

THE BREAD MACHINE



MODEL ABM3500/ ABM8200



MODEL ABM2H60



MODEL ABMY2K2



MODEL ABM1H70

INSTRUCTION MANUAL

WELBILT®

HOUSEHOLD USE ONLY

About Your Bread Machine

- The 5 bread machines in this manual make REGULAR(1 lb.) or LARGE (1 1/2 lb.) loaves of breads. The ABM8200 or the ABM2H60 also makes EXTRA LARGE (2 lb.) loaves of breads.
- The ABM3500 and ABM1H70 have 28 settings: The ABMY2K2 has 31 settings: The ABM2H60 and ABM8200 have 41 settings. See "Setting Chart", page 10.
- Special ULTRA FAST setting allows you to complete the breadmaking process in 58 minutes. Special recipes must be used for this cycle.
- A Fruit and Nut beep signals when it is time to add ingredients, such as fruits, nuts or chips. It will maintain ingredients' shape and texture rather than be chopped up by the kneading blade. If you use the TIMER to delay baking, you may add all the ingredients at once and bypass the function; however your fruits, nuts, or chips may get somewhat chopped.
- You can control the crust color of your fresh homemade breads to satisfy your need.
- 13-HOUR PROGRAMMABLE TIMER lets you wake up to hot baked bread in the morning.
- Big VIEWING WINDOW allows you to watch the breadmaking process.
- A KEEP WARM function prevents the bread from getting soggy by keeping finished bread warm up to an hour after the baking is completed. This function stops when the unit is turned OFF/STOP or unplugged.
- Your breadmachine has POWER LOSS MEMORY, which resumes cycle where it left off when experiencing a short-term power loss.
- Do not cover the bread machine with towels or other materials that may prevent steam from escaping. Some steaming from vents is normal.
- Do not place any objects on top of the bread machine.
- Unplug the unit and wait until it cools, then remove any spilled ingredients or crumbs from the baking chamber of the bread machine by wiping with a damp sponge or cloth. See "Care and Cleaning", page 16.

IMPORTANT: Always add ingredients in the order they are specified in the recipe. For best results, **accurate measuring of ingredients is very important.** Do not put larger quantities than recommended into the baking pan as it may produce poor results and may damage the bread machine.

ABM3500, ABMY2K2, and ABM1H70 are designed for making 1 or 1 1/2 lb. loaf of bread only, so do not use 2 lb. recipe for these three models.

NOTE: The model of your bread machine is located on the control panel.

BEFORE YOUR FIRST USE

Enjoy using your Welbilt Bread Machine. Before your first use, please take a few minutes to read this Instruction Manual and keep it handy for reference. Pay particular attention to the safety instructions we have provided for your protection.

Carefully unpack the bread machine and remove all packaging materials. To remove any dust that may have accumulated during packing, wipe the baking pan, kneading blade and outside surface of the bread machine with a clean, damp cloth. **Do not use scouring pads or any abrasives on any part of the bread machine.**

Plug the cord into a 120-volt AC outlet. The cord length of this bread machine was selected to reduce the possibility of tangling or tripping over a longer cord. If more cord length is needed, use a UL certified extension cord rated no less than 15 amperes and 120 volts. The longer cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over.

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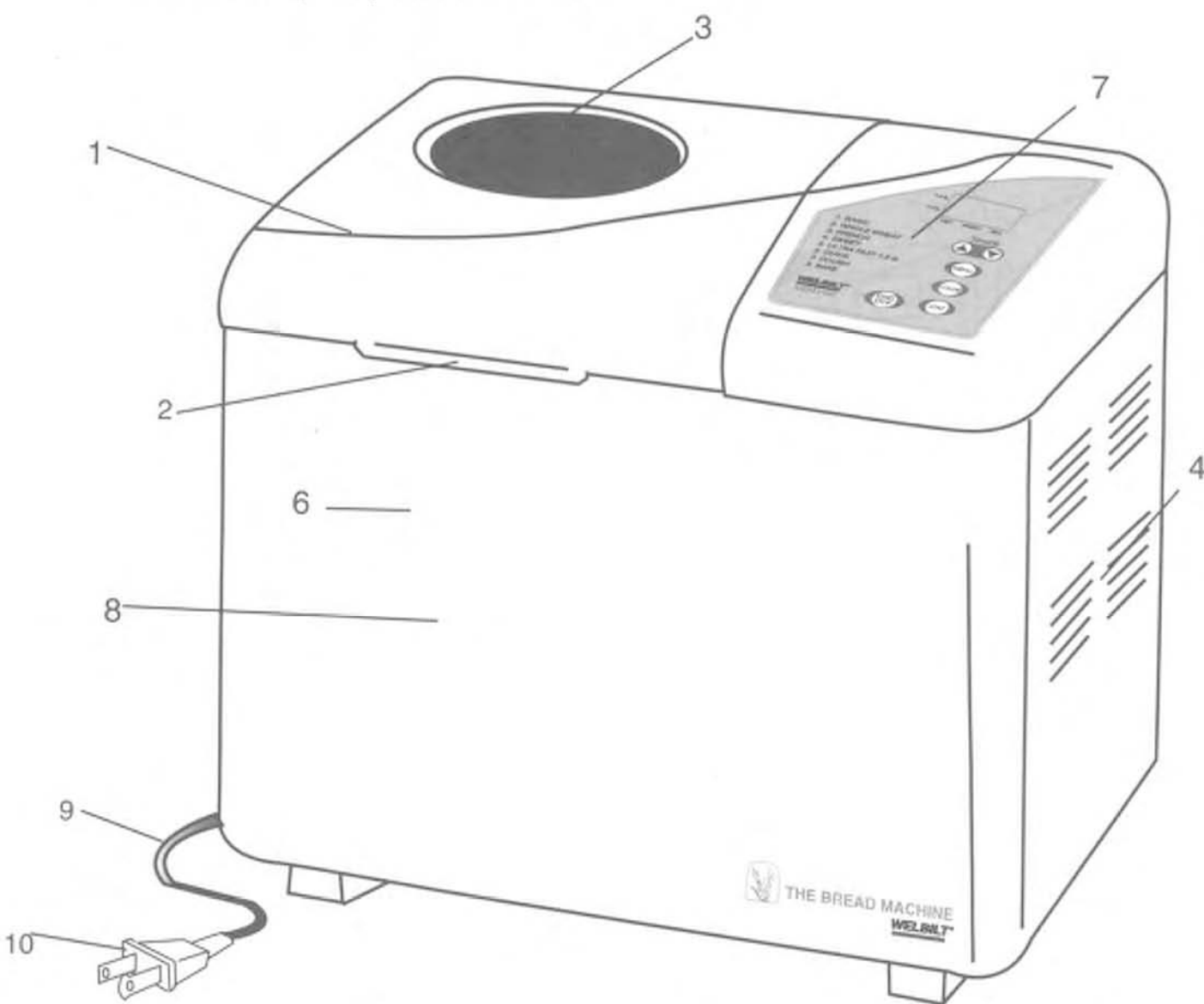
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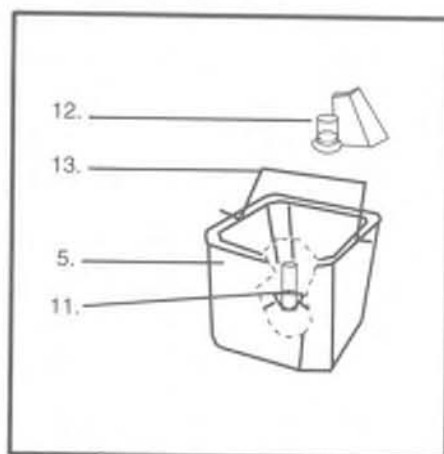
Know Your Bread Machine

ABM3500- MAKES 1 AND 1 1/2 LB. LOAVES

ABM8200- MAKES 1, 1 1/2, AND 2 LB. LOAVES



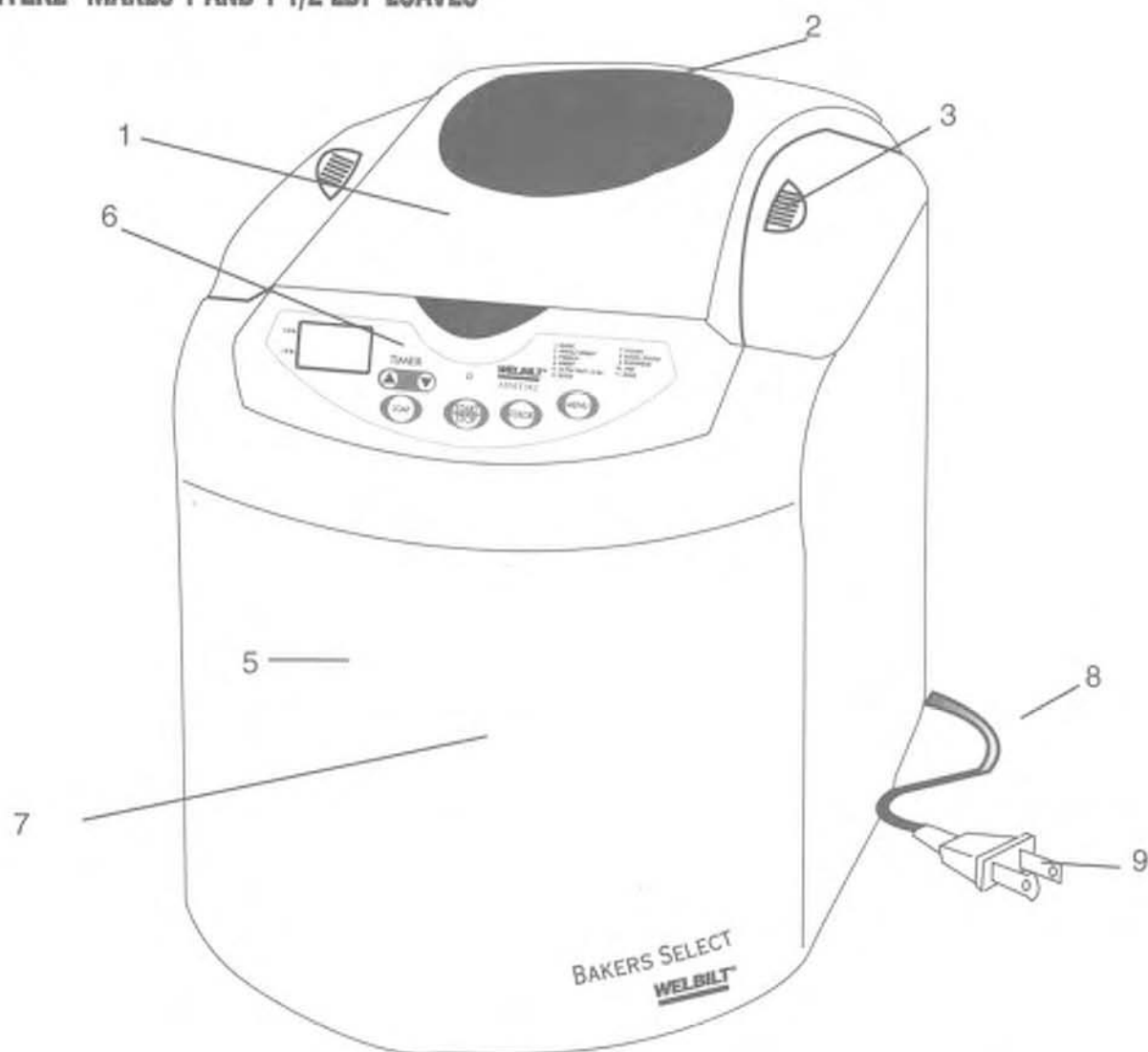
- 1) Lid
- 2) Lid Handle
- 3) Viewing Window
- 4) Air Vents
- 5) Bread pan
- 6) Baking Chamber (not shown)
- 7) Control Panel
- 8) Main Housing
- 9) Power Cord
- 10) Power Plug
- 11) Drive Shaft
- 12) Kneading Blade
- 13) Bread Pan Handle



