience and knowledge, unless someone responsible for their safety supervises or directs their use of the product.
- Before using, check that the voltage of the wall that outlet corresponds to the one shown on the rating plate of the Bread Maker.
- DO NOT touch hot surfaces. Use handles or knobs. Always use oven mitts to handle the hot Bread Pan or hot bread.
- DO NOT place hand inside the cooking chamber after the Bread Pan is removed. The heating unit will still be hot.
- Before disconnecting the power, stop the product, then unplug from the wall outlet.
- Unplug from the wall outlet when not in use and before cleaning. Allow to cool before putting or taking off parts, or before cleaning the product.
- DO NOT immerse the Bread Maker in water. To protect against electrical shock, do not immerse the Power Cord, Plug, or product in any liquid.
- DO NOT let the Power Cord hang over the edge of table or counter or touch hot surface.
- Always operate the Bread Maker on a dry, stable, and heat-resistant surface. Do not use the product on a cloth-covered surface or near curtains or other flammable materials.
- DO NOT place the product on or near a hot gas or electric burner or in a heated oven.
- DO NOT cover the Bread Maker with a towel or any other material. Heat and steam must be able to escape freely. A fire can be caused if it is covered by, or comes into contact with, combustible material.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Never switch on the product without the Bread Pan properly in place and filled with ingredients.
- DO NOT insert metal foils or other materials into the Bread Maker as this may cause a fire or short circuit.
- Always remove the Kneading Blade from the base of the baked bread prior to slicing.
- DO NOT touch any moving or spinning parts of the product when baking.
- Never beat the Bread Pan on the top or edges to remove the bread; this may damage the Bread Pan.
- DO NOT use any sharp tools to remove bread from the Bread Pan, as this could damage the nonstick surface.
- Clean the product carefully. DO NOT scratch or damage the heating element tube.
- DO NOT operate the appliance for other than its intended use.
- The use of accessory attachments not recommended by the manufacturer may cause injuries.
- The appliance is not intended to be operated by an external timer or a separate remote-control system.

## 1.5-LB MULTI-FUNCTION BREAD MAKER



### SET INCLUDES

Bread Maker  
Bread Pan  
Hook  
Kneading Blade  
Measuring Cup  
Measuring Spoon

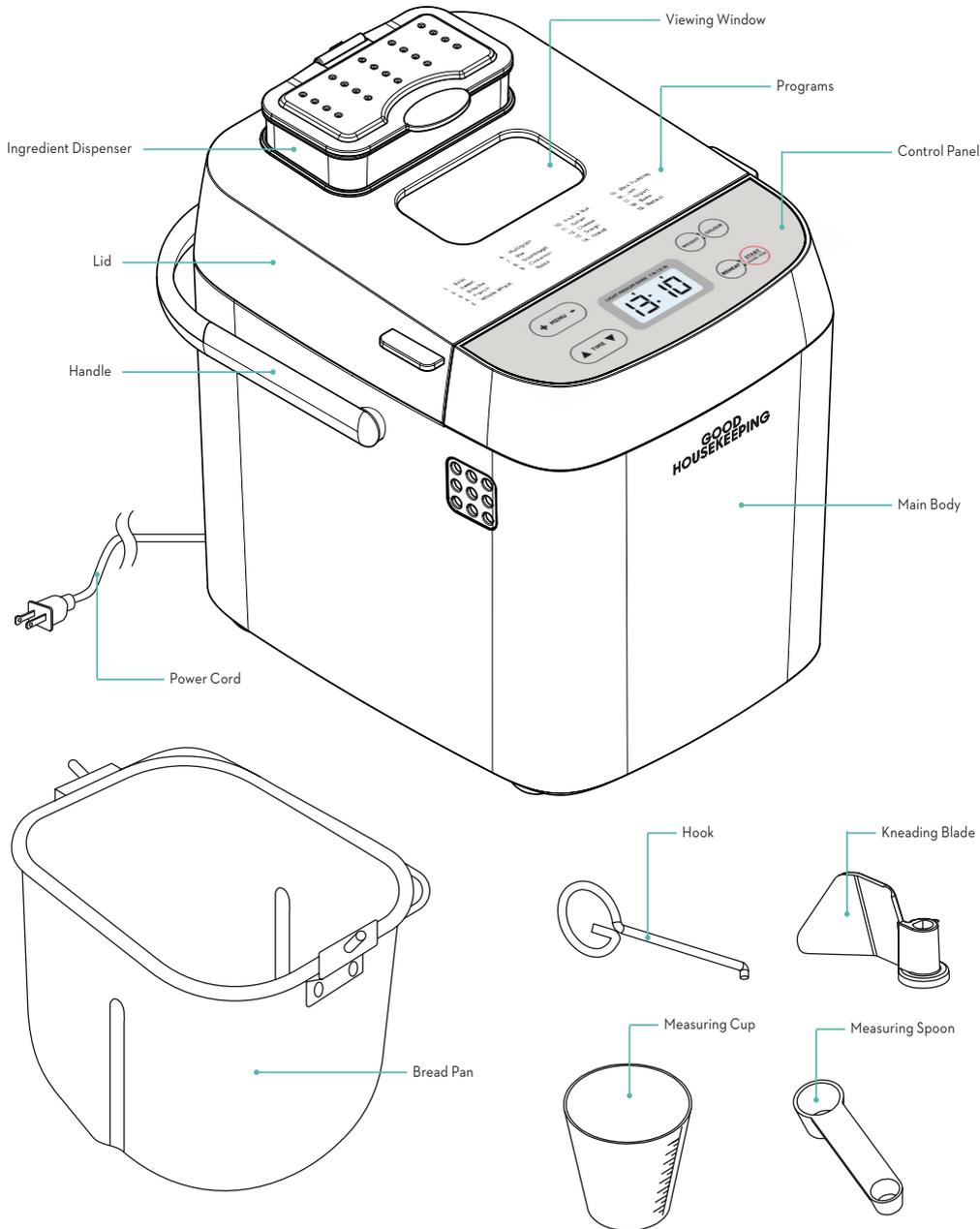
### BEFORE FIRST USE

1. Clean all parts according to the Care & Cleaning instructions on page 13. Do not use scouring pads or metal utensils on the Bread Pan, as they may damage the nonstick surface.
2. Dry all parts thoroughly before assembling and turning the Bread Maker on.
3. Set the Bread Maker on BAKE mode and bake empty for about 10 minutes. Let it cool down, then clean and dry all detachable parts again. The Bread Maker 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 Bread Maker is placed in a well-ventilated environment.

