

WEST BEND®

BREADMAKER
RECIPES



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Welcome to the wonderful world of bread making. Little can compare to the delicious aroma of fresh bread baking in the kitchen and the anticipation that comes in waiting for the first slice. To help spread this enjoyment, included are bread recipes we have tested for your use with your new West Bend® Breadmaker.

Your West Bend Breadmaker requires very little effort on your part. Just measure the ingredients, place the bread pan into the oven chamber, program the control panel, and press “start.” In as little as one hour, a loaf of fresh bread will be ready for you to enjoy. Or set the timer and wake up or come home to the fresh aroma of bread baking.

What a delight!



Please be sure to read and understand the Instruction Manual included with your breadmaker, including all of the safeguards, tips, and instructions. This recipe guide does not include all the important information required for safe and successful operation of your breadmaker. If you no longer have the Instruction Manual for your breadmaker, please see this guide's last page for contact information to acquire a replacement copy.

Happy Baking!

ADDITIONAL TIPS & HINTS FOR USING YOUR BREADMAKER

FOUR GOLDEN RULES TO SUCCESSFUL BREAD MAKING

- Measure the ingredients accurately with correct measuring cups and spoons.
- Add ingredients to the bread pan in the order listed: liquid ingredients first, followed by the butter, then the dry ingredients, and lastly the yeast in the center of the dry ingredients.
- Liquid ingredients should be lukewarm (approximately 80° F / 26.7° C); liquid that is too cool, such as refrigerated milk, or too hot may produce unacceptable results.
- Use the recommended bread setting for best results.

HIGH ALTITUDE ADJUSTMENT

Reduced air pressure at high altitudes causes yeast gases to expand more rapidly and the dough to rise more quickly. The dough can rise so much that when it begins to bake, it will collapse due to overstretching of the gluten structure. To slow the rising of the dough at high altitudes, reduce the amount of yeast by ¼ teaspoon at a time until you find the right amount. You can also reduce the amount of liquid by a teaspoon or two. Some experimentation will be needed when using your breadmaker at high altitudes. Make note of the amount of yeast and liquid used for future reference.

SLICING BREAD

Always allow bread to cool at least 15 minutes before slicing. If you attempt to slice the bread immediately after baking, it will be very difficult to slice and will be sticky.

STORING BREAD

Since homemade bread contains no preservatives, it does not stay as fresh for as long as commercially made bread. Store your bread in a plastic bag or sealed storage container to keep it from drying out. Keep the bread at room temperature or in the refrigerator for up to one week. For longer storage, place the bread in the freezer. Slice before freezing so you can remove only the number of slices you need at a time.

SPECIAL NOTES ON FLOUR

Flours are affected by growing conditions, milling, storage, humidity and even the manufacturer. While not visibly different, you may need to make some minor adjustments when using different brands of flour as well as compensating for the humidity in your area. Always store your flour in an airtight container. Store whole grain flours such as whole wheat and rye in a refrigerator to prevent them from becoming rancid. In the event you are having trouble obtaining optimum results and you suspect it may be due to flour or humidity conditions, consider the following.

- Measure the amount of flour as directed in each recipe but make an adjustment after the first 8-10 minutes of kneading. The only time an adjustment can be made is during the kneading cycle; do not open the door once the bread machine has entered the rise cycle.
- During the kneading cycle, open the door and touch dough. If it feels a little sticky and smooth to the touch, no adjustment is necessary. If the dough is very sticky, clinging to the sides of the pan or in one corner, and is more like a batter than dough, add one tablespoon of flour. Allow it to work in before making any further adjustment.
- If the dough is dry and the machine seems to be laboring during kneading, add one tablespoon of lukewarm water at a time. Once again, allow it to work in before making any further adjustments.

You will know when the dough is just right near the end of the kneading cycle when it is soft to the touch, smooth in appearance and just a bit sticky, leaving a slight residue on your fingers — the feel of perfect dough.

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APPLESAUCE OATMEAL BREAD

A GREAT TASTING ALL-PURPOSE BREAD.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	4 fl oz (½ c)	4 fl oz (½ c)	
Applesauce, unsweetened	½ c	¾ c	
Vegetable Oil	2 tbsp	3 tbsp	
Sugar	2 tbsp	3 tbsp	
Salt	1 tsp	1 ½ tsp	
Oats, quick or old-fashioned	½ c	½ c	
Bread Flour	2 ¼ c	3 c	
Active Dry Yeast	2 ¼ tsp	1 tbsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 ½ tsp	2 ¼ tsp	