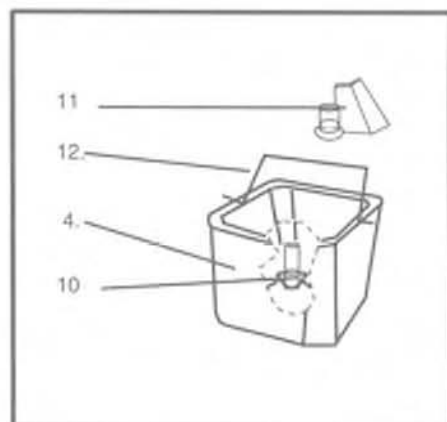
ABM3500/ ABM8200

Know Your Bread Machine

ABMY2K2- MAKES 1 AND 1 1/2 LB. LOAVES



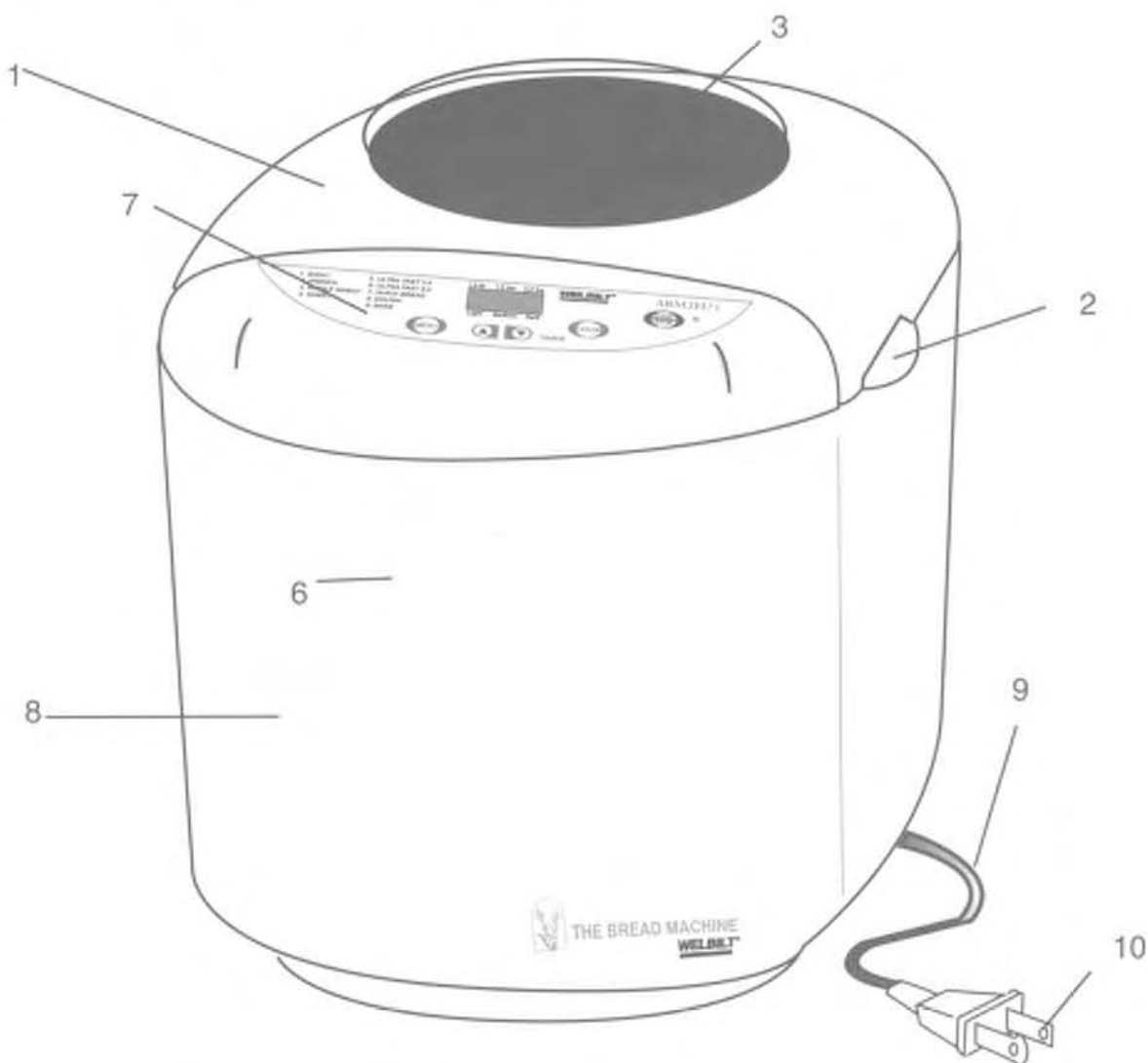
- 1) Lid
- 2) Viewing Window
- 3) Air Vents
- 4) Bread pan
- 5) Baking Chamber (not shown)
- 6) Control Panel
- 7) Cool-Touch Body
- 8) Power Cord
- 9) Power Plug
- 10) Drive Shaft
- 11) Kneading Blade
- 12) Bread Pan Handle



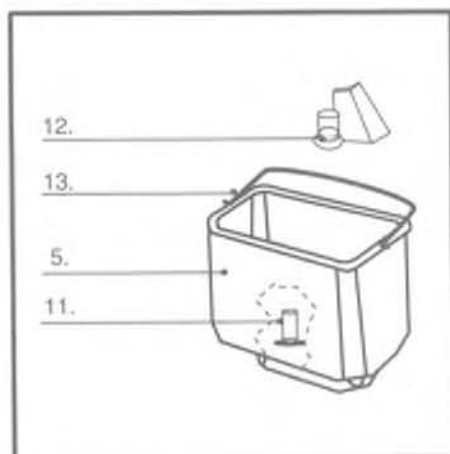
ABMY2K2

Know Your Bread Machine

ABM1H70- MAKES 1 AND 1 1/2 LB. HORIZONTAL LOAVES



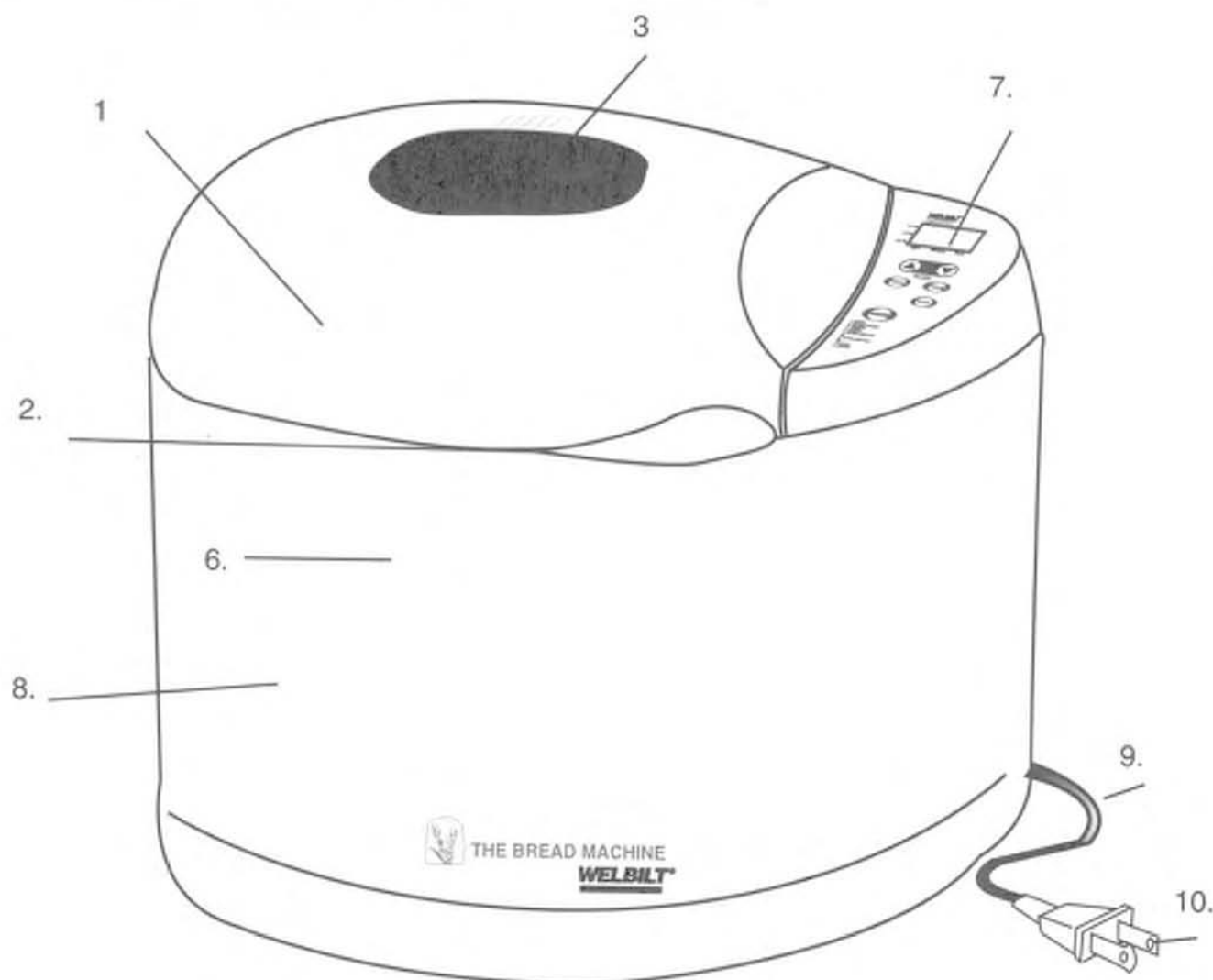
- 1) Lid
- 2) Lid Handle
- 3) Viewing Window
- 4) Air Vents (not Shown)
- 5) Bread pan
- 6) Baking Chamber (not Shown)
- 7) Control Panel
- 8) Cool-Touch Body
- 9) Power Cord
- 10) Power Plug
- 11) Drive Shaft
- 12) Kneading Blade
- 13) Bread Pan Handle



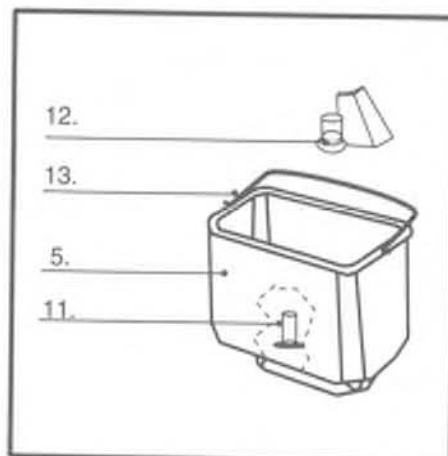
ABM1H70

Know Your Bread Machine

ABM2H60- MAKES 1 AND 1 1/2 AND 2 LB. HORIZONTAL LOAVES

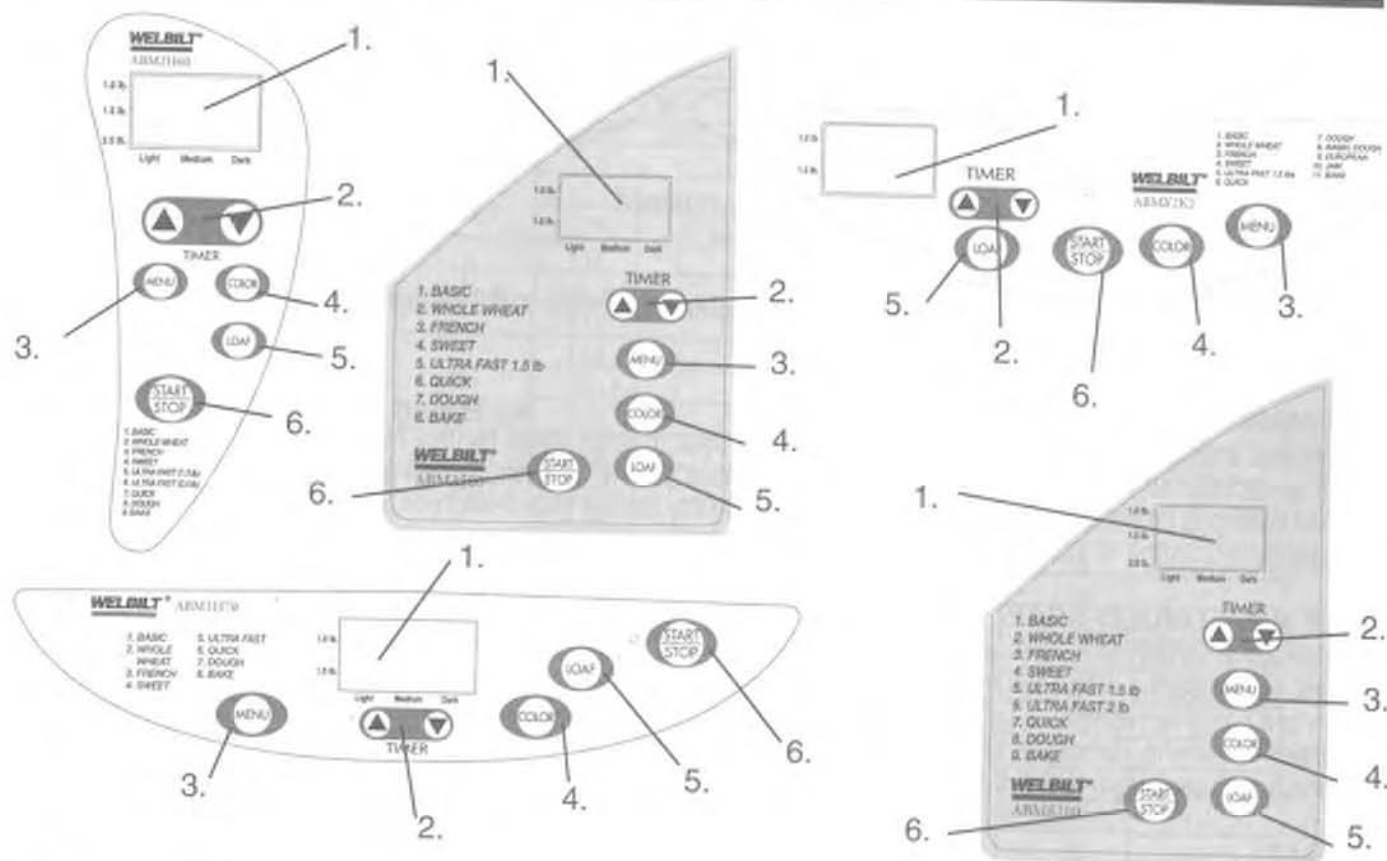


- 1) Lid
- 2) Lid Handle
- 3) Viewing Window
- 4) Air Vents
- 5) Bread pan
- 6) Baking Chamber (not shown)
- 7) Control Panel
- 8) Cool-Touch Body
- 9) Power Cord
- 10) Power Plug
- 11) Drive Shaft
- 12) Kneading Blade
- 13) Bread Pan Handle



ABM2H60

Control panel



NOTE: When using the touchpad controls, be sure to press the pad until you hear a beep.