## SAVE THESE INSTRUCTIONS

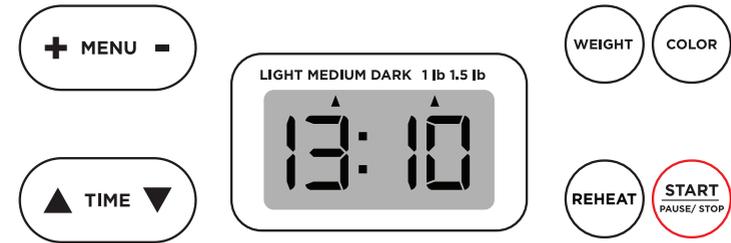
To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with your Bread Maker. The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than 500W. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

# PARTS & ACCESSORIES



# CONTROL PANEL FUNCTIONS

- |                |                    |                 |                  |
|----------------|--------------------|-----------------|------------------|
| 1. Basic       | 6. Multigrain      | 10. Fruit & Nut | 15. Rice Pudding |
| 2. Sweet       | 7. Rye             | 11. Italian     | 16. Jam          |
| 3. Brioche     | 8. Sourdough       | 12. Cheese      | 17. Yogurt       |
| 4. French      | 9. Cinnamon Raisin | 13. Dough       | 18. Bake         |
| 5. Whole Wheat |                    | 14. Knead       | 19. Reheat       |



### MENU BUTTON

Press the MENU button to cycle through the Program numbers until your desired Program number is displayed on the LCD panel. There are 19 Programs to choose from: Bread, Sweet, Brioche, French, Whole Wheat, Multigrain, Rye, Sourdough, Cinnamon Raisin, Fruit & Nut, Italian, Cheese, Dough, Knead, Rice Pudding, Jam, Yogurt, Bake, Reheat.

### WEIGHT BUTTON

Press the WEIGHT button to choose your desired gross weight: 1-LB or 1.5-LB. WEIGHT is only adjustable for Programs 1-12.

### COLOR BUTTON

Press the COLOR button to select your desired setting: Light, Medium, or Dark crust. COLOR is only adjustable for Programs 1-12 and 18.

### TIME BUTTON

Press the TIME button to set the delay timer, or to adjust cooking time. The time delay function is only available for Programs 1 - 13, while the cook time can be adjusted for Programs 17 - 19.

**NOTE: DO NOT USE DELAY TIMER FUNCTION WITH RECIPES THAT INCLUDE DAIRY OR OTHER PERISHABLE INGREDIENTS SUCH AS EGGS, MILK, CREAM, OR CHEESE. THE DELAY TIME INCLUDES THE BAKING TIME OF THE PROGRAM. AFTER THE BAKING PROGRAM IS COMPLETE, THE BREAD MAKER WILL SHIFT TO KEEP WARM SETTING FOR 1 HOUR.**

**REHEAT BUTTON**

Press the REHEAT button to warm up premade or leftover bread. The default setting is 12 hours. Press the arrow symbols to adjust the time by 1-hour increments.

**START/PAUSE/STOP BUTTON**

**START** Press the START button once to start a Program. The indicator will light up, the colon in the time display will begin to flash and the Program will start. All other buttons will become inactive except the START button after a Program has begun.

**PAUSE** Press the START button while a Program is running to pause the Program. Press Start again to reactivate the Program.

**STOP** Press the START button for 3 seconds to cancel a Program. A beep will be heard, which means that the Program has finished or stopped.

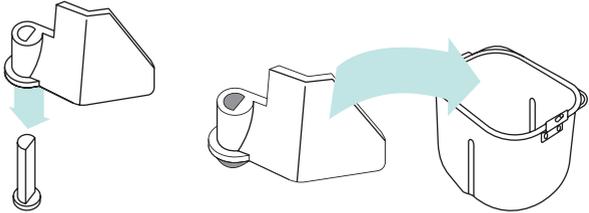
	PROGRAM NAME	COLOR	COOKTIME		INGREDIENT DISPENSE TIME	
			1LB	1.5LB	1LB	1.5LB
1	Basic	Light, Medium, Dark	2:55	3:00	2:20	2:25
2	Sweet	Light, Medium, Dark	2:55	3:00	2:20	2:25
3	Brioche	Light, Medium, Dark	2:55	3:00	2:12	2:17
4	French	Light, Medium, Dark	3:55	4:00	2:40	2:45
5	Whole Wheat	Light, Medium, Dark	2:55	3:00	2:20	2:25
6	Multigrain	Light, Medium, Dark	2:55	3:00	2:20	2:25
7	Rye	Light, Medium, Dark	2:55	3:00	2:20	2:25
8	Sourdough	Light, Medium, Dark	2:55	3:00	2:20	2:25
9	Cinnamon Raisin	Light, Medium, Dark	2:55	3:00	2:20	2:25
10	Fruit & Nut	Light, Medium, Dark	2:55	3:00	2:20	2:25
11	Italian	Light, Medium, Dark	2:55	3:00	2:20	2:25
12	Cheese	Light, Medium, Dark	2:55	3:00	2:20	2:25
13	Dough	-		1:30	-	-
14	Knead	-		0:08	-	-
15	Rice Pudding	-		1:20	-	-
16	Jam	-		1:20	-	-
17	Yogurt	-		8:00	-	-
18	Bake	Light, Medium, Dark		0:30	-	-
19	Reheat	-		-	-	-