BRAN BREAD

ADD READY-TO-EAT BRAN FLAKES CEREAL TO THIS RECIPE FOR A DIFFERENT TEXTURE AND TASTE, PLUS ADDED FIBER AND NUTRITION. DO NOT CRUSH BRAN FLAKES INTO MEASURING CUP WHEN MEASURING. FLAKES WILL BECOME CRUSHED DURING THE KNEADING PERIOD.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 ½ fl oz (¾ c + 1tbsp)	9 fl oz (1 c + 2 tbsp)	12 fl oz (1 ½ c)
Honey	1 tbsp	2 tbsp	3 tbsp
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bran Flakes Cereal	2/3 c	1 c	1 ¼ c
Bread Flour	2 c	2 2/3 c	3 ¾ c
Dry Milk	1 tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

COUNTRY WHITE BREAD

THIS RECIPE USES WATER RATHER THAN MILK WHICH GIVES IT A CRISPIER CRUST.
A CLASSIC WHITE BREAD THAT EVERYONE WILL LOVE.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	10 fl oz (1 ¼ c)	12 fl oz (1 ½ c)
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	2 c	3 ⅓ c	4 c
Dry Milk	1 tbsp	2 tbsp	2 tbsp
Sugar	1 ½ tbsp	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

ENGLISH MUFFIN BREAD

HERE'S A BREAD THAT HAS THE GREAT TASTE OF ENGLISH MUFFINS,
BUT THAT YOU CAN MAKE AT HOME IN YOUR BREADMAKER.
THIS BREAD IS GREAT TOASTED!

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1½ Pound Loaf	
Water	7 fl oz (¾ cup + 2 tbsp)	9 ½ fl oz (1 c + 3 tbsp)	
Butter or Margarine	2 tsp	1 tbsp	
Bread Flour	2 c	3 c	
Yellow Cornmeal	3 tbsp	¼ c	
Dry Milk	2 tbsp	3 tbsp	
Sugar	1 ½ tbsp	2 tbsp	
Salt	¾ tsp	1 ¼ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

FRENCH BREAD

CRUSTY ON THE OUTSIDE, CHEWY ON THE INSIDE.
JUST THE WAY IT SHOULD BE!

Menu Selection : French			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	7 fl oz (¾ c + 2 tbsp)	10 ½ fl oz (1 ¼ c + 1 tbsp)	12 ½ fl oz (1 ½ c + 1 tbsp)
Butter or Margarine	1 ½ tsp	1 tubs	1 ½ tbsp
Bread Flour	2 ½ c	3 ⅓ c	4 ¼ c
Sugar	1 tsp	1 ½ tsp	2 tsp
Salt	¾ tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	¾ tsp	1 ½ tsp	2 tsp

HONEY OATMEAL BREAD

USE OLD-FASHIONED OR QUICK COOKING OATS IN THIS RECIPE, BUT DO NOT USE INSTANT OATMEAL.
A VERY LIGHT TEXTURED BREAD WITH A CRISPY CRUST.
A GOOD, ALL-PURPOSE BREAD.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 fl oz (¾ c)	9 ½ fl oz (1 c + 3 tbsp)	13 fl oz (1 ½ c + 2 tbsp)
Honey	2 tbsp	2 tbsp	2 tbsp
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	1 ½ c	2 ⅓ c	3 ½ c
Oats, quick or old-fashioned	⅔ c	1 c	1 c
Dry Milk	1 tbsp	2 tbsp	2 tbsp
Salt	¾ tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

OATMEAL BREAD

A BASIC WHITE BREAD WITH A TOUCH OF OATS AND HINT OF BROWN SUGAR.
MADE WITH MILK, THE CRUST IS TENDER.
USE OLD-FASHIONED OR QUICK COOKING OATS, NOT INSTANT OATMEAL.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Milk, 80° F	7 fl oz (¾ c + 2 tbsp)	9 fl oz (1 c + 2 tbsp)	
Butter or Margarine	1 tbsp	2 tbsp	
Bread Flour	2 c	2 ½ c	
Oat, quick or old fashioned	½ c	¾ c	
Brown Sugar, packed	1 tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

OLD FASHIONED WHITE BREAD

THIS RECIPE IS MADE WITH MILK FOR A TENDER CRUST AND FINE TEXTURE.
JUST LIKE GRANDMA USED TO MAKE, NOW YOU CAN TOO!

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1½ Pound Loaf	2 Pound Loaf
Milk	6 fl oz (¾ c)	9 fl oz (1 c + 2 tbsp)	13 fl oz (1½ c + 2 tbsp)
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	2 c	3 c	4 c
Sugar	1 tbsp	1½ tbsp	2 tbsp
Salt	1 tsp	1½ tsp	1 ½ tsp
Active Dry Yeast	1½ tsp	2 tsp	2¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1½ tsp	2 tsp