1 DISPLAY WINDOW	<ul style="list-style-type: none"> - Shows the MENU number selected - Shows the LOAF size selected - Shows the CRUST COLOR selected - Shows minute-by-minute baking time countdown - Shows DELAY BAKING TIME selected
2 TIMER	<ul style="list-style-type: none"> - Use when setting the TIMER to delay baking. - Press ▲ and ▼ arrows to set timer for delayed completion up to 13 hours later. - They will move time up or down in 10- minute increments. Press and hold button for faster movement. TIMER is not available at some cycles, please check the BREAD MACHINE CYCLE TIME, page 17
3 MENU	<ul style="list-style-type: none"> - Press to select the baking cycle of your choice. The selected cycle automatically assigns the time needed to complete the process.
4 COLOR	<ul style="list-style-type: none"> - Press to select the crust color (Light "L", Medium "P", Dark "H")
5 LOAF	<ul style="list-style-type: none"> - Press to select the loaf size (REGULAR "1 lb.", or LARGE "1 1/2 lb.") EXTRA LARGE "2 lb." can be selected at ABM2H60 and ABM8200
6 START/STOP	<ul style="list-style-type: none"> - Press to start operation or begin TIMER countdown for delayed completion. - Press and hold until you hear a beep to stop operation or cancel a TIMER setting. (Note: Do not press " STOP" when you are just checking the progress of bread.)

SETTING DESCRIPTIONS

Follow this flow chart, you will find making bread is as easy as 1,2,3.



1. Press MENU key to select the different baking cycle you want.
2. Press COLOR key to select the crust color your prefer.
3. Press LOAF key to select the bread size you desire.
4. Press TIMER key if you wish to have your bread machine begin up to 13 hours in advance
5. Press START key, then everything is all set.

BASIC BREADS

These settings are used for breads that primarily use white flour; though some recipes may include small amounts of whole wheat flour as well. These settings have the minimum number of rising cycles and the shortest overall times until baking is completed. Therefore, loaves will be slightly denser than French or Sweet breads. Choose from Basic settings, according to LOAF size and crust COLOR.

All Bread Machines

WHOLE WHEAT/MULTI-GRAIN

These settings are used for recipes with significant amounts of whole wheat or rye flour, oats or bran. They begin with a rest period during which the flours or grains absorb the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. These settings also have an extra rise cycle to allow heavy wheat/grains to expand. Generally, whole wheat/multi-grain breads are shorter and denser than Basic, French, or Sweet breads. Choose from WHOLE WHEAT settings:

All Bread Machines

SPECIALTY FRENCH

Traditionally French bread has a crispier crust and lighter texture than basic breads. Recipes usually do not include butter, margarine or milk.

All Bread Machines

SWEET

Use this setting for recipes that use fruit juice, additional sugar, or added sweet ingredients such as coconut flakes, raisins, dried fruit or chocolate. Baking temperature is reduced to prevent burning and the extra rise cycle gives the loaves a light, airy texture.

All Bread Machines

QUICK/CAKE BREAD

This setting is used for recipes that contain baking powder or baking soda rather than yeast to make them rise. Cake recipes must be specially designed for this setting. See the recipe section for the cake recipe.

All Bread Machines

EUROPEAN

Use this setting to make dark european breads such as Swedish Limpa, Russian Black Bread, Pumpernickle, etc.

ONLY For ABMY2K2

DOUGH

This setting makes dough only and will not bake the final bread. Remove the dough and shape to make pizza, rolls, pretzels doughnuts and round or braided breads. Then bake in a conventional oven or fry in a deep fryer (ie. Doughnuts) Follow dough recipes for specific directions.

All Bread Machines

BAGEL DOUGH

This setting is a special dough setting for bagels only and will not bake the final bread. Remove the dough and follow the steps for making bagels.

ONLY For ABMY2K2

JAM

Use this setting for making jam from fresh fruits. Do not double recipes or allow ingredients to boil over the pan into the baking chamber. Should this happen, stop the machine immediately. Allow to cool and clean thoroughly.

ONLY For ABMY2K2

Bread Machine Setting Chart

Model #			ABM3500	ABMY2K2	ABM1H70	ABM8200	ABM2H60
Menu	Color	Loaf	1.5V	1.5V	1.5H	2 V	2 H
1.BASIC	1L L light	1 LB.	1	1	1	1	1
		1 1/2 LB.	2	2	2	2	2
		2 LB.				3	3
	1P Medium	1 LB.	3	3	3	4	4
		1 1/2 LB.	4	4	4	5	6
		2 LB.				6	6
	1H Dark	1 LB.	5	5	5	7	7
		1 1/2 LB.	6	6	6	6	6
		2 LB.				9	9
2.WHOLE WHEAT	2L L light	1 LB.	7	7	7	10	10
		1 1/2 LB.	8	8	8	11	11
		2 LB.				12	12
	2P Medium	1 LB.	9	9	9	13	13
		1 1/2 LB.	10	10	10	14	14
		2 LB.				15	15
	2H Dark	1 LB.	11	11	11	16	16
		1 1/2 LB.	12	12	12	17	17
		2 LB.				18	18
3.FRENCH	3L L light	1 LB.	13	13	13	19	19
		1 1/2 LB.	14	14	14	20	20
		2 LB.				21	21
	3P Medium	1 LB.	15	15	15	22	22
		1 1/2 LB.	16	16	16	23	23
		2 LB.				24	24
	3H Dark	1 LB.	17	17	17	25	25
		1 1/2 LB.	18	18	18	26	26
		2 LB.				27	27
4. SWEET	4L L light	1 LB.	19	19	19	28	28
		1 1/2 LB.	20	20	20	29	29
		2 LB.				30	30
	4P Medium	1 LB.	21	21	21	31	31
		1 1/2 LB.	22	22	22	32	32
		2 LB.				33	33
	4H Dark	1 LB.	23	23	23	34	34
		1 1/2 LB.	24	24	24	35	35
		2 LB.				36	36
Ultra Fast 1.5 lbs			25	25	25	37	37
Ultra Fast 2 lbs						38	38
Quick			26	26	26	39	39
European				27			
Dough			27	28	27	40	40
Bagel Dough				29			
Jam				30			
Bake			28	31	28	41	41
TOTAL SETTINGS			28	31	28	41	41

BAKE

This setting is especially helpful when making gluten-free breads. After the first rise, stop the machine and cancel the cycle by pressing the STOP key until it beeps. Set the machine to the BAKE setting and press the START key.


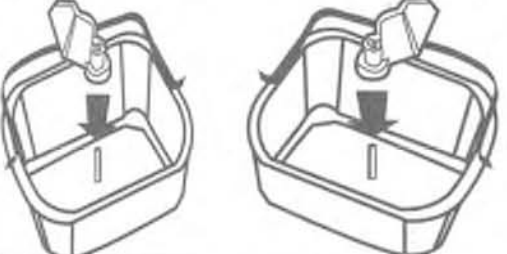

All Bread Machines

Using Your Bread Machine

The bread settings in these units will combine ingredients, knead, and make bread from start to finish automatically. The DOUGH setting makes dough for a variety of recipes for you to shape and bake in your oven. To delay completion, the automatic TIMER may be programmed to make bread or dough while you are at work or asleep. (See "Using The Timer", page 15.)

The recipes included with this booklet have been thoroughly tested to ensure best results. Recipes have been created by home economists specifically for these bread machines and may not produce acceptable results in other similar bread machines.

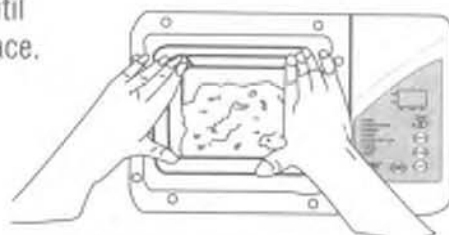
FOR ALL SETTINGS, FOLLOW THESE INSTRUCTIONS:

1	<p>Open the lid and remove the baking pan by pulling straight up on the handle. It is important to remove the baking pan from the unit rather than putting ingredients into the pan while it is in place to avoid accidentally spilling ingredients into the baking chamber.</p> 	<p>Warning: Place your bread machine where it is level, stable and secure.</p>
2	<p>Attach the kneading blade onto the shaft inside the baking pan by lining up the flat side of the blade with the flat side on the shaft. Push the blade firmly onto the shaft.</p> 	<ul style="list-style-type: none">• Be sure to set the kneading blade firmly into place otherwise the blade may come off during operation, which may affect the kneading or mixing.• Be sure the shaft is clean of any residue (i.e. dough). This will ensure the kneading blade will fully seat into place.
3	<p>Select a recipe from the recipe section of this booklet. When following the recipes:</p> <ul style="list-style-type: none">- Measure ingredients carefully and accurately. To measure liquids, use a see-through liquid measuring cup and check the measurement at eye level. When measuring dry ingredients, use a standard dry measuring cup and level the ingredients with a straightedge knife. Inaccurate measurement, even slightly, can make a difference in results. Use standard measuring spoons and level off with a straightedge knife. (See "Measuring Your Ingredients", page 21.)- Always add ingredients into the baking pan in the order listed.- Always add yeast last. Be sure the yeast does not touch the liquid ingredients. 	<p>Be careful not to mix the yeast with any of the wet ingredients, especially when using the delayed timer feature. Otherwise, the bread may not rise properly.</p> <p>Breadmaking Tip: After 5 minutes of kneading, open the lid of the bread machine and check the dough consistency. The dough should form a soft, tacky ball. If too dry, add liquid; if too wet, add flour - 1/2 to 1 tablespoon at a time.</p>

Using Your Bread Machine

4

Place the baking pan back into the unit. Push down on the pan until you hear it click firmly into place. Fold the handle down.

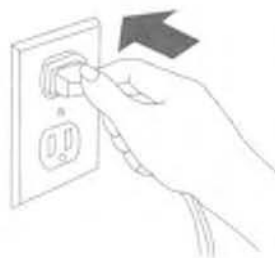


Special Note:

If the baking pan is not installed properly or firmly clicked into place, the kneading blade will not operate.

5

Close the lid. Connect the plug to a 120-volt AC-only outlet. You will hear a beep and the display will be blank.



Caution:

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

6

Choose the correct setting for your recipe by pressing the MENU button. Each time MENU is pressed, you will hear a beep and the number in the display window will advance to the next cycle.



Special Note:

The Whole Wheat settings begin with a rest period during which the flours or grains absorb the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. There is no blade action during this period.

7


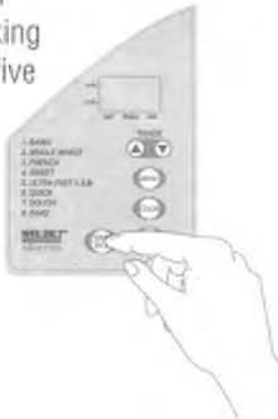
Press the COLOR button to choose the crust color you prefer. You have three choices, Light, Medium, or Dark. When you press the button, you will hear a beep, and the display window will show the color your selected.





Note:

"L" means Light color
"P" means Medium color
"H" means Dark Color

Using Your Bread Machine

8	<p>Press the LOAF button to choose the loaf size you prefer. When you press the button, you will hear a beep, and the display window will show the size of the loaf you selected.</p>		<p>In model ABM2H60 and ABM8200, you can choose 2lb of bread settings. ABM3500, ABM1H70, and ABMY2K2 are designed for making 1 or 1 1/2 lb loaf of bread only. Do not use 2 LB bread recipes for these three models.</p>
9	<p>Press the TIMER button to delay the completion of your bread for up to 13 hours. For details see the "Using The Timer", page 15</p>	<p>Special Note: For some cycles, here is no timer setting. See "Bread Machine Cycle Times", page 17</p>	
10	<p>Press the START/STOP button to begin. The remaining time will count down in one-minute increments. When the baking time is completed, a beep will sound five times.</p>		<p>Breadmaking Tip: After 5 minutes of kneading, open the lid of the bread machine and check the dough consistency. The dough should form a soft, tacky ball. If too dry, add liquid; if too wet, add flour -- 1/2 to 1 tablespoon at a time.</p>
11	<p>Your bread machine is designed with a Keep Warm feature that automatically begins when the bake time is completed. This will continue for up to 60 minutes after baking is complete. During this time, the bread machine will circulate hot air to keep the bread warm and there will be 5 beeps every 5 minutes. You may remove the baking pan at any time during the Keep Warm cycle. To turn off the Keep Warm feature before the 60 minutes are up, simply press the STOP button and hold it until you hear a beep. UNPLUG THE UNIT WHEN FINISHED. Never leave the unit plugged in when not in use.</p>	<p>Note: The "Keep Warm" feature does not function on some cycles, see Bread Machine Cycle Time, Page 17</p>	

Using Your Bread Machine

12	<p>This bread machine has a convenient viewing window so that you may watch the progress of the bread as it is mixed, kneaded and baked. Occasionally, some moisture may form in the window during baking. You may lift the lid to look inside during mixing and kneading stages. However, DO NOT OPEN THE LID DURING THE BAKING CYCLE (approximately the last hour or so) as this may cause the bread to collapse.</p>	<p>Warning: To avoid damaging the bread machine, do not put any object on top of the unit.</p>
13	<p>To remove the bread from the baking pan, use pot holders or oven mitts and pull straight up on the handle. Turn the pan upside down and shake the bread out onto a wire cooling rack. The baking pan has a nonstick finish so the bread should come out easily. Do not use metal utensils to remove bread as they may scratch the nonstick surface. If you have difficulty removing bread from the baking pan, slide a flat rubber or plastic spatula along the sides of the pan to loosen the loaf. Turn the pan over and shake the loaf out.</p> <p>Allow the bread to cool before slicing (See "Slicing and Storing Bread", page 15). If the kneading blade remains in the bottom of the baking pan, fill the baking pan with warm water to loosen. If the kneading blade remains in the bottom of the bread, use the end of a plastic spoon or other nonmetal utensil to remove. Do not use a knife or any other sharp metal object as it will scratch the nonstick coating on the kneading blade.</p>  	<p>Always check to see where the kneading blade is when removing a baked loaf of bread. If it remains stuck in the bread, you may damage it by cutting into it while slicing.</p>
14	<p>If the temperature in the bread chamber is higher than 122° F, the DISPLAY WINDOW will show "E01". On the other hand, if the temperature is lower than 14° F, the DISPLAY WINDOW will show "E00"</p>	<p>WARNING: Do not make another bread before the bread machine cools down.</p>

Using The Timer

Use the **TIMER** when you want to delay the completion of your bread for up to 13 hours. For example, you can set the **TIMER** at 7 p.m. one evening so you can wake up to fresh bread by 8 a.m. the following morning.