## USING YOUR BREAD MAKER

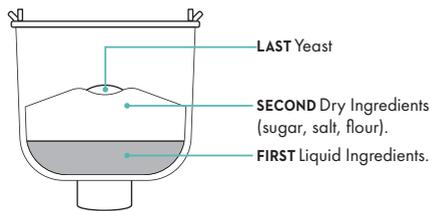
- Using the handle on the Bread Pan, turn the Bread Pan counterclockwise and pull it out of the Bread Maker.

It is highly recommended that the Bread Pan is filled with ingredients outside the Bread Maker so that any accidental spillage is not ignited by the heating elements.

- Align the flat side of the Kneading Blade with the flat side of the Drive Shaft, then push Kneading Blade onto the Drive Shaft inside the Bread Pan.



- Carefully measure and add the ingredients to the Bread Pan in this exact order to keep the yeast separate from the wet ingredients: liquid ingredients, dry ingredients (sugar, salt, and flour), then yeast.



**TIP** Pre-measure all ingredients, including add-ins (such as nuts or fruits) prior to adding to the Bread Pan or Ingredient Dispenser.

- Place the Bread Pan into the Bread Maker and make sure it is firmly locked in place by turning clockwise. Close the Lid. Bread Pan must lock into place for proper mixing and kneading.
- If the recipe requires additional ingredients such as dried fruits, nuts, seeds, cheese, etc., add them to the Ingredient Dispenser, then close the Dispenser Lid.
- Plug in the Bread Maker. A beep will be heard and the LCD display will default to Program 1.
- Press the MENU button until your desired Program is displayed.
- Press the WEIGHT button to move the arrow to 1LB or 1.5LB. Weight is not selectable for Programs 13-19.

- Press the COLOR button to move the arrow to desired setting. Crust Color is not selectable in Programs 13-17 and 19.
- If desired, set the TIME button. Press the arrow symbols to increase the Program time shown on the LCD display. Delay Timer function is not selectable for Programs 14-19. Do not use the Delay Timer when using easily perishable ingredients such as eggs or dairy. This step may be skipped if you would like the Bread Maker to start immediately.
- Press the START button once to start the Program. If the Delay Timer was activated, the Kneading Blade will not mix the ingredients until the Program is set to begin. If you have selected a Program that needs additional ingredients such as dried fruits, nuts, seeds, cheese etc., the Bread Maker will beep three times before the Ingredient Dispenser releases ingredients into the dough.
- Once the Program is complete, the Bread Maker will beep three times, then begin the KEEP WARM setting for 1 hour. You can press the START button for 3 seconds to stop the KEEP WARM setting. Unplug the Power Cord, then open the Lid using oven mitts.
- Using oven mitts, carefully turn the Bread Pan counterclockwise to unlock and lift up using the handle to remove it from the Bread Maker.  
**CAUTION: BREAD PAN AND BREAD MAY BE VERY HOT. ALWAYS HANDLE WITH CARE.**
- 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 the bread falls out.  
A nonstick spatula may be used to gently loosen the crust from the Bread Pan.
- Let the bread cool for about 60 minutes. Using the hook, remove the Kneading Blade before slicing. For best results, slice the bread with a serrated or electric knife.

### POWER INTERRUPTION

In the event of a power outage, if the power is restored within 10 minutes the Program will continue automatically. If the interruption time is longer than 10 minutes, the Bread Maker will not continue running and the LCD display will revert back to the default setting.

If the power interruption occurs within the first 5 minutes of the Program starting, press the START button again to begin the Program from the beginning. If the power outage occurs after the first 5 minutes of the Program starting, discard the ingredients in the Bread Pan and start over.

**WARNING DISPLAY**

H:HH warning means that the temperature inside the Bread Pan is too high (see below). Stop the Program, unplug the Power Cord, open the top Lid, and let the Bread Maker cool down completely for 10-20 minutes before restarting.

E:EO warning means that the temperature sensor is disconnected. Stop the Program, unplug the Power Cord and discontinue use. Bring the Bread Maker to the nearest authorized service agent for examination, repair or electrical/mechanical adjustment.

H 0 HH    E 0 EO

**Using The Ingredient Dispenser**

The Ingredient Dispenser releases ingredients such as dried fruits, nuts, seeds, cheese, etc. automatically into the dough at a specific time during the kneading process. If the recipe has no inclusions, the Ingredient Dispenser must still be placed on the Bread Maker, so as not to allow heat to release during baking. The Ingredient Dispenser is removable so it can be easily cleaned. Refer to the Care & Cleaning instructions on page 13.

1. To add ingredients, lift the lid of the Ingredient Dispenser. Ensure that the bottom of the Ingredient Dispenser is closed to ensure the ingredients do not fall in.
2. Add the ingredients, then close the Dispenser Lid.

**NOTE: WHEN THE NUT DISPENSER IS RELEASING INGREDIENTS INTO THE DOUGH, A VIBRATION OR SOUND MAY BE HEARD COMING FROM THE NUT DISPENSER DOOR OPENING.**

**Care & Cleaning**

This product requires little maintenance. It contains no user-serviceable parts. Do not try to repair it yourself. Contact the customer service department about any unusual issues you may experience.