YOGURT BREAD

THE ADDITION OF PLAIN YOGURT ADDS A LITTLE TANG TO THIS BREAD, BUT VERY SUBTLE.
A GOOD BASIC, GENERAL PURPOSE BREAD.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	3 ½ fl oz (¼ c + 3 tbsp)	5 fl oz (½ c + 2 tbsp)	
Butter or Margarine	1 ½ tbsp	2 tbsp	
Plain, Non-Fat Yogurt	⅓ c	½ c	
Bread Flour	2 c	3 c	
Dry Milk	1 ½ tbsp	2 tbsp	
Sugar	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

Whole Wheat

100% WHOLE WHEAT BREAD

A DENSE BREAD, PACKED WITH FIBER SINCE ALL WHOLE WHEAT FLOUR IS USED. LONGER KNEADING CYCLE AT WHEAT SETTING WILL PROVIDE GREAT RESULTS. IF BREAD COLLAPSES DURING THE BAKING PERIOD, ADD 1 OR 1 ½ TABLESPOONS OF VITAL WHEAT GLUTEN TO RECIPE FOR RESPECTIVE LOAF SIZE TO PREVENT THIS FROM HAPPENING. VITAL WHEAT GLUTEN CAN BE FOUND IN MOST HEALTH FOOD STORES.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	5 fl oz (½ c + 2 tbsp)	9 fl oz (1 c + 2 tbsp)	11 ½ fl oz (1 ¼ c + 3 tbsp)
Egg, large	1	1	1
Molasses	2 tsp	1 tbsp	1 ½ tbsp
Honey	2 tsp	1 tbsp	1 ½ tbsp
Butter or Margarine	1 ½ tbsp	2 tbsp	2 tbsp
Whole Wheat Flour	2 ⅓ c	3 ⅓ c	4 ¼ c
Dry Milk	1 tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

50% WHOLE WHEAT BREAD

FOR THOSE THAT LIKE A LIGHTER TEXTURED WHEAT BREAD, THIS IS THE RECIPE FOR YOU.
CONTAINS EQUAL AMOUNTS OF BREAD AND WHOLE WHEAT FLOUR.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 fl oz (¾ c)	10 ½ fl oz (1 ¼ c + 1 tbsp)	12 fl oz (1 ½ c)
Honey	2 tsp	1 tbsp	1 ½ tbsp
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	1 c	1 ⅔ c	2 c
Whole Wheat Flour	1 c	1 ⅔ c	2 c
Brown Sugar, packed	1 tbsp	2 tbsp	2 tbsp
Dry Milk	1 tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

BUTTERMILK WHEAT BREAD

A MOIST, LIGHT TEXTURED WHEAT BREAD THAT'S SURE TO PLEASE.
A GREAT BREAD FOR SANDWICHES.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Buttermilk, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	10 ½ fl oz (1 ¼ c + 1 tbsp)	14 fl oz (1 ¾ c)
Butter or Margarine	1 ½ tbsp	2 tbsp	2 tbsp
Bread Flour	⅔ c	1 c	1 ⅓ c
Whole Wheat Flour	1 ⅓ c	2 c	2 ⅔ c
Brown Sugar, packed	1 ½ tbsp	2 tbsp	3 tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Baking Soda	⅛ tsp	¼ tsp	½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

CARROT WHEAT BREAD

SHREDDED CARROT ADDS A LITTLE COLOR AND FLAVOR TO THIS WHEAT BREAD.
GOOD FOR SANDWICHES OR WITH HEARTY SOUPS.
NUT OR RAISINS MAY ALSO BE ADDED FOR EXTRA FLAVOR.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	5 ½ fl oz (⅔ c)	8 fl oz (1 c)	
Butter or Margarine	1 tbsp	2 tbsp	
Shredded Carrot	1/3 c	½ c	
Bread Flour	¾ c	1 c	
Whole Wheat Flour	1 ½ c	2 c	
Brown Sugar, packed	2 tbsp	3 tbsp	
Dry Milk	1 tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	
Ground Nuts, optional	¼ c	½ c	
Raisins, optional	¼ c	½ c	

CRACKED WHEAT BREAD

THE ADDITION OF CRACKED WHEAT TO THIS RECIPE ADDS A LITTLE CRUNCH AND, OF COURSE, MORE FIBER.
A LIGHT, YET HEARTY AND SATISFYING BREAD.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 fl oz (¾ c)	8 ½ fl oz (1 c + 1 tbsp)	13 fl oz (1 ½ c + 2 tbsp)
Butter or Margarine	2 tsp	1 tbsp	2 tbsp
Bread Flour	1 ¼ c	1 ¾ c	2 ½ c
Whole Wheat Flour	⅔ c	1 c	1 ⅓ c
Cracked Wheat Cereal	⅓ c	½ c	⅔ c
Brown Sugar, packed	1 ½ tbsp	2 tbsp	3 tbsp
Salt	¾ tsp	1 ½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