TO SET THE TIMER, FOLLOW THESE INSTRUCTIONS:

	<p>NOTE: First, follow steps 1 thru 8 in "Using Your Bread Machine", pages 11-14. Do not use the TIMER with recipes that call for perishable ingredients, such as eggs, fresh milk, sour cream, or cheese.</p>
1	To set the TIMER , decide when you want your bread to be finished. For example, it is 7 p.m. and you want to wake up to fresh-baked Sweet bread at 8 a.m. -- a total of 13 hours before your bread is complete. Once you select the correct setting for your recipe, you simply set the TIMER to bring it up to your total hours, in this case 13 hours.
2	Press the ▲ arrow on the control panel and 2:50 (the time for 1.5 Lb. Sweet cycle) which appear in the display window will change to 3:00. Continue to Press ▲ until the display reads 13:00. You do not need to mathematically calculate the difference between the setting time (2:50) and the total hours you want (13:00). The machine will automatically adjust to include the setting time. Simply set the TIMER for your total hours (13). If you pass the desired time, simply press ▼ to go back.
3	Once you have set the time, press START . The colon (:) in the display will flash to indicate that the TIMER has been set, and the countdown will begin. The TIMER will count down in one-minute increments. When the display reaches 0:00, your bread is complete and the beeper will sound.

SLICING AND STORING BREAD

For best results, place bread on a wire rack and allow to cool 15 to 30 minutes before slicing. Use an electric knife for even slices. Otherwise, use a sharp serrated knife. For square slices, place the loaf on its side and slice across.

Store unused bread tightly covered (reclosable plastic bags or plastic containers work well) at room temperature up to three days. For longer storage (up to one month), place bread in a tightly covered container in the freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially-made bread.

Leftover slightly hardened bread may be cut into 1/2-inch or 1-inch cubes and used in recipes to make croutons, bread pudding or stuffing.

CARE AND CLEANING

CAUTION:

To prevent electrical shock, unplug the unit before cleaning. Allow the bread machine to cool before cleaning. Do not immerse or splash either the body or lid in any liquid as this may cause damage and/or electric shock.

For best performance and maintenance, clean the bread machine after each use as follows:

Outer Body, Lid and Baking Chamber:

Wipe the lid and outer body of the unit with a damp cloth or slightly dampened sponge. Use a damp sponge or cloth to wipe out any flour, crumbs or other materials from the baking chamber. Dry thoroughly.



Baking Pan and Kneading Blade:

Both the baking pan and kneading blade have nonstick surfaces. Do not use any harsh cleansers, abrasive materials or utensils on these parts that may scratch their surfaces. Over time, the nonstick surface may change in appearance due to moisture and steam. This is normal and has no effect on its use or quality.



Remove the baking pan and kneading blade from the baking chamber before cleaning. Wipe the outside of the baking pan with a damp cloth. NEVER IMMERSE THE BAKING PAN in water or other liquid. Wash the inside of the baking pan with warm, soapy water. If the kneading blade gets stuck, fill the baking pan with hot water and soak for 30 minutes or until it loosens and can be removed easily. If the hole in the kneading blade becomes clogged, carefully clean it out with a wooden or plastic toothpick.

Never use any of the following to clean your bread machine:

- Paint Thinner
- Benzene
- Steel Wool Pads
- Polishing Powder
- Chemical Dustcloth

CAUTION: DO NOT place any part or parts of the bread machine in the dishwasher.

STORING THE UNIT

Be sure to dry all parts before storing including the viewing window. Close the lid, and do not store anything on top of the bread machine.

TROUBLESHOOTING

Specific questions about the bread machine functions and problems with ingredients or recipes are addressed in the "Need Help?" section on pages 41-43. For better performance, allow the unit to cool completely before beginning to bake a second loaf of bread. You can speed cooling by opening the lid, removing the baking pan, and allowing the baking chamber to cool.

Bread Machine Cycle Time

Setting	1			2			3			4			5	6	7	8	9	10	11	12
	Basic			Whole Wheat			French			Sweet			Ultra Fast	Ultra Fast	Quick	Euro- pean	Dough	Bagel Dough	Jam	Bake
Cycle	1 lb.	1.5 lb	2 lb.	1 lb.	1.5 lb	2 lb.	1 lb.	1.5 lb	2 lb.	1 lb.	1.5 lb	2 lb.	1.5 lb	2 lb	1.5 lb	2 lb	1.5 lb	2 lb	1.5 lb	
Total Time	2 hr.	3 hr	3 hr.	4 hr	4 hr	4 hr.	3 hr.	3 hr.	4 hr.	2 hr.	2 hr	3 hr.	58 min.	58 min	43 min	30 min	1 hr	1 hr.	1 hr.	1 hr
Rest	50 min			4 hr	4 hr	4 hr.	40 min	50 min.	4 hr.	40 min	50 min						20 min	50 min	5 min	1 hr
First Knead	10 min	10 min	10 min	30 min	30 min	30 min														
First Rise	20 min	20 min	20 min	10 min	10 min	10 min	18 min	18 min	18 min	10 min	10 min	10 min	13 min	9 min	3 min	10 min	5 min	20 min	15 min	
Second Knead	15 min	15 min	15 min	25 min	25 min	25 min	40 min	40 min	40 min	5 min	5 min	5 min			5 min	10 min	5 min			
Second Rise	20 min	20 min	20 min	20 min	20 min	20 min	22 min	22 min	22 min	20 min	20 min	20 min			5 min	26 min	20 min			
Rest	30 sec	30 sec	30 sec	30 min	30 min	30 min	20 min	20 min	20 min	30 min	30 min	30 min	10 min	9 min		40 min		89 min		
Final Rise	55 min	55 min	55 min	30 sec	30 sec	30 sec	30 sec	30 sec	30 sec	30 sec	30 sec	30 sec				30 sec		60 sec		
Bake	50 min	60 min	70 min	70 min	70 min	70 min	60 min	60 min	60 min	55 min	55 min	55 min				64 min	80 min			
Keep Warm	60 min	60 min	60 min	55 min	65 min	75 min	60 min	70 min	80 min	40 min	50 min	60 min	35 min	40 min	90 min	60 min	60 min		50 min	60 min
Delay Timer	13:00	13:00	13:00	13:00	13:00	13:00	13:00	13:00	13:00	13:00	13:00	13:00	N/A	N/A	N/A	13:00	13:00	13:00	N/A	N/A
Time On Display to add ingredients	2:15	2:25	2:35	2:50	3:00	3:10	2:37	2:47	2:57	2:20	2:30	2:40	0:57	0:57	N/A	3:05	1:12	1:40	N/A	N/A

• European bread, bagel Dough, and Jam cycles are only for model ABMY2K2

• 2 Lb bread settings are only for model ABM2H60 and ABM3200

• Model ABMY2K2, ABM1H70, and ABM3500 are designed for 1 or 1.5 lb breads. Do not use 2 lb bread recipes for these three models.

Know Your Ingredients

It is often said that cooking is an art relying on the creativity of the chef, while baking bread is much more of a science. This means that the process of combining flour, water and yeast results in a chemical reaction that produces bread. You have to remember that when the ingredients combine with each other they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the breadmaking process.

1. ALL-PURPOSE FLOUR

All-purpose flour is a blend of refined hard and soft wheat flours especially suitable for making breads and cakes. The most popular brands of flour have been tested for quick bread in The Bread Machine by Welbilt® with excellent results.

2. BREAD FLOUR

Bread flour is a high gluten/protein flour that has been treated with conditioners to give dough a greater tolerance during kneading. Bread flour typically has a higher gluten concentration than all-purpose flour. Using bread flour with your bread machine will produce loaves with better volume and structure.

3. WHOLE WHEAT FLOUR

Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. Whole wheat flour is heavier and richer in nutrients than all-purpose flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or gluten to produce a high, light-textured bread.

4. RYE FLOUR

Rye flour is a high fiber flour similar to whole wheat flour, also called graham flour. Rye flour must always be mixed with a high proportion of bread flour, as it does not contain enough gluten to develop the structure for a high, even-grained loaf.

5. GLUTEN

Gluten is wheat flour that has been treated to remove nearly all the starch, which leaves a very high gluten content. (Gluten is the protein in the wheat that makes the dough elastic). Gluten is available at most health food stores. It is sometimes used in small portions with dense, low-gluten flours (such as whole wheat) to increase volume and lighten texture.

6. CAKE FLOUR

Cake flour is made from softer or lower protein wheats and is specially designed for use in cake recipes.

7. SELF-RISING FLOUR

Self-rising flour contain leavening ingredients that will interfere with bread and cake making. It is not recommended for use with your bread machine.

IMPORTANT NOTE ON FLOURS

Flours, while visibly similar, can be very different by virtue of how they were grown, milled, stored, etc. You may have to experiment with different brands of flour to help you make the perfect loaf. See the "Baking Tips Guide" on pages 44 and 45 to assist you with these experiments.

Storage of flour is also very important. Keep flour in a secure, airtight container. Rye and whole wheat flours should be stored in a refrigerator, freezer or a cool area to prevent them from becoming rancid.

Know Your Ingredients

8. BRAN

Bran (unprocessed) and wheat germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavor. They are also used to enhance bread texture.

9. CORNMEAL and OATMEAL

Cornmeal and oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture.

10. CRACKED WHEAT

Cracked wheat has a very coarse texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.

11. SEVEN GRAIN CEREAL BLEND

Seven Grain Cereal Blend is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds and hulled millet.

12. YEAST

Yeast, through a fermentation process, produces gas (carbon dioxide) necessary to make the bread rise. Yeast feeds on sugar and flour carbohydrates to produce this gas. Active dry granular yeast is used in all recipes that call for yeast. Three different types of yeast are available: fresh (cake), dry and quick acting. Bread machine yeast is quick acting. For best results, use traditional dry yeast; however, quick rising yeast can also be used in smaller amounts. (Note: The recipes in this cookbook were developed using traditional dry yeast.)

Always store yeast in a refrigerator to keep it fresh. Too much heat will kill it. Ensure your yeast is fresh by checking its expiration date. Once a package or jar of yeast is opened, it is important that the remaining contents be immediately resealed and refrigerated for future use. Often bread or dough that fails to rise is due to stale yeast. The following test can be used to determine if your yeast is stale and inactive:

- 1) Place 1/2 cup of lukewarm (110°F. - 115°F) water into a liquid measuring cup.
- 2) Stir 1 teaspoon of sugar into the water and then sprinkle 2 teaspoons of yeast over the surface.
- 3) Place bowl or cup in a warm area and allow to sit for 10 minutes undisturbed.
- 4) The mixture should foam and rise to the 1-cup mark. If this does not occur, discard this yeast and purchase fresh yeast.

Conversion Chart for Fast-Rising Yeast

1	teaspoon	active dry yeast	=	3/4	teaspoon	quick-rising yeast	
1	1/2	teaspoons	active dry yeast	=	1	teaspoon	quick-rising yeast
2	teaspoons	active dry yeast	=	1	1/2	teaspoons	quick-rising yeast

13. SUGAR

Sugar is important for the color and flavor of breads. It also serves as food for the yeast as it supports the fermentation process. Recipes in this book that call for sugar require granulated sugar. Do not substitute powdered sugar unless indicated. Artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

Know Your Ingredients

14. SALT

Salt is necessary to balance the flavor of breads and cakes, as well as for the crust color that develops during baking. Salt also limits the growth of yeast. Do not increase amount of salt shown in the recipes. For dietary reasons, salt may be eliminated; however, your bread may overproof and rise higher than normal.

15. LIQUIDS

Liquids, such as milk (1%, 2%, whole and skim), water or a combination of powdered milk and water, can be used when making bread. Milk will improve flavor, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Some recipes call for juice (orange, apple, etc.) to be added as a flavor enhancer.

16. EGGS

Eggs add richness and a velvety texture to bread dough and cakes. Use large-size eggs in these recipes.

17. FATS: SHORTENING, BUTTER and oil

Shortening, butter and oil shorten or tenderize the texture of yeast breads. French bread gets its unique crust and texture from the lack of fat added. However, breads that call for fat stay fresh longer. If butter is used direct from the refrigerator, it should be cut into small pieces for easier blending during the kneading cycle.

18. BAKING POWDER

Baking powder is a leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking as the chemical reaction works when liquid ingredients are added.

19. BAKING SODA

Baking soda is another leavening agent not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during baking process.

Measuring Your Ingredients

The most important step when using your bread machine is measuring your ingredients. It is very important to measure each liquid and dry ingredient accurately. Mis-measuring, even slightly, can cause poor baking results. The ingredients must also be added into the baking pan in the order given in each recipe.