Disconnect the power before cleaning. Do not immerse the product, Power Cord, the outside of the Bread Pan, or Plug in any liquid. Allow the Bread Maker to cool down completely before cleaning.

**TO CLEAN THE KNEADING BLADE**

- Remove the Kneading Blade from the Bread Pan and clean with warm soapy water. Do not place in dishwasher. Dry completely before returning to the Bread Pan. If the Kneading Blade is difficult to remove from the Bread Pan, add warm water to bottom of the Bread Pan and let soak 5 minutes to loosen.

**TO CLEAN THE BREAD PAN**

- Remove the Bread Pan from the Bread Maker by turning counterclockwise and lift up by the handle. Add warm, soapy water into the Bread Pan and gently scrub with a sponge until clean. Do not place in dishwasher. Dry completely before returning to the Bread Maker. Do not use any sharp tools or abrasive agents to protect the nonstick coating.
- Never immerse the outside of the bread pan in water as this may interfere with the free movement of the coupling and drive shaft. Wash only the interior of the Bread Pan.

**TO CLEAN THE INGREDIENT DISPENSER**

- Remove the Ingredient Dispenser by lifting container from the Bread Maker. Wash in warm, soapy water. Dry thoroughly, then place back into the Bread Maker.
- Wash Ingredient Dispenser after every use.

**TO CLEAN THE HOUSING & TOP LID**

- After use, allow the Bread Maker to cool completely. Use a damp cloth to wipe the Lid, housing, baking chamber, and interior of viewing window. Do not use any abrasive cleaners as they can degrade the high polish of the surface. Never immerse the housing into water for cleaning.
- If over-spills such as flour, nuts, raisins etc. occur in the baking chamber, carefully remove them using a soft, damp cloth. Use extreme caution when leaning on the heating elements. Ensure the Bread Maker is completely cool, then gently rub a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent.
- Before the Bread Maker is packed for storage, ensure that it has completely cooled down, is clean and dry. Place Bread Pan with all the accessories into the baking chamber. Ensure the Lid is closed. Store the Bread Maker in an upright position, standing level on its support legs. Do not store anything on top of the appliance.

## Troubleshooting

ISSUE	POSSIBLE CAUSE	SOLUTION
Odor or burning smell	Flour or other ingredients have spilled into the baking chamber	Stop the Bread Maker and allow to cool completely. Wipe excess ingredients from the baking chamber with a paper towel.
Ingredients not blending and/or the motor sounds overloaded	The Bread Pan or Kneading Blade may not be installed properly Too many ingredients	Make sure the Kneading Blade is correctly set on the shaft. Measure all ingredients accurately.
'HHH' displays when the Start/ Stop button is pressed	The Bread Maker is too hot	Turn the Bread Maker off for a few minutes, then restart.
Viewing Window is cloudy or covered with condensation	May occur during mixing or rising Programs	Condensation usually disappears during baking programs. Clean the Viewing Window well in between uses.
The Kneading Blade comes out with the bread	It is not uncommon for the Kneading Blade to come out with the bread loaf	Once the loaf cools, remove the Kneading Blade with the provided Hook accessory.
Dough is not blending thoroughly	The Bread Pan or Kneading Blade may not be installed properly	Make sure the Bread Pan is securely set in the Bread Maker and the Kneading Blade is firmly on shaft.

ISSUE	POSSIBLE CAUSE	SOLUTION
Flour and other ingredients are built up on sides of the pan and/ or bread loaf is coated with flour	Too many ingredients	Measure ingredients accurately. During the kneading cycle, scrape down excess ingredients from the sides of the Bread Pan into the dough using a silicone spatula.
Bread rises too high	Ingredients not measured properly (too much yeast or flour) Not enough salt added	Measure all ingredients accurately and make sure sugar and salt have been added. Try decreasing yeast by ¼ teaspoon.
Bread did not rise enough	Inaccurate measurement of ingredients or inactive yeast The Lid was lifted during baking	Measure all ingredients accurately. Check expiration date of yeast and flour. Liquids should be lukewarm (110°F-115°F). Do not open the Lid during baking.
Baked bread loaf has sunken center	Dough has risen too fast	Do not open the Lid during baking.
Crust color is too light	Opening the Lid during baking	Do not open the Lid during baking. Select a darker crust option.
Crust color is too dark	Too much sugar in the recipe	Decrease the amount of sugar slightly. Select a lighter crust option.

ISSUE	POSSIBLE CAUSE	SOLUTION
Bread loaf is lopsided	Too much yeast or water The Kneading Blade pushed dough to one side before rising and baking	Measure all ingredients accurately. After last kneading, remove the dough from the Bread Pan and reposition so it sits evenly in the Bread Pan.
Bread loaves are different shapes	Varies by the type of bread	Whole-grain or multigrain breads are denser and may be shorter than a basic white bread.
Dough is sticky and/or bread is underbaked	Too much liquid Incorrect Program chosen	Decrease liquid and measure all ingredients carefully. Check the Program chosen for recipe.
Bread mashes down when slicing	Bread is too hot Incorrect knife	Let bread cool before slicing. Use a serrated or electric knife to slice.

## One-Year Limited Warranty

Your Good Housekeeping product is warranted by Foodfight for 1 year. This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof of purchase. A valid proof of purchase is a receipt specifying item, date purchased and cost of item. A gift receipt with date of purchase and item is also an acceptable proof of purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call 866.231.6384.

This limited warranty covers units purchased and used within the United States and Canada and does not cover:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from between states or provinces. Shipping and handling charges may apply.