GRANOLA BREAD

GRANOLA BREAKFAST CEREAL, NON-FAT PLAIN YOGURT AND A LITTLE WHOLE WHEAT FLOUR ADD
FIBER AND GREAT TASTE TO THIS BREAD. GOOD TOASTED OR FOR SANDWICHES.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	5 fl oz (½ c + 2 tbsp)	6 fl oz (¾ c)	
Plain, non-fat Yogurt	⅓ c	½ c	
Butter or Margarine	1 ½ tbsp	2 tbsp	
Bread Flour	2 c	2 ⅓ c	
Whole Wheat Flour	⅓ c	½ c	
Granola Cereal	⅓ c	½ c	
Brown Sugar, packed	1 ½ tbsp	2 tbsp	
Dry Milk	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

MULTI-GRAIN FRENCH

SEVEN GRAIN CEREAL ADDS FIBER TO THIS FRENCH BREAD.

SEVEN GRAIN CEREAL IS AVAILABLE IN MOST HEALTH FOOD STORES AND CONTAINS SUCH GRAINS AS WHEAT, OATS, MILLET, TRITICALE, SOYBEANS, BUCKWHEAT AND YELLOW CORN.

Menu Selection : French			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	7 ½ fl oz (¾ c + 3 tbsp)	10 fl oz (1 ¼ c)	12 fl oz (1 ½ c)
Butter or Margarine	1 ½ tsp	1 tbsp	1 ½ tbsp
Bread Flour	1 ½ c	2 c	3 c
Whole Wheat Flour	¾ c	1 c	1 c
7-Grain Cereal	¼ c	½ c	½ c
Salt	¾ tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	¾ tsp	1 ½ tsp	2 tsp

MULTI-GRAIN WHEAT BREAD

THIS WHOLE WHEAT BREAD HAS A LITTLE CRUNCH DUE TO THE ADDITION OF 7-GRAIN CEREAL.

A LIGHT TEXTURED, BUT FIBER-FILLED BREAD, IT'S GOOD TOASTED OR FOR SANDWICHES.

7-GRAIN CEREAL CAN BE FOUND AT MOST HEALTH FOOD STORES.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 fl oz (¾ c)	9 fl oz (1 c + 2 tbsp)	
Honey	2 tbsp	3 tbsp	
Butter or Margarine	1 ½ tbsp	2 tbsp	
Whole Wheat Flour	¼ c	1 ¾ c	
Bread Flour	¾ c	1 c	
7-Grain Cereal	¼ c	½ c	
Dry Milk	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

SHREDDED WHEAT BREAD

ADD A COUPLE OF LARGE SHREDDED WHEAT CEREAL BISCUITS TO THIS BREAD FOR ADDED FIBER AND NUTRITION.
THE CEREAL BLENDS RIGHT INTO THE DOUGH.
WELL WORTH A TRY IF YOU HAVE SOME CEREAL ON HAND.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	7 fl oz (¾ c + 2 tbsp)	9 ½ fl oz (1 c + 3 tbsp)	13 fl oz (1 ½ c + 2 tbsp)
Butter or Margarine	1 ½ tbsp	2 tbsp	2 tbsp
Shredded Wheat Cereal	1 ½ large biscuits, broken up (1 c)	2 large biscuits, broken up (1 ½ c)	2 large biscuits, broken up (1 ½ c)
Bread Flour	2 c	2 ⅔ c	3 ¾ c
Brown Sugar, packed	1 ½ tbsp	2 tbsp	3 tbsp
Dry Milk	1 ½ tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

SUNFLOWER OAT WHEAT BREAD

SUNFLOWER SEEDS, OATS AND HONEY ADD A NUTTY FLAVOR TO THIS WHEAT BREAD
WHICH USES BOTH WHOLE WHEAT FLOUR AND BREAD FLOUR.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	9 fl oz (1 c + 2 tbsp)	
Honey	2 tbsp	3 tbsp	
Butter or Margarine	1 ½ tbsp	2 tbsp	
Bread Flour	⅔ c	1 c	
Whole Wheat Flour	1 ½ c	2 c	
Oats, quick or old-fashioned	¼ c	⅓ c	
Sunflower Seeds, salted	¼ c	⅓ c	
Salt	¾ tsp	1 tsp	
Active Dry Yeast	1 tsp	1 ½ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	¾ tsp	1 tsp	

WHEAT BARLEY BREAD

BREAD FLOUR, WHOLE WHEAT FLOUR AND BARLEY FLAKES CREATE A GREAT SANDWICH BREAD.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 fl oz (¾ c)	8 ½ fl oz (1 c + 1 tbsp)	
Honey	1 ½ tbsp	2 tbsp	
Butter or Margarine	1 tbsp	2 tbsp	
Bread Flour	1 c	1 ½ c	
Whole Wheat Flour	1 c	1 ½ c	
Rolled Barley Flakes	1/3 c	½ c	
Dry Milk	1 tbsp	1 ½ tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

WHEAT BERRY BREAD

ADD