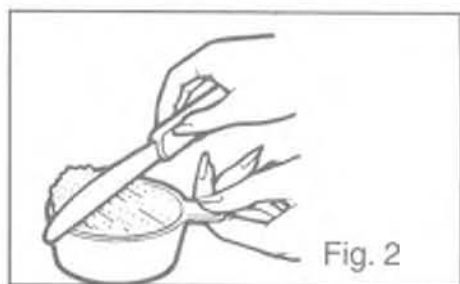
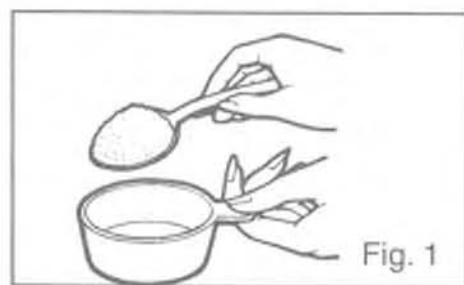
Liquid Measurements

Use transparent plastic or glass liquid measuring cups to measure all liquid ingredients. Place the cup on a horizontal flat surface and view markings at eye level. The liquid level line must be aligned to the mark of measurement. A "guesstimate" is not good enough as it could throw off the critical balance of the recipe.



Dry Measurements

Dry ingredients must be measured using standard size dry measuring cups. These cups are available in various sizes. Gently spoon dry ingredients into the measuring cup and level off with a knife (see Figs. 1 and 2 below). Do not scoop or tap a measuring cup as this will pack the ingredients. This extra amount could affect the balance of the recipe. Do not sift the flour.



When measuring small amounts of dry or liquid ingredients (ie. yeast, sugar, salt, dry milk, honey or molasses) a standard measuring spoon must be used. Measurements must be level, not heaping.

Your bread machine produces delicious baked goods with ease. This marvelous machine asks only that you carefully follow the recipe instructions. In most cooking, "a pinch of this and a dash of that" is fine, but not for automatic bread machines. Using a bread machine correctly requires you accurately measure each ingredient.

Recipe Tips

Creating Your Own Yeast Breads

With the Welbilt® Bread Machine, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented machine with a computer brain, the dough is mixed, kneaded, proofed, and baked without you being present. The bread machine can also prepare dough for you to shape and bake in a conventional oven. The recipes included with this book are "tailored" for this Welbilt® Bread Machine. Each recipe features ingredients that best compliment a particular loaf of bread, and each was tested in our machines. It is extremely important not to exceed the amounts of flour specified in each of the recipes or this could result in unsatisfactory baking performance. When creating your own yeast bread recipes or baking an old favorite, use the recipes in this cookbook as a guide for converting portions from your recipe to your bread machine.

Special Glazes for Yeast Breads

Give your just-baked bread a professional finish. Select one of the following special glazes to enhance your bread.

Egg Glaze:

Beat 1 large egg and 1 tablespoon of water together, brush generously over dough.
(Note: Apply only to breads made using the dough setting just before baking.)

Melted Butter Crust:

Brush melted butter over just-baked bread for a softer, tender crust.

Milk Glaze:

For a softer, shiny crust, brush just-baked bread with milk or cream.

Sweet Icing Glaze:

Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk to make a consistent glaze. Drizzle over Raisin Bread or Sweet Breads when almost cool.

Poppy/Sesame/Caraway Seed: Sprinkle your choice of these seeds generously over just-

Recipes

BASIC WHITE BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	3/4 cup	1 cup	1 1/4 cups
Oil	4 teaspoons	2 tablespoons	3 tablespoons
Sugar	4 teaspoons	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Bread Flour	2 1/4 cups	3 cups	4 cups
RED STAR® Active Dry Yeast	1 1/2 teaspoons	2 1/4 teaspoons	1 tablespoon
or RED STAR® QUICK RISE™ Yeast	1 teaspoon	1 1/2 teaspoons	2 teaspoons
or Bread Machine Yeast	1 teaspoon	1 1/2 teaspoons	2 teaspoons

Use Basic cycle

ULTRA-FAST WHITE BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water 110°F (warm)	3/4 cup + 2 tablespoons	1 cup + 2 tablespoons	1 1/4 cup + 2 table spoons
Oil	4 teaspoons	2 tablespoons	3 tablespoons
Sugar	4 teaspoons	2 tablespoons	3 tablespoons
Salt	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons
Bread flour	2 1/4 cups	3 cups	4 cups
RED STAR® QUICKRISE™ Yeast	2 teaspoons	1 tablespoon	4 teaspoons
or Bread Machine Yeast	2 teaspoons	1 tablespoon	4 teaspoons

Use Ultra-fast cycle.

EGG BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	1/2 cup	1/2 cup	2/3 cup
Egg(s)	1	2	3
Oil	1 tablespoon	2 tablespoons	3 tablespoons
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Bread Flour	2 1/4 cups	3 cups	4 cups
RED STAR® Active Dry Yeast	1 1/2 teaspoons	2 1/4 teaspoons	1 tablespoon
or RED STAR® QUICK RISE™ Yeast	1 teaspoon	1 1/2 teaspoons	2 teaspoons
or Bread Machine Yeast	1 teaspoon	1 1/2 teaspoons	2 teaspoons

Use Basic cycle

ULTRA FAST EGG BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water, 110° F (warm)	2/3 cup	2/3 cup	3/4 cup
Egg(s)	1	2	3
Oil	1 tablespoon	2 tablespoons	3 tablespoons
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons
Bread flour	2 1/4 cups	3 cups	4 cups
RED STAR® QUICKRISE™ Yeast	2 teaspoons	1 tablespoon	4 teaspoons
or Bread Machine Yeast	2 teaspoons	1 tablespoon	4 teaspoons

Use Ultra-fast cycle.

Recipes

HONEY OATS BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	3/4 cup	1 cup	1 1/3 cups
Oil	4 teaspoons	2 tablespoons	3 tablespoons
Honey	2 tablespoons	3 tablespoons	1/4 cup
Salt	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons
Oatmeal	1/3 cup	1/2 cup	3/4 cup
Oat Bran	3 tablespoons	1/4 cup	1/3 cup
Whole Wheat Flour	1/3 cup	1/2 cup	2/3 cup
Bread Flour	1 1/2 cups	2 cups	2 2/3 cups
RED STAR® Active Dry Yeast or RED STAR® QUICK RISE™ Yeast or Bread Machine Yeast	1 1/2 teaspoons 1 teaspoon 1 teaspoon	2 1/4 teaspoons 1 1/2 teaspoons 1 1/2 teaspoons	1 tablespoon 2 teaspoons 2 teaspoons

Use Basic cycle

RYE BREAD

	1 lb. loaf	1 lb. loaf	2 lb. loaf
Water	3/4 cup	1 cup	1 1/3 cups
Oil	4 teaspoons	2 tablespoons	3 tablespoons
Caraway Seeds	2 teaspoons	1 tablespoon	4 teaspoons
Brown Sugar	4 teaspoons	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Bread Flour	1 1/2 cups	2 cups	2 1/2 cups
Medium Rye Flour	3/4 cup	1 cup	1 1/2 cups
RED STAR® Active Dry Yeast or RED STAR® QUICK RISE™ Yeast or Bread Machine Yeast	1 1/2 teaspoons 1 teaspoon 1 teaspoon	2 1/4 teaspoons 1 1/2 teaspoons 1 1/2 teaspoons	1 tablespoon 2 teaspoons 2 teaspoons

Use Basic cycle

ONION BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	3/4 cup	1 cup	1 1/3 cups
Oil	4 teaspoons	2 tablespoons	3 tablespoons
Dry Onion Soup Mix	4 teaspoons	2 tablespoons	3 tablespoons
Sugar	2 teaspoons	1 tablespoon	4 teaspoons
Bread Flour	2 1/4 cups	3 cups	4 cups
RED STAR® Active Dry Yeast or RED STAR® QUICK RISE™ Yeast or Bread Machine Yeast	1 1/2 teaspoons 1 teaspoon 1 teaspoon	2 1/4 teaspoons 1 1/2 teaspoons 1 1/2 teaspoons	1 tablespoon 2 teaspoons 2 teaspoons

Use Basic cycle

Recipes

PESTO BREAD

	1 lb. loaf	1 lb. loaf	2 lb. loaf
Water	2/3 cup	1 cup	1 1/3 cups
Prepared pesto	2 tablespoons	3 tablespoons	1/4 cup
Dry milk	1 tablespoon	4 teaspoons	2 tablespoons
Sugar	1 tablespoon	4 teaspoons	2 tablespoons
Salt	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Bread flour	2 cups	3 cups	4 cups
RED STAR® Active Dry Yeast or RED STAR® QUICKRISE™ Yeast or Bread Machine Yeast	1 1/2 teaspoons 1 teaspoon 1 teaspoon	2 1/4 teaspoons 1 1/2 teaspoons 1 1/2 teaspoons	1 tablespoon 2 teaspoons 2 teaspoons

Use Basic cycle.

ULTRA FAST PESTO BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water, 110°F (warm)	3/4 cup	1 cup + 2 tablespoons	1 1/2 cups
Prepared pesto	2 tablespoons	3 tablespoons	1/4 cup
Dry milk	1 tablespoon	4 teaspoons	6 teaspoons
Sugar	1 tablespoon	4 teaspoons	6 teaspoons
Salt	omit	1/4 teaspoon	1/2 teaspoon
Bread flour	2 cups	3 cups	4 cups
RED STAR® QUICKRISE™ Yeast or Bread Machine Yeast	2 teaspoons 2 teaspoons	1 tablespoon 1 tablespoon	4 teaspoons 4 teaspoons

Use Ultra-fast cycle.

CHEVE-CRACKED PEPPER BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	2/3 cup	3/4 cup +	1 cup +
Soft goat cheese	1 1/2 ounces	2 tablespoons	2 tablespoons
Dry milk	4 teaspoons	2 1/4 ounces	3 ounces
Salt	3/4 teaspoon	2 tablespoons	3 tablespoons
Sugar	1 tablespoon	1 teaspoon	1 1/2 teaspoon
Cracked black pepper	2 teaspoons	2 tablespoons	3 tablespoons
Bread flour	2 1/4 cups	1 tablespoon	4 teaspoons
RED STAR® Active Dry Yeast or RED STAR® QUICKRISE™ Yeast or Bread Machine Yeast	1 1/2 teaspoons 1 teaspoon 1 teaspoon	2 1/4 teaspoons 1 1/2 teaspoons 1 1/2 teaspoons	1 tablespoon 2 teaspoons 2 teaspoons

Use Basic cycle.

ULTRA FAST CHEVE-CRACKED PEPPER BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water, 110°F (warm)	3/4 cup	1 cup	1 1/4 cups
Soft goat cheese	1 1/2 ounces	2 1/4 ounces	3 ounces
Dry milk	4 teaspoons	2 tablespoons	3 tablespoons
Salt	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Cracked black pepper	2 teaspoons	1 tablespoon	4 teaspoons
Bread flour	2 1/4 cups	3 cups	4 cups
RED STAR® QUICKRISE™ Yeast or Bread Machine Yeast	2 teaspoon 2 teaspoon	1 tablespoon 1 tablespoon	4 teaspoons 4 teaspoons

Use Ultra-fast cycle.

Recipes

SHREDDED WHEAT BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	3/4 cup + 1 tablespoon	1 cup + 1 tablespoon	1 1/3 cups
Oil	2 tablespoons	3 tablespoons	1/4 cup
Molasses	2 tablespoons	3 tablespoons	1/4 cup
Salt	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons
Bread Flour	3/4 cup	1 cup	1 1/3 cups
Whole Wheat Flour	1 1/2 cups	2 cups	2 2/3 cups
Mini-Shredded Wheat	3/4 cup	1 cup	1 1/4 cups
RED STAR® Active Dry Yeast or RED STAR® QUICK RISE™ Yeast or Bread Machine Yeast	2 1/4 teaspoons 1 1/2 teaspoon 1 1/2 teaspoon	1 tablespoon 2 teaspoons 2 teaspoon	4 teaspoons 2 1/2 teaspoons 2 1/2 teaspoons

Use Whole Wheat cycle

100% WHOLE WHEAT BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	3/4 cup	1 cup	1 1/3 cups
Oil	2 tablespoon	1 teaspoon	4 teaspoons
Brown Sugar	2 tablespoons	1/4 cup	1/3 cup
Salt	2 tablespoons	1 teaspoon	1 1/4 teaspoons
Whole Wheat Flour	2 1/4 cups	3 cups	4 cups
RED STAR® Active Dry Yeast or RED STAR® QUICK RISE™ Yeast or Bread Machine Yeast	2 1/4 tablespoons 1 1/2 teaspoon 1 1/2 teaspoon	1 tablespoon 2 1/4 teaspoons 2 1/4 teaspoons	4 teaspoons 2 3/4 teaspoons 2 3/4 teaspoons

Use Whole Wheat cycle

PUMPERNICKEL BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	3/4 cup	1 cup	1 1/3 cups
Oil	1 tablespoon	4 teaspoons	2 tablespoons
Molasses	1 tablespoon	4 teaspoons	2 tablespoons
Sugar	1 tablespoon	4 teaspoons	2 tablespoons
Salt	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Medium Rye Flour	1/4 cup	1/3 cup	1/2 cup
Whole Wheat Flour	3/4 cup	1 cup	1 1/3 cups
Bread Flour	1 1/3 cups	1 3/4 cups	2 1/3 cups
Unsweetened Cocoa	1 tablespoon	4 tablespoons	2 tablespoons
Instant Coffee	1 1/2 teaspoons	2 teaspoons	2 teaspoons
RED STAR® Active Dry Yeast or RED STAR® QUICK RISE™ Yeast or Bread Machine Yeast	1 teaspoon 1 teaspoon 1 teaspoon	2 1/4 teaspoons 1 1/2 teaspoons 1 1/2 teaspoons	1 tablespoon 2 teaspoons 2 teaspoons