CALIFORNIA AB1200  
PFAS DISCLOSURES

## COUNTRY WHITE BREAD

**ACTIVE** 5 min. **TOTAL** 3hr 5 min. plus cooling **MAKES** 1 loaf

### 1.5-LB LOAF

1 cup water, at room temp  
3 Tbsp canola oil  
1 1/2 Tbsp granulated sugar  
1 3/4 tsp kosher salt  
2 1/3 cups unbleached bread flour  
1 1/4 tsp rapid rise or bread machine yeast

### 1-LB LOAF

2/3 cup water, at room temp  
2 Tbsp canola oil  
1 1/2 Tbsp granulated sugar  
1 1/4 tsp kosher salt  
1 3/4 cups unbleached bread flour  
3/4 tsp rapid rise or bread machine yeast

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add water, then oil, sugar and salt. Add flour on top, then add yeast.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and use Menu button to select **1. Basic**, then use Weight button to select **1-lb or 1.5-lb** loaf. Use Color button to select **Dark**, then press Start.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock and pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
4. Remove Kneading Blade and cut and top as desired.

## SEEDED COUNTRY BREAD

**ACTIVE** 5 min. **TOTAL** 3hr. plus cooling **MAKES** 1 loaf

### 1.5-LB LOAF

1 1/2 Tbsp sesame seeds  
1 1/2 Tbsp poppy seeds  
1 1/2 Tbsp fennel seeds, crushed  
1 cup water, at room temp  
3 Tbsp canola oil  
1 1/2 Tbsp granulated sugar  
1 3/4 tsp kosher salt  
2 1/3 cups unbleached bread flour  
1 1/4 tsp rapid rise or bread machine yeast

### 1-LB LOAF

1 Tbsp sesame seeds  
1 Tbsp poppy seeds  
1 Tbsp fennel seeds, crushed  
2/3 cup water, at room temp  
2 Tbsp canola oil  
1 1/2 Tbsp granulated sugar  
1 1/4 tsp kosher salt  
1 3/4 cups unbleached bread flour  
3/4 tsp rapid rise or bread machine yeast

### DIRECTIONS

1. Heat seeds in small skillet on medium. Toast until fragrant and slightly golden brown, 2 to 3 min.
2. Secure Kneading Blade in Bread Pan. Add water, then oil, sugar and salt. Add flour on top, then add yeast.
3. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and add seeds to Ingredient Dispenser. Use Menu button to select **1. Basic**, then use Weight button to select **1-lb or 1.5-lb** loaf. Use Color button to select **Dark**, then press Start.
4. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock and pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
5. Remove Kneading Blade and cut and top as desired.

## PORTUGUESE SWEET BREAD

**ACTIVE** 10 min. **TOTAL** 3hr 10 min. plus cooling **MAKES** 1 loaf

### 1.5-LB LOAF

2/3 cup whole milk, at room temp  
4 Tbsp unsalted butter,  
cut into small pieces, at room temp  
2 large eggs, lightly beaten  
1/3 cup granulated sugar  
1 1/2 tsp kosher salt  
2 cups unbleached bread flour  
1 1/4 tsp rapid rise or bread machine yeast

### 1-LB LOAF

7 Tbsp whole milk, at room temp  
2 1/2 Tbsp unsalted butter,  
cut into small pieces, at room temp  
1 large egg, lightly beaten  
3 Tbs granulated sugar  
1 tsp kosher salt  
1 1/3 cups unbleached bread flour  
1 3/4 tsp rapid rise or bread machine yeast

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add milk, then butter, eggs, sugar and salt. Add flour on top, then add yeast.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and use Menu button to select **2. Sweet Bread**, then use Weight button to select **1-lb or 1.5-lb** loaf. Use Color button to select **Medium**, then press Start.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock and pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
4. Remove Kneading Blade and cut and top as desired.

## BRIOCHE

**ACTIVE** 5 min. **TOTAL** 3hr 5 min. plus cooling **MAKES** 1 loaf

### 1.5-LB LOAF

3 Tbsp whole milk, at room temp  
2 Tbsp water, at room temp  
6 Tbsp unsalted butter,  
cut into small pieces, at room temp  
2 large eggs, lightly beaten  
3 Tbsp granulated sugar  
1 1/2 tsp kosher salt  
2 cups unbleached bread flour  
1 1/4 tsp rapid rise or bread machine yeast

### 1-LB LOAF

2 Tbsp whole milk, at room temp  
1 1/2 Tbsp water, at room temp  
4 Tbsp unsalted butter,  
cut into small pieces, at room temp  
1 large egg, lightly beaten  
2 Tbsp granulated sugar  
1 tsp kosher salt  
1 1/3 cups unbleached bread flour  
3/4 tsp rapid rise or bread machine yeast

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add milk and water, then butter, egg, sugar and salt. Add flour on top, then add yeast.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and use Menu button to select **3. Brioche**, then use Weight button to select **1-lb or 1.5-lb** loaf. Use Color button to select **Medium**, then press Start.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock and pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
4. Remove Kneading Blade and cut and top as desired.

## FRENCH BREAD

**ACTIVE** 10 min. **TOTAL** 4hr 10 min. plus cooling **MAKES** 1 loaf

### 1.5-LB LOAF

1 cup water, at room temp  
1 tsp kosher salt  
1 tsp sugar  
3 1/2 cups bread flour  
1 1/2 tsp rapid rise or bread machine yeast

### 1-LB LOAF

2/3 cup water, at room temp  
1/2 tsp kosher salt  
1/2 tsp sugar  
2 1/3 cups bread flour  
1 tsp rapid rise or bread machine yeast

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add water, then oil, salt and sugar. Add flour on top, then add yeast.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and use Menu button to select 4. French Bread, then use Weight button to select 1-lb or 1.5-lb loaf. Use Color button to select Dark then press Start.
3. When program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock and pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
4. Remove Kneading Blade and cut and top as desired.

## HONEY WHOLE WHEAT BREAD

**ACTIVE** 5 min. **TOTAL** 3hr 5 min. plus cooling **MAKES** 1 loaf

### 1.5-LB LOAF

1 cup water, at room temp  
1 1/2 Tbsp canola oil  
2 Tbsp honey  
1 1/2 tsp kosher salt  
1 1/2 cups whole wheat flour  
1 cup unbleached bread flour  
1 1/4 tsp rapid rise or bread machine yeast

### 1-LB LOAF

2/3 cup water, at room temp  
1 Tbsp canola oil  
1 1/2 Tbsp honey  
1 tsp kosher salt  
1 cup whole wheat flour  
3/4 cup unbleached bread flour  
3/4 tsp rapid rise or bread machine yeast

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add water, then oil, honey and salt. Add flours on top, then add yeast.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and use Menu button to select 5. **Whole Wheat**, then use Weight button to select **1-lb or 1.5-lb** loaf. Use Color button to select **Dark**, then press Start.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock and pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
4. Remove Kneading Blade and cut and top as desired.

## MULTIGRAIN BREAD

**ACTIVE** 10 min. **TOTAL** 3hr 10 min. plus cooling **MAKES** 1 loaf

### 1.5-LB LOAF

3/4 cup water or whole milk, at room temp  
3 Tbsp unsalted butter,  
cut into small pieces, at room temp  
2 Tbsp light brown sugar  
1 1/2 tsp kosher salt  
1 cup unbleached bread flour  
1 cup whole wheat flour  
2/3 cup multigrain cereal mix  
1 1/4 tsp rapid rise or bread machine yeast

### 1-LB LOAF

2/3 cup water or whole milk, at room temp  
2 Tbsp unsalted butter,  
cut into small pieces, at room temp  
1 1/2 Tbsp light brown sugar  
1 tsp kosher salt  
1/2 cup plus 2 Tbsp unbleached bread flour  
1/2 cup plus 2 Tbsp whole wheat flour  
1/2 cup multigrain cereal mix  
3/4 tsp rapid rise or bread machine yeast

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add water, then butter, sugar and salt. Add flours on top, then multigrain cereal and yeast.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and use Menu button to select **6. Multigrain**, then use Weight button to select **1-lb or 1.5-lb** loaf. Use Color button to select **Medium**, then press Start.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock and pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
4. Remove Kneading Blade and cut and top as desired.

## RYE BREAD

**ACTIVE** 10 min. **TOTAL** 3hr 10 min. plus cooling **MAKES** 1 loaf

### 1.5-LB LOAF

3/4 cup water, at room temp  
3 Tbsp canola oil  
1 Tbsp molasses  
1 Tbsp light brown sugar  
1 1/2 tsp kosher salt  
1 cup unbleached bread flour  
1 cup dark rye flour  
1 Tbsp unsweetened cocoa powder  
1 Tbsp caraway seeds  
1 1/4 tsp rapid rise or bread machine yeast

### 1-LB LOAF

1/2 cup water, at room temp  
2 Tbsp canola oil  
2 tsp molasses  
2 tsp light brown sugar  
1 tsp kosher salt  
2/3 cup unbleached bread flour  
2/3 cup dark rye flour  
2 tsp unsweetened cocoa powder  
2 tsp caraway seeds  
3/4 tsp rapid rise or bread machine yeast

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add water, then oil, molasses, sugar and salt. Add flours on top, then cocoa powder and yeast.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and use Menu button to select **7. Rye**, then use Weight button to select **1-lb or 1.5-lb** loaf. Use Color button to select **Dark**, then press Start.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock and pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
4. Remove Kneading Blade and cut and top as desired.

## SOURDOUGH BREAD

**ACTIVE** 1hr 20 min. **TOTAL** 4hr 20 min. plus starter prep and cooling **MAKES** 1 loaf

### 1.5-LB LOAF

1/4 cup plus 2 Tbsp water, at room temp  
2 Tbsp vegetable oil  
1 Tbsp granulated sugar  
1 Tbsp kosher salt  
1 cup sourdough starter  
2 3/4 cups unbleached bread flour  
1 1/2 tsp rapid rise or bread machine yeast

### 1-LB LOAF

1/4 cup water, at room temp  
1 Tbsp plus 1 tsp vegetable oil  
2 tsp granulated sugar  
2 tsp kosher salt  
2/3 cup sourdough starter  
2 cups plus 2 Tbsp plus 1 1/2 tsp unbleached bread flour  
1 tsp rapid rise or bread machine yeast

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add water, then oil, sugar and salt. Add starter and flour on top, then add yeast.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and use Menu button to select **8. Sourdough**, then use Weight button to select **1-lb or 1.5-lb loaf**. Use Color button to select **Dark**, then press Start.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock and pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
4. Remove Kneading Blade and cut and top as desired.

## CINNAMON-RAISIN BREAD

**ACTIVE** 5 min. **TOTAL** 3hr 5min. plus cooling **MAKES** 1 loaf

### 1.5-LB LOAF

3/4 cup water, at room temp  
3 Tbsp unsalted butter,  
cut into small pieces, at room temp  
3 Tbsp granulated sugar  
3/4 tsp kosher salt  
2 2/3 cups unbleached bread flour  
2 1/4 tsp ground cinnamon  
1 1/4 tsp rapid rise or bread machine yeast  
1 cup raisins

### 1-LB LOAF

1/2 cup water, at room temp  
2 Tbsp unsalted butter,  
cut into small pieces, at room temp  
2 Tbsp granulated sugar  
1/2 tsp kosher salt  
1 3/4 cups unbleached bread flour  
1 1/2 tsp ground cinnamon  
3/4 tsp rapid rise or bread machine yeast  
2/3 cup raisins

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add water, then butter, sugar and salt. Add flour and cinnamon on top, then add yeast.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid, and add raisins to Ingredient Dispenser. Use Menu button to select **9. Cinnamon Raisin**, then use Weight button to select **1-lb or 1.5-lb loaf**. Use Color button to select **Dark**, then press Start.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock and pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
4. Remove Kneading Blade and cut and top as desired.