Use Whole Wheat cycle

Recipes

TRIPLE WHEAT BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	1 cup	1 1/3 cups	1 3/4 cups
Oil	1 tablespoons	2 tablespoons	3 tablespoons
Dark Molasses	2 tablespoons	3 tablespoons	1/4 cup
Salt	3/4 teaspoon	1 teaspoon	1 1/2 teaspoons
Bread Flour	1 cup	1 1/2 cups	2 cups
Cracked Wheat	3 tablespoons	1/4 cup	1/3 cup
Wheat Bran	6 tablespoons	1/2 cup	2/3 cup
Wheat Germ	6 tablespoons	1/2 cup	2/3 cup
Whole Wheat Flour	1 cup	1 1/2 cups	2 cups
RED STAR®			
Active Dry Yeast	2 1/4 teaspoons	1 tablespoon	4 1/2 teaspoons
or			
RED STAR®			
QUICK RISE™ Yeast	1 1/2 teaspoons	2 1/4 teaspoons	2 3/4 teaspoons
or			
Bread Machine Yeast	1 1/2 teaspoons	2 1/4 teaspoon	2 3/4 teaspoons

Use **Whole Wheat** cycle

FRENCH BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	1 cup	1 1/3 cups	1 2/3 cups
Sugar	2 teaspoons	2 1/4 teaspoons	2 1/2 teaspoons
Salt	1 teaspoon	1 1/4 teaspoons	1 1/2 teaspoons
Bread Flour	3 cups	4 cups	5 cups
RED STAR®			
Active Dry Yeast	2 teaspoons	2 1/2 teaspoons	1 tablespoon
or			
RED STAR®			
QUICK RISE™ Yeast	1 1/2 teaspoon	2 1/4 teaspoons	2 3/4 teaspoons
or			
Bread Machine Yeast	1 1/2 teaspoons	2 1/4 teaspoons	2 3/4 teaspoons

Use **French** cycle or **Dough** cycle for hand shaping

Hand Shaping:

- Place dough on a lightly floured surface. Let dough rest for 5 minutes.
- Cut dough into halves. Roll each portion into a long rope and place in trough of a lightly greased, double trough baguette pan (maximum 3-inch wide trough) or on a lightly greased cookie sheet.
- Glaze each baguette with white egg. Slash 5 times diagonally with a very sharp knife or pair of scissors. Place in a warm, draft-free spot to rise until doubled in size, about 45 to 60 minutes.
- Glaze unslashed portions again with egg white. Bake in a 400° F preheated oven for 25 to 30 minutes, until deep brown.

Recipes

CRANBERRY WALNUT

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Milk	1/2 cup	2/3 cup	3/4 cup
Eggs	1	2	2
Butter	3 tablespoons	1/4 cup	1/3 cup
Sugar	3 tablespoons	1/4 cup	1/3 cup
Salt	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Lemon peel	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Bread Flour	2 1/4 cups	3 cups	4 cups
RED STAR® Active Dry Yeast or RED STAR® QUICK RISE™ Yeast or Bread Machine Yeast	1 1/2 teaspoons 1 teaspoon 1 teaspoon	2 1/4 teaspoons 1 1/2 teaspoons 1 1/2 teaspoons	1 tablespoon 2 teaspoons 2 teaspoons
* Add at the beep Dried Cranberries or dried cherries Walnuts, chopped	 1/4 cup 1/4 cup	 1/3 cup 1/3 cup	 1/2 cup 1/2 cup

Use Sweet cycle

RICH SWEET BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	1/2 cup	1/2 cup	3/4 cup + 1 tablespoon
Eggs	1	2	2
Oil	4 teaspoons	2 tablespoons	3 tablespoons
Sugar	4 teaspoons	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Bread Flour	2 1/4 cups	3 cups	4 cups
Raisins	1/3 cup	1/2 cup	2/3 cup
RED STAR® Active Dry Yeast or RED STAR® QUICK RISE™ Yeast or Bread Machine Yeast	1 1/2 teaspoons 1 teaspoon* 1 teaspoon*	2 1/4 teaspoons 1 1/2 teaspoons** 1 1/2 teaspoons**	1 tablespoon 2 teaspoons*** 2 teaspoons***

Use Sweet cycle or Dough cycle (for hand shaping).

* When making the bread for hand shaping, use 1 1/2 teaspoons

** When making the bread for hand shaping, use 2 1/4 teaspoons

*** When making the bread for hand shaping, use 1 tablespoon

Hand-Shaping:

- Place dough on a lightly floured surface. Divide dough into thirds. Roll each portion into a 14-inch rope. Place ropes side-by-side on a greased baking sheet. Braid ropes and tuck ends under securely. Cover; let rise until indentation remains after touching the sides of loaf. Brush braid with egg white. Bake in preheated 375° oven for 25 to 30 minutes, until deep golden brown.

Brush braid with egg white. Bake in preheated 375°F oven for 25 to 30 minutes, until deep golden brown.

CINNAMON RAISIN NUT BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	3/4 cup	1 cup	1 1/3 cups
Oil	4 teaspoons	2 tablespoons	3 tablespoons
Cinnamon	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Dark Brown Sugar	2 tablespoons	1 tablespoon	4 teaspoons
Salt	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Bread Flour	2 1/4 cups	3 cups	4 cups
Raisins*	1/3 cup	1/2 cup	2/3 cup
Nuts*	1/3 cup	1/2 cup	2/3 cup
RED STAR® Active Dry Yeast or RED STAR® QUICK RISE™ Yeast or Bread Machine Yeast	1 1/2 teaspoons 1 teaspoon 1 teaspoon	2 1/4 teaspoons 1 1/2 teaspoons 1 1/2 teaspoons	1 tablespoon 2 teaspoons 2 teaspoons

* Add raisins and nuts at beep

Use Sweet cycle

Recipes

HOLIDAY BREAD

	1 lb. loaf	1 1/2 lb. loaf	2 lb. loaf
Water	1/4 cup	1/2 cup	2/3 cup
Milk	1/2 cup	2/3 cup	1 cup
Oil	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	3 tablespoons	1/4 cup	1/3 cup
Bread Flour	2 cups	3 1/3 cups	4 cups
Walnuts, chopped*	1/3 cup	1/2 cup	2/3 cup
Candied fruit*	1/3 cup	1/2 cup	2/3 cup
RED STAR® Active Dry Yeast	1 1/2 teaspoons	2 1/4 teaspoons	1 teaspoon
or RED STAR® QUICK RISE™ Yeast	1 teaspoon	1 1/2 teaspoons	2 teaspoons
or Bread Machine Yeast	1 teaspoon	1 1/2 teaspoons	2 teaspoons

* Add at the beep

Use **Sweet** cycle

About Quick Breads

Quick breads are made with baking powder and baking soda that are activated by moisture and heat. The batter is mixed only long enough to blend all the ingredients, then baked immediately.

For perfect quick breads, it is suggested that all liquids (water, milk, eggs, oil, butter) be placed in the bottom of the bread pan; dry ingredients on top. After loading the bread pan in the machine, select the **Quick Bread** cycle.

During the initial mixing of quick bread batters, dry ingredients may collect in the corners of the pan. It may be necessary to help the machine mix to avoid flour clumps. If so, use a rubber spatula.

When the cycle is complete, the machine will beep. Before removing pan from bread machine, test bread for doneness by inserting a toothpick or cake tester into the center top. Remove the toothpick. If the bread is done, the toothpick will come out clean. However, if there is batter on the toothpick, set the machine on **Bake** setting to continue to bake additional time as needed; check bread after 10 minute increments. Depending on size of loaf and moistness of the batter, 10-30 additional minutes may be necessary.

Note that the complete **Bake** cycle is 60 minutes; the machine will indicate **1:00**.

When baking is complete, remove the pan from the machine and allow the bread to remain in the pan for 10 minutes to "set". Quick breads are more fragile than yeast breads. They must set in the pan before unmolding to allow the steam to subside and the interior of the loaf to become more firm.

Remove the bread from the pan and cool on a rack before slicing.

Quick Bread Recipes

APPLE WALNUT LOAF

Egg(s)
Milk
Oil
Sugar
Granny Smith apples,
peeled and grated
Walnuts, chopped
All-purpose flour
Baking soda
Baking powder
Salt
Nutmeg
Cinnamon

Regular
1
1 tablespoon
2 tablespoons
1/2 cup

1 cup
1/2 cup
1 1/2 cups
1/2 teaspoon
1/4 teaspoon
1/4 teaspoon
1/4 teaspoon
1/4 teaspoon

Large
2
2 tablespoons
1/4 cup
1 cup
2 cups
1 cup
3 cups
1 teaspoon
1/2 teaspoon
1/2 teaspoon
1/2 teaspoon
1/2 teaspoon

Use **Quick Bread** cycle.

BANANA NUT BREAD

Milk
Oil
Bananas, ripe and mashed
Eggs
Sugar
Dark brown sugar, packed
Walnuts, chopped
All-purpose flour
Baking soda
Salt

Regular
1/2 cup
2 tablespoons
1 cup
2
1/4 cup
1/4 cup
1/2 cup
1 1/2 cups
1 teaspoon
1 teaspoon

Large
1 cup
1/4 cup
2 cups
4
1/2 cup
1/2 cup
1 cup
3 cups
2 teaspoons
2 teaspoons

Use **Quick Bread** cycle.

IRISH SODA BREAD

Buttermilk
Eggs
Caraway seeds
All-purpose flour
Sugar
Baking soda
Salt
Raisins

1 1/2 cups
2
1 tablespoon
4 cups
1/2 cup
1 tablespoon
1/2 teaspoon
1 cup

Use **Quick Bread** cycle.

CORN BREAD

Milk
Eggs
Oil
Sugar
Salt
All-purpose flour
Cornmeal
Baking powder

1 cup
4
1/3 cup
1/4 cup
1 teaspoon
2 2/3 cups
1 cup
5 teaspoons

Use **Quick Bread** cycle.

Quick Bread Recipes

SOFT PRETZEL

Water	1/4 cups
Oil	1/4 cups
Sugar	2 tablespoons
Breaded Flour	4 cups
RED STAR®	
Active Dry Yeast	2 1/4 teaspoons
or	
RED STAR®	
QUICK RISE™ Yeast	2 1/4 teaspoons
or	
Bread Machine Yeast	2 1/4 teaspoons

Use **Dough** cycle.

When the dough is complete, turn the dough onto floured board. Divide into 4 parts. Divide each fourth into 6 pieces. On lightly floured surface, roll each piece to an 18-inch rope. Shape rope into circle, overlapping about 4 inches from each end and leaving ends free. Take one end of dough in each hand and twist at the point where the dough overlaps. Carefully lift ends across to the opposite edge of circle. Tuck ends under edge to make a pretzel shape; moisten and press to seal. Place on grease cookie sheet. Let rise, uncovered until puffy, about 20 minutes.

Meanwhile, in a 3-quart stainless or enameled saucepan, bring 2 quarts water and 1/3 cup baking soda to boil. Lower 1 or 2 pretzels into saucepan; simmer for 10 seconds on each side. Lift from water with a slotted spoon or spatula; drain. Place on well-greased cookie sheet. Let dry briefly. Brush with egg white; sprinkle with coarse salt. Bake at 425°F for 12 to 15 minutes until browned. Remove from cookie sheet. Serve warm with butter or mustard, if desired.

DINNER ROLLS

Milk	1/2 cup
Water	1/3 cup
Eggs	2
Butter	1/4 cup
Sugar	1/4 cup
Salt	2 teaspoons
Bread Flour	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons
or	
RED STAR®	
QUICK RISE™ Yeast	2 teaspoons
or	
Bread Machine Yeast	2 teaspoons

Use **Dough** cycle.

When cycle is complete turn dough onto lightly floured surface. Divide into 4 parts. Divide each fourth into 6 pieces. Shape each piece into a smooth ball. Place in greased 15- x 10-inch jelly roll pan. Cover; let rise in warm place until indentation remains after touching side of roll. Bake at 375°F for 25 to 35 minutes, until golden brown. Remove from pan. Serve warm or cool. Makes 24 rolls.

Quick Bread Recipes

DANISH PASTRIES

Water	1/2 cup
Milk	3/4 cup
Egg yolks (reserve whites for glaze)	2
Butter	2/3 cup, cool and cut into pieces
Sugar	1/4 cup
Salt	1 teaspoon
Bread flour	4 cups
RED STAR® Active Dry Yeast or RED STAR® QUICKRISE™ Yeast or Bread Machine Yeast	1 tablespoon 2 teaspoons 2 teaspoons

Use the **Dough** cycle.

After the second kneading, remove dough from pan and place in a greased 3-quart bowl. Tightly cover with plastic wrap. Refrigerate 8 to 24 hours.

Remove from refrigerator, punch out gas and place dough on a lightly floured work surface. Dough should be firm. If sticky, dust with flour.

Cut dough into 24 equal portions. Roll each piece into a 16-rope. Loosely coil each rope on a large greased baking sheet, tucking ends under. Cover with a clean cloth. Place in warm, draft-free spot to rise until indentation remains after touching side of pastry.

With knuckles of one hand, press down on the center of each pastry to form an indentation, leaving only a narrow rim around edge of each pastry. Glaze rims with reserved, slightly beaten egg white. Put one tablespoon fruit filling, jam or preserves into each indentation.

Bake pastries in 350° preheated oven for 15 to 20 minutes, until golden brown. Yield: 24 pastries.

BREADSTICKS

Water	1 cup
Oil	2 tablespoons
Sugar	1 tablespoon
Salt	1 teaspoon
Bread Flour	3 cups
RED STAR® Active Dry Yeast or RED STAR® QUICK RISE™ Yeast or Bread Machine Yeast	2 1/4 teaspoons 1 1/2 teaspoons 1 1/2 teaspoons

Use **Dough** cycle

Hand Shaping:

- Place dough on lightly floured surface. Let dough rest for 5 minutes.
- With a lightly floured rolling pin, roll dough into a 1/4-inch thick rectangle. Square off edges.
- Optional Toppings: Brush the surface with egg wash. Sprinkle lightly with grated Parmesan or cheddar or desired seed, herbs or spices.
- Cut into 8-inch long by 1/4-inch wide strips. Carefully place on a lightly greased baking sheet, allowing 1/2-inch between each breadstick.
- Bake in 375° preheated oven for 15 to 20 minutes, or until golden brown

Quick Bread Recipes

CINNAMON ROLLS

DOUGH

Water	3/4 cup
Eggs 2	
Oil	2 tablespoons
Sugar	2 table spoons
Salt	1 1/2 teaspoons
Bread Flour	3 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons
or RED STAR® QUICK RISE™ Yeast	2 1/4 teaspoons
or Bread Machine Yeast	2 1/4 teaspoons

Filling

Dark brown sugar	1 tablespoon
Butter, softened	3 tablespoons
Cinnamon	2 1/2 teaspoons

Icing

Butter, softened	3 tablespoons
All-purpose flour	2 teaspoons
Powered sugar	1/3 cup
Vanilla	1 teaspoon
Water	about 2 tablespoons

Use **Dough** cycle

Divide dough into 2 parts. On lightly floured surface, roll half into a 12- x9- inch rectangle. Combine **Filling** ingredients and sprinkle half evenly over dough. Starting with the longer side, roll up tightly. Pinch edge to seal. Cut into 12 slices. Place on greased cookie sheet or cake pan. Repeat with remaining half of dough. Cover, let rise until indentation remains after touching the side of roll. Bake in preheated 350° F oven 20 to 25 minutes. Remove from cookie sheet. Combine **Icing** ingredients adding only enough water to smooth. Drizzle over warm rolls. Makes 24 rolls

PIZZA CRUST

2 12-inch Crusts

4 12- inch Crusts

Water	3/4 cup	1 1/3 cups
Olive Oil	2 tablespoons	1/4 cup
Salt	1 teaspoon	2 teaspoons
Bread Flour	2 1/2 cups	4 cups
RED STAR® Active Dry Yeast	1 1/2 teaspoons	1 tablespoon
or RED STAR® QUICK RISE™ Yeast	1 teaspoons	2 teaspoons
or Bread Machine Yeast	1 teaspoons	2 teaspoons

Use **Dough** cycle

Divide dough into 2 parts. On lightly floured surface, roll or pat dough into a 12-inch circle. Place on greased pizza pan. Prick dough with fork. Bake in preheated 400°F oven 12 to 15 minutes or until crust is lightly browned. Remove from oven and spread/sprinkle with favorite pizza toppings. Return to oven for 10 to 15 minutes or until toppings are bubbling and/or melted.

VARIATIONS

- Substitute 1/2 to 1 cup whole wheat flour for same amount of bread flour.
- Add 1 tablespoon crushed herbs (oregano, Italian spices, etc.) to ingredients just before adding oil.
- Add 1 cup grated or shredded cheese (Parmesan, Romano, Cheddar, pepper jack) to ingredients just before adding oil.

Quick Bread Recipes

BAGELS

Water	1 1/4 cups
Sugar	3 tablespoons
Salt	2 teaspoons
Bread Flour	4 cups
RED STAR®	
Active Dry Yeast	1 1/2 tablespoon
or	
RED STAR®	
QUICK RISE™ Yeast	2 teaspoons
or	
Bread Machine Yeast	2 teaspoons

Use **Bagel Dough** cycle (Model # ABM2Y2K)

Hand Shaping:

- Bring 3 quarts water to boil in a large pot. Stir in 1 tablespoon barley malt syrup.*
 - Place dough on a lightly floured surface. Let dough rest for 5 minutes.
 - Cut dough into 9 equal pieces. Roll each into a smooth ball (1). Flatten balls, and poke a hole in the middle of each with your thumb (2). Next twist the dough to enlarge the hole and even out the dough around it. Cover bagels with a clean cloth, and let rest for 10 minutes.
 - With a large metal spatula, carefully transfer bagels to boiling water, three at a time (3). Let boil for 1 minute, turning bagels over midway. Remove bagels from water with a slotted spoon and drain briefly on a clean towel. Transfer drained bagels to baking sheets sprinkled with cornmeal, four to five bagels per sheet.
 - If desired, glaze tops of bagels with egg white and sprinkle with poppy or sesame seeds, coarse salt and/or reconstituted dry onions (4). Bake bagels in 375°F preheated oven for 20 to 25 minutes, until well-browned.
- * Barley malt syrup gives a nice brown color to the finished bagel. Look for it in health food stores. Or try the same amount of dark corn syrup.

EGG BAGELS

Water	3/4 cup + 2 tablespoons
Eggs	2
Sugar	3 tablespoons
Salt	2 teaspoons
Bread flour	4 cups
RED STAR® Active Dry Yeast	1 1/4 teaspoons
or	
RED STAR®	
QUICKRISE™ Yeast	2 teaspoons
or	
Bread Machine Yeast	2 teaspoons

Follow directions for shaping, rising, boiling, and baking from Bagels recipe.

Use **Bagel Dough** cycle (Model # ABM2Y2K only)

Use **Dough** cycle for all other machines

SUN DRIED TOMATO BAGELS

Water	1 1/4 cup
Sun-dried tomatoes, chopped	1/3 cup
Sugar	2 tablespoons
Salt	2 teaspoons
Bread flour	4 cups
RED STAR®	
Active Dry Yeast	2 1/4 teaspoons
or	
RED STAR®	
QUICKRISE™ Yeast	2 teaspoons
or	
Bread Machine Yeast	2 teaspoons

Use **Bagel Dough** cycle (Model # ABM2Y2K only)

Use **Dough** cycle for all other machines

Follow directions for shaping, rising, boiling, and baking from Bagels recipe.

Quick Bread Recipes

FINNISH RYE BREAD

Water	1 1/2 loaf
Oil	1 cup + 2 tablespoons
Sugar	2 tablespoons
Salt	2 teaspoons
Whole wheat flour	1 1/2 teaspoons
Rye flour	1 cup
Vital wheat gluten	2 cups
RED STAR®	2 tablespoons
Active Dry Yeast	2 1/4 teaspoons
or	
RED STAR®	
QUICKRISE™ Yeast	1 1/2 teaspoons
or	
Bread Machine Yeast	1 1/2 teaspoons

Use **European Bread Cycle** (Model # ABM Y2K2 only)

RUSSIAN BLACK BREAD

	1 1/2 loaf
Water	1 cup
Vinegar	1 tablespoon
Oil	2 tablespoons
Molasses	1/4 cup
Salt	1 teaspoon
Unsweetened cocoa powder	3 tablespoons
Instant coffee powder	1 teaspoon
Anise seeds	1 tablespoon
Caraway seeds	2 teaspoons
Rye flour	1 cup
Bread flour	2 1/2 cups
RED STAR®	
Active Dry Yeast	2 1/4 teaspoons
or	
RED STAR®	
QUICKRISE™ Yeast	1 1/2 teaspoons
or	
Bread Machine Yeast	1 1/2 teaspoons

Use **European Bread cycle**. (Model # ABMY2K2)

Baker's note: Substitute room temperature coffee for water and eliminate instant coffee powder.

DARK PUMPERNICKEL

	1 1/2 loaf
Milk	1/2 cup
Water	1/4 cup
Oil	1 tablespoon
Molasses	1 cup
Unsweetened melted chocolate	1 ounce
Onion powder, optional	1 teaspoon
Salt	1 teaspoon
Rye flour, medium	1 cup
Bread flour	2 cups
RED STAR®	
Active Dry Yeast	2 1/4 teaspoons
or	
RED STAR®	
QUICKRISE™ Yeast	1 1/2 teaspoons
or	
Bread Machine Yeast	1 1/2 teaspoons

Use **European Bread cycle**. (Model # ABMY2K2)

Quick Bread Recipes

Gluten-free Breads

Yeast-leavened breads for people who cannot tolerate wheat, oats, barley, or rye in their diet.

DIRECTIONS FOR ALL GLUTEN-FREE BREADS

Ingredient Preparation:

All ingredients should be at room temperature.

Place eggs in a bowl and beat lightly. Blend in the remaining liquid ingredients. Pour into bread pan.

Measure dry ingredients, including yeast, into a bowl and whisk together to thoroughly blend. Pour dry ingredients onto liquid ingredients in pan.

Bread Machine Program:

Place pan in machine. Select the **dough** cycle and press **start**. The dough should look like stiff pancake batter. It does not look like wheat bread dough.

When the **dough** cycle is complete, select **bake** and press **start**. At the end of the **bake cycle**, test for doneness with a toothpick. If the bread is not done, reselect the **bake** cycle and press **start**. Check approximately every 10 minutes until the toothpick comes out clean.

After Baking:

Remove pan from the machine and allow the bread to remain in pan for approximately 10 minutes. Remove bread from pan and cool completely before cutting.

If the loaf sinks in the middle when cool, remember to write a note on the recipe to reduce the liquid approximately 1 or 2 tablespoons.

If the loaf has a rough uneven top crust, remember to write a note on the recipe to increase the liquid approximately 1 or 2 tablespoons.

To store gluten-free bread, slice and then place the slices together. Wrap loaf in aluminum foil and place in a plastic bag. Store in freezer until almost ready to serve or eat. Slices will snap apart easily and thaw rapidly.

Gluten-free Recipes

GLUTEN-FREE POTATO BREAD

Liquid Ingredients

Eggs, large or extra large
Oil
Water
Ricotta cheese
Cider vinegar

3 (must measure 3/4 cup)
3 tablespoons
1 1/2 cups
3/4 cup
1 teaspoon

Dry Ingredients

White rice flour
Tapioca flour
Potato starch flour
Instant potato flakes
Dry milk
Xanthan gum
Salt
Sugar
Baking soda
RED STAR®
Active Dry Yeast

2 1/4 cups
1/3 cup
1/3 cup
1/2 cup
1/2 cup
2 teaspoons
1 1/2 teaspoon
3 tablespoons
3/4 teaspoons
2 1/4 teaspoons

GLUTEN-FREE CINNAMON RAISIN BREAD

Liquid Ingredients

Eggs,
large or extra large
Oil
Water
Cider vinegar

3 (must measure 3/4 cup)
3 tablespoons
1 1/3 cup
1 teaspoon

Dry Ingredients

White rice flour
Brown rice flour
Xanthan gum
Dry milk
Salt
Sugar
Cinnamon
Raisins
RED STAR®
Active Dry Yeast

1 3/4 cups
1 cup + 2 tablespoons
2 teaspoons
1/2 cup
1 1/2 teaspoons
3 tablespoons
1 1/2 teaspoons
2/3 cup
2 1/4 teaspoons

GLUTEN-FREE MOCK LIGHT RYE

Liquid Ingredients

Eggs, large or extra large
Oil
Molasses
Vinegar
Water

3 (must measure 3/4 cup)
1/4 cup
2 tablespoons
1 teaspoon
1 1/3 cups

Dry Ingredients

White rice flour
Brown rice flour
Salt
Light brown sugar
Xanthan gum
Caraway seeds
Dry milk
RED STAR®
Active Dry Yeast

2 1/4 cups
3/4 cup + 2 tablespoons
1 1/2 teaspoons
1/4 cup
1 tablespoon
4 teaspoons
1/2 cup
2 1/4 teaspoons

Gluten-free Recipes

GLUTEN-FREE BROWN & WHITE RICE BREAD

Liquid Ingredients

Eggs, large or extra large	3 (must measure 3/4 cup)
Oil	1/4 cup
Vinegar	1 teaspoon
Water	1 1/2 cups

Dry Ingredients

White rice flour	2 1/4 cup
Brown rice flour	1 cup + 2 tablespoons
Salt	1 1/2 teaspoons
Sugar	3 tablespoons
Xanthan gum	2 1/2 teaspoons
Dry milk	1/2 cup
RED STAR®	
Active Dry Yeast	2 1/4 teaspoons

GLUTEN-FREE ROMANO BEAN BREAD

Liquid Ingredients

Eggs, large or extra large	3 (must measure 3/4 cup)
Oil	3 tablespoons
Vinegar	1 teaspoon
Honey	1/4 cup
Water	1 1/3 cups

Dry Ingredients

Romano bean flour	1 cup
Cornstarch	1 cup
Tapioca flour	1 cup
Xanthan gum	1 tablespoon
Salt	1 teaspoon
Brown sugar	1/4 cup
RED STAR®	
Active Dry Yeast	2 1/4 teaspoons

Variation: Add 1 teaspoon fresh grated orange rind.

GLUTEN-FREE CHEDDAR LOAF

Liquid Ingredients

Eggs, large or extra large	3 (must measure 3/4 cup)
Oil	3 tablespoons
Vinegar	1 teaspoon
Water	1 1/2 cups

Dry Ingredients

White rice flour	2 cups
Brown rice flour	1 cup
Salt	1 1/2 teaspoons
Sugar	3 tablespoons
Xanthan gum	3 1/2 teaspoons
Dry milk	1/4 cup
Grated cheddar cheese	1 1/2 cups
RED STAR®	
Active Dry Yeast	2 1/4 teaspoons

Variations: A teaspoon of one or more of the following may be added: instant minced onion, poppy seeds, celery seeds, or dill weed.