## CRANBERRY-WALNUT BREAD

**ACTIVE** 5 min. **TOTAL** 3hr 5 min. plus cooling **MAKES** 1 loaf

### 1.5-LB LOAF

3/4 cup water, at room temp  
3 Tbsp unsalted butter,  
cut into small pieces, at room temp  
3 Tbsp light brown sugar  
3/4 tsp kosher salt  
2 2/3 cup unbleached bread flour  
1 1/4 tsp rapid rise or bread machine yeast  
1/3 cup dried cranberries  
1/3 cup walnuts, chopped

### 1-LB LOAF

1/2 cup water, at room temp  
2 Tbsp unsalted butter,  
cut into small pieces, at room temp  
2 Tbsp light brown sugar  
1/2 tsp kosher salt  
1 3/4 cups unbleached bread flour  
3/4 tsp rapid rise or bread machine yeast  
1/4 cup dried cranberries  
1/4 cup walnuts, chopped

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add water, then butter, sugar and salt. Add flour on top, then add yeast.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and add cranberries and walnuts to Ingredient Dispenser. Use Menu button to select **10. Fruit & Nut**, then use Weight button to select **1-lb or 1.5-lb** loaf. Use Color button to select **Dark**, then press Start.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock and pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
4. Remove Kneading Blade and cut and top as desired.

## ITALIAN BREAD

**ACTIVE** 5 min. **TOTAL** 3hr 5min. plus cooling **MAKES** 1 loaf

### 1.5-LB LOAF

1 cup water, at room temp  
3 Tbsp canola oil  
1 1/2 Tbsp granulated sugar  
1 3/4 tsp kosher salt  
2 1/3 cups unbleached bread flour  
1 1/4 tsp rapid rise or bread machine yeast  
1 cup finely grated Parmesan  
1 tsp chopped fresh rosemary

### 1-LB LOAF

2/3 cup water, at room temp  
2 Tbsp canola oil  
1 1/2 Tbsp granulated sugar  
1 1/4 tsp kosher salt  
1 3/4 cups unbleached bread flour  
3/4 tsp rapid rise or bread machine yeast  
2/3 cup finely grated Parmesan  
1/2 tsp chopped fresh rosemary

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add water, then oil, sugar and salt. Add flour on top, then add yeast.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and add Parmesan and rosemary to Ingredient Dispenser. Use Menu button to select **11. Italian**, then use Weight button to select **1-lb or 1.5-lb** loaf. Use Color button to select **Dark**, then press Start.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock, then pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
4. Remove Kneading Blade and cut and top as desired

## JALAPEÑO CHEDDAR BREAD

**ACTIVE** 10 min. **TOTAL** 3hr 10 min, plus cooling **MAKES** 1 loaf

### 1.5-LB LOAF

3/4 cup water, at room temp

2 Tbsp canola oil

1 1/2 Tbsp granulated sugar

1 1/2 tsp kosher salt

2 1/4 cups unbleached bread flour

1 1/4 tsp rapid rise or bread machine yeast

1 small jalapeño, stemmed, seeded and finely chopped

1 oz extra-sharp Cheddar,  
finely grated (heaping 1/2 cup)

### 1-LB LOAF

1/2 cup water, at room temp

1 1/2 Tbsp canola oil

1 Tbsp granulated sugar

1 tsp kosher salt

1 1/2 cups unbleached bread flour

3/4 tsp rapid rise or bread machine yeast

1/2 small jalapeño, stemmed, seeded and finely chopped

3/4 oz extra-sharp Cheddar,  
finely grated (about 1/2 cup)

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add water, then oil, sugar and salt. Add flour on top, then add yeast.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and add jalapeños and Cheddar to Ingredient Dispenser. Use Menu button to select **12. Cheese**, then use Weight button to select **1-lb or 1.5-lb** loaf. Use Color button to select **Dark**, then press Start.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock and pull out. Transfer to cooling rack and let cool in Bread Pan for 5 min. before inverting onto cooling rack (Bread Pan will be hot). Turn bread on its side and let cool at least 1 hr.
4. Remove Kneading Blade and cut and top as desired.

## PIZZA DOUGH

**ACTIVE** 5 min. **TOTAL** 1hr 35 min. **MAKES** 1 lb 5 oz (for one large or two small pizzas)

### INGREDIENTS

3 cups all-purpose flour

1/2 Tbsp granulated sugar

1 1/2 tsp kosher salt

1 tsp active dry yeast

1 cup plus 2 tablespoons warm water

1 Tbsp plus 1 tsp olive oil, divided

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. In large bowl, whisk together flour, sugar, salt and yeast; transfer to Bread Pan. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Add warm water and 1 Tbsp oil to pan. Close Lid and use Menu button to select **13. Dough**.
2. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock, then pull out. Transfer dough to large bowl and drizzle with remaining tsp oil. Cover with plastic, then refrigerate up to 24 hours. Bring to room temp 1 hour before using.