Gluten-free Recipes

GLUTEN-FREE CARDAMOM FRUIT BREAD

Liquid Ingredients

Eggs, large or extra large	3 (must measure 3/4 cup)
Oil	1/4 cup
Vinegar	1 teaspoon
Water	1 3/4 cups

Dry Ingredients

White rice	2 cups
Potato starch flour	3/4 cups
Tapioca flour	1/3 cups
Xanthan gum	1 tablespoon
Sugar	3 tablespoons
Cardamom	1 tablespoon
Dry milk	1/2 cup
Salt	1 teaspoon
Dried fruit bits	6 oz. (about 1 1/2 cups)
RED STAR® Active Dry Yeast	2 1/4 teaspoons

CAKE-MIX CAKE

A delicious, fast and easy cake that's great with ice cream.

- 1 1/3 cup water
- 3 eggs
- 1/2 cup oil
- 1 cake mix (18-20 ounce size, yellow, white or chocolate)

Place ingredients in bread pan in the order listed Select setting 10 (Cake/ Quick Bread).

When cycle is completed, remove the pan from machine. let cake sit in pan for 20-30 minutes. Gently shake cake out of pan; place on a wire rack, bottom down, cool completely, about one hour.

Use **Cake/Quick Bread** Cycle

STRAWBERRY JAM

- 1 20-ounce package frozen, unsweetened strawberries*, crushed and thawed
- 1 1.75-ounce package dry pectin
- 1 cup sugar

Place ingredients in bread pan in the order listed In jam -making, sugar needs to dissolve completely. If necessary, use a rubber spatula to stir ingredients.

When cycle is completed, remove the pan from machine.
Mixture will be VERY HOT.

Using a metal spoon, skim off and discard foam from top. Pour Jam into sterilized jars or containers. Refrigerate or freeze.

Use **Jam Cycle**

* For other fruit-flavored jams, substitute desired fruit for the strawberries. Follow same basic recipe

Troubleshooting

Checking dough consistency in your bread machine

Although the bread machine will mix, knead and bake bread, it is absolutely necessary that you learn to recognize the condition of your dough. The ratio of flour to liquid is the most critical factor in any bread recipe, yet most easily remedied. It is all right to open the machine to check the dough's consistency. Do this after about five minutes into the **KNEAD** cycle. The dough should be in a soft, tacky ball. If it is too dry, add liquid 1/2 to 1 tablespoon at a time; if it is too wet, add 1 table spoon of flour at a time.

Cratered Bread

If the top of your loaf caves in, this is a sign of too much moisture. You may need to make recipe adjustments, such as reducing liquid or adding flour, 1/2 to 1 tablespoon at a time. Cratered bread may also happen with cheese bread because each cheese has its own moisture content.

Mushroom Bread

Mushroom bread may be caused by too much yeast or too much water. Also, you may be using too much dough for your pan size. Check your recipe to make sure the total amount of flour does not exceed 4 1/3 cups.

Gnarly Loaves

Your dough probably needs more moisture. See "Checking Dough Consistency", above.

High-Altitude baking

In high-altitude areas, dough tend to rise faster as there is less air pressure. Therefore, less yeast is necessary. In dry climates, flour is drier, requiring slightly more liquid. In humid climates, flour is wetter and will absorb less liquid; slightly more flour may be required.

Jam

If you find that your jam is not thick enough, repeat the Jam cycle.

The science of breadmaking

Most recipes contain sugar in some form for sweetness. In breadmaking, sugar helps start or "feed" the yeast and promotes browning. Salt, on the other hand, inhibits the yeast, but also adds flavor. With this knowledge in mind, you can control the balance of the chemical reaction between flour, yeast, water, sugar and salt to make a perfect loaf of bread. The recipes included with this booklet have been tested to work in this bread machine. When using recipes from other sources, you may have to make adjustments for perfect results. Follow suggestions from this guide.

Simple Test To Determine Yeast Activity

Dissolve 1 teaspoon of granulated sugar in 1/2 cup warm water (115-115°F).

Sprinkle 1 packet of yeast (about 1T) slowly over the surface. Stir, the yeast, then set a timer for 10 minutes. In 3 to 4 minutes, it will have absorbed enough liquid to activate and will start rising to the surface. If at the end of 10 minutes, the yeast has multiplied to the 1 cup mark and has a rounded crown, it is very active. The yeast mixture may be used in your dough. Remember to deduct the 1/2 cup of liquid form the total used in the recipe.

Need HELP?

QUESTIONS ABOUT GENERAL PERFORMANCE AND OPERATION

Q1 How do I make doughnuts using my bread machine?	A1 Use the dough setting to make the dough for the doughnuts. Then shape and fry the doughnuts in a conventional deep fryer.
Q2 What should I do if the kneading blade comes out with the bread?	A2 Remove it with a crochet hook or a sandwich pick before slicing the bread. Since the blade can be separated from the pan, it is not a malfunction if it comes out in your bread.
Q3 Why does my bread sometimes have some flour on the side crust?	A3 Your dough may be too dry. Next time, check your recipe and measuring. You may need to add more liquid, 1/2 to 1 tablespoon at a time. You can simply trim off that portion of the outer crust.
Q4 Why isn't the dough mixing? I can hear the motor running.	A4 The kneading blade or baking pan may not be inserted properly. Make sure the pan is facing the right way and that it has clicked into place.
Q5 How long does it take to make bread?	A5 See Cycle Times Chart, page 17.
Q6 Why can't I use the timer when baking with fresh milk?	A6 The milk will spoil if left sitting in the machine too long. Perishable ingredients, such as eggs and milk, should never be used with the timer feature.
Q7 If the power goes out in the middle of a cycle, will my bread machine finish baking bread or making dough?	A7 No. Discard the unfinished bread or dough, or finish process by hand and bake in your own oven. The bread machine will only start at the beginning of the cycle.
Q8 Why do I have to add the ingredients in a certain order?	A8 This allows the bread machine to mix the ingredients in the most efficient manner possible. When using the timer, it also keeps the yeast from combining with the liquid before the dough is mixed.
Q9 When setting the timer for morning, why does the machine make sounds late at night?	A9 The machine must start operation several hours before the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.
Q10 What size loaf does the bread machine make?	A10 It depends. The 5 Bread machines in this manual make REGULAR (1 lb.) or Large (1 1/2 lb.) loaves of breads. The ABM8200 or ABM2H60 also makes EXTRA LARGE (2 lb.) loaves of bread.
Q11 The kneading blade is stuck in the bread pan after baking. How do I get it out?	A11 If the kneading blade gets stuck, pour warm water into the bread pan; rotate the kneading blade to clean under it.

NEED HELP?

QUESTIONS ABOUT GENERAL PERFORMANCE AND OPERATION

Q12 How many watts is my bread machine?	A12 Please refer to the rating label on the machine.
Q13 Can I wash the baking pan in the dishwasher?	A13 No. The baking pan and kneading blade must be washed by hand. Do not immerse the pan in water.
Q14 What will happen if I leave the finished bread in the baking pan?	A14 The keep warm cycle will keep it warm and prevent it from becoming soggy for 1 hr. If the bread is left in the pan after 1 hr. it may start to become soggy.
Q15 Why did the dough only partially mix?	A15 Check to make sure the kneading blade and baking pan is inserted properly. Also, check the dough consistency. After 5 minutes of kneading, check dough. If too dry, add liquid; if too moist, add flour. (Only add 1/2 to 1 tablespoon at a time.)
Q16 Why didn't the bread rise?	A16 The yeast could be old or expired, or possibly no yeast was added at all. Check to see if your yeast is fresh. Also, check the dough consistency. After 5 minutes of kneading, check dough. If too dry, add liquid; if too moist, add flour. (Only add 1/2 to 1 tablespoon at a time.)
Q17 Why can't the delayed finish be set for more than 13 hours? What is the minimum time a cycle may be delayed?	A17 The maximum length of delay is 13 hours, including the particular cycle time. See Using The Timer, page 15.
Q18 Why can't I operate the machine when the DISPLAY WINDOW shows "E00" or "E01"?	A18 If the temperature in the bread chamber is higher than 122° F, the DISPLAY WINDOW will show "E01". On the other hand, if the temperature is lower than 14° F, the DISPLAY WINDOW will show "E00". Let the machine cool down before you make bread.
Q19 How will I know when to add fruits and nuts to the bread?	A19 The Fruit & Nut beep signals when to add raisins, nuts, etc. If it is more convenient for you to add them at the start, you will still have acceptable results. However, the added ingredients may be broken apart during kneading. See Bread Machine Cycle Time, page 17.
Q20 My baked bread is too moist? What can I do?	A20 Humidity may affect the dough. After 5 minutes of kneading, check the dough consistency. If it appears too moist, add more flour 1/2 to 1 tablespoon at a time. For best results, remove the baked bread from the pan soon after the baking is completed.

NEED HELP?






QUESTIONS ABOUT INGREDIENTS / RECIPES

Q21 Why do I get air bubbles at the top of the bread?	A21 This can be caused by using too much yeast.
Q22 When using raisins, the bread machine crushes them. How can I avoid this?	A22 Add raisins, nuts etc., at the Fruit and Nut beep. For best results, use dry raisins. Also check your dough consistency 5 minutes into kneading. If the dough is too dry, it will not incorporate the raisins easily.
Q23 Why does my bread rise and then collapse or crater?	A23 The bread may be rising too fast. To reduce the rate of rising, reduce the amount of water and/or increase the amount of salt and/or decrease the amount of yeast. (See Baking Tips Guide on pages 44 and 45.)
Q24 Can I use my favorite bread recipes (traditional yeast bread) in my bread machine?	A24 Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the unit and make several loaves of bread before you begin experimenting. Never exceed a total amount of 4 1/3 cups dry ingredients. Use the recipes in this book to help determine the ratio of flour to liquid and amounts of yeast, sugar, salt and fat to use.
Q25 Why do the loaves vary in height and weight? The whole wheat and multi-grain breads are always shorter. Am I doing something wrong?	A25 No, it is normal for Whole Wheat and Multi-Grain breads to be shorter and denser than Basic or French breads. Whole Wheat and Rye flours are heavier than white bread flour, therefore they don't rise as much during the bread making process. They also typically have added ingredients, such as oats, bran, nuts and raisins, which contribute to the shorter height and denser texture.

BAKING TIPS INTRODUCTION

When developing Welbilt® Bread Machine recipes, hundreds of loaves of bread were baked using the most popular brands of flours and yeasts available. If you use flour processed by a local mill it may have different characteristics and produce different results than popular national brands. If you followed the recipe in the cookbook exactly and feel the results should be better, use the BAKING TIPS on the following pages to help you produce a better loaf of bread. Usually, there are several ways to improve baking results. We recommend you make adjustments one at a time. Also, keep track of your adjustments to know what changes were made to create your perfect loaf.

Baking Tips For Yeast Breads

POSSIBLE SOLUTIONS		RESULTS	Loaf Rises Then Falls: "Cratered"	Loaf Sides Caved In	Loaf Rises Too High: "Mushroom Loaf"	Loaf Does Not Rise Enough	Flat Loaf, No Rising, Short and Loaf	Crust Too Dark	Crust Too Light Heavy	Uncooked Or Partially Cooked
										
MEASUREMENT	Water or Milk	Increase +				1 Tbsp.				
		Decrease -	1 Tbsp.	1 Tbsp.	1 Tbsp.				2 Tbsp.	
	Salt	Increase +	1/4 tsp.	1/4 tsp.	1/4 tsp.					
		Decrease -				1/4 tsp.				
	Sugar or Honey	Increase +				1/2 Tbsp.			1/2 Tbsp.	
		Decrease -			1/2 Tbsp.			1/2 Tbsp.		
	Flour	Increase +								
		Decrease -			1 Tbsp.					
	Yeast	Increase +				1/8-1/4 tsp.				
		Decrease -	1/8-1/4 tsp.	1/8-1/4 tsp.	1/8-1/4 tsp.					
INGREDIENT	Water or Milk	Not enough added				●				
		Too hot or too cold					●	see p.20		
	Flour	Old, out of date				●	●			
		Low in gluten content				●	●	see pp.18,19		
		Too fine	●			●	●			
	Yeast	None was added					●			
		Out of date code					●	see p.19		
		Used wrong type (fresh) instead of dry granular			●	●	●	see p.19		
	Salt	Not added			●					
		Too much was added				●	●			

Baking Tips For Yeast Breads

Overcooked	Not Mixed or Partially Mixed	Loaf is Soggy	Gnarly Knotted Top	Open, Coarse, or Uneven Texture	Heavy, Dense Texture	Burning Odor During Operation	High Altitude Adjustment	Breadmaker Cannot be Programmed or Started	Loaf Burned Completely
			1 Tbsp.						
							2 Tbsp.		
				1/4 tsp.					
					1/2 Tbsp.				
1/2 Tbsp.							1/2 Tbsp.		
			1 Tbsp.		1 Tbsp.				
					1/8-1/4 tsp.		1/8-1/4 tsp.		
				1/8-1/4 tsp.					
	●		●						
	see pp.18,19 ●								
					see p.19,20 ●				

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE

If you have any problem with the unit contact

ACA Consumer Relations for service

24 hours a day, 365 days a year

PHONE: 1-800-872-1656

**Please read operating instructions before
using this product**

**Please keep original box and packing
materials in the event that service is required**

F 1800 888 3293 P 1800 638-3328

P 410-676-7300

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