## PASTA DOUGH

**ACTIVE** 20 min. **TOTAL** 35 min. *plus resting and drying* **MAKES** 14oz

### INGREDIENTS

- 3 large eggs
- 1/2 tsp kosher salt
- 2 cups all-purpose flour, plus more for dusting

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Place Bread Pan into Bread Maker and turn clockwise to lock in place.
2. Add eggs, salt and flour. Close Lid and use Menu button to select **14. Knead**. Use Time button to adjust time to 12 min., then press Start. After 4 min., open Lid and use a spatula to scrape down sides. Close Lid to continue Program.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock, then pull out. Turn dough onto clean work surface, shape into ball, cover tightly with plastic wrap and let rest at least 30 min.
4. Lightly flour large baking sheet. Cut dough into 2 pieces, transfer to prepared baking sheet and cover with plastic wrap.
5. Working with one piece of dough at a time, pat into an oval and lightly dust with flour. Using pasta roller on widest setting, run dough through machine. Fold dough into thirds, turn so one of the open sides goes into roller first and repeat three more times until dough is smooth. Reduce setting one notch, lightly dust dough with flour and run through machine once. Repeat, reducing setting one notch each time you pass pasta through machine.
6. Line large baking sheet with parchment paper. Cut sheet of dough in half and cover rest with plastic wrap. Working with half a sheet at a time, lightly dust with flour, then pass through roller using noodle attachment; cut into 12-inch lengths. Toss with more flour, transfer to prepared baking sheet and let dry at least 30 min. Repeat, working with one piece of dough at a time, rolling and cutting remaining dough.

## RICE PUDDING

**ACTIVE** 10 min. **TOTAL** 1hr 20 min. *plus cooling* **SERVES** 6

### INGREDIENTS

- 2 1/2 cups reduced-fat milk
- 1 13.5-oz can light coconut milk (not cream of coconut)
- 1/2 cup granulated sugar
- 1/2 cup arborio rice
- 1/2 cinnamon stick
- 1/2 cup dried apricots, coarsely chopped
- 1/4 cup pistachios, coarsely chopped

### DIRECTIONS

1. In medium bowl, whisk together milk, coconut milk and sugar to slightly dissolve sugar, then mix in rice.
2. Secure Kneading Blade in Bread Pan. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Pour milk-rice mixture into Bread Pan and add cinnamon stick. Close Lid and use Menu button to select **15. Rice Pudding**, then press Start.
3. When Program is done, open Lid, discard cinnamon stick and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock, then pull out.
4. Transfer pudding to bowl and let cool at least 10 min. before serving (it will thicken up). If desired, cool to room temp, then refrigerate until chilled at least 4 hours or up to 3 days. Serve topped with apricots and pistachios.

## MIXED BERRY JAM

**ACTIVE** 5 min. **TOTAL** 1 hr 20 min. *plus cooling* **MAKES** 3 cups

### INGREDIENTS

- 10 oz blueberries (about 2 cups)
- 1 6-oz pkg raspberries (about 1 1/2 cups)
- 1 6-oz pkg blackberries (about 1 1/2 cups)
- 1 cup granulated sugar
- 1 tsp lemon zest plus 1 Tbsp juice
- 3 Tbsp no-sugar pectin or classic pectin

### DIRECTIONS

1. Secure Kneading Blade in Bread Pan. Add blueberries, raspberries, blackberries, sugar, lemon zest, lemon juice and pectin.
2. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Close Lid and use Menu button to select **16. Jam**, then press Start.
3. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock, then pull out.
4. Transfer jam to bowl and let cool to room temp, then refrigerate in airtight container for up to a week.

## PLAIN YOGURT

**ACTIVE** 15 min. **TOTAL** 10hr *plus cooling and chilling* **MAKES** 4 Cups

### INGREDIENTS

- 4 cups whole milk
- 1/2 cup whole milk plain yogurt

### DIRECTIONS

1. In a medium saucepan, warm milk on medium-low, stirring often to prevent scorching on the bottom, until it reaches 180°F on an instant read thermometer, adjusting heat as necessary and not letting it come to a boil.
2. Remove from heat and let cool to 100°F, about 1 hour. Once cool, whisk in yogurt until fully incorporated.
3. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Transfer yogurt mixture to bread pan, close Lid and use Menu button to select 17. Yogurt then press start.
4. When the program ends, unlock pan and transfer to resealable container. Gently whisk yogurt, then let cool 1 hour, then and refrigerate until chilled, at least overnight and up to 4 days. Serve and top as desired.

# VANILLA CAKE

**ACTIVE** 10 min. **TOTAL** 1hr. plus cooling **SERVES** 8

## INGREDIENTS

1 1/2 cups all-purpose flour

1/2 Tbsp baking powder

1/2 tsp kosher salt

1/2 cup (1 stick) unsalted butter, at room temp, plus more for Bread Pan

3/4 cup plus 2 Tbsp granulated sugar

2 large eggs

1 tsp pure vanilla extract

1/2 cup plus 2 Tbsp whole milk, at room temp

Whipped cream and berries, for serving

## DIRECTIONS

1. In small bowl, whisk together flour, baking powder and salt. In large bowl using electric mixer, beat butter and sugar on low speed to combine, then increase speed to medium-high, until light and fluffy, about 3 min. Reduce speed to medium and add eggs 1 at a time, beating each until incorporated before adding next. Beat in vanilla.
2. Reduce mixer speed to low and add flour mixture, in three parts, alternating with milk and beating just until incorporated.
3. Lightly grease Bread Pan with butter. Secure Kneading Blade in Bread Pan. Place Bread Pan into Bread Maker and turn clockwise to lock in place. Transfer batter to pan, close Lid and use Menu button to select **18. Bake**. Use Time button to adjust time to 60 min., then press Start.
4. When Program is done, open Lid and using oven mitts or dry kitchen towel, lift handle, turn Bread Pan counterclockwise to unlock, then pull out. Transfer to cooling rack and let cake cool in Bread Pan for 10 min. before inverting onto cooling rack (Bread Pan will be hot). Let cool completely.
5. Remove Kneading Blade and serve dolloped with whipped cream and topped with berries, if desired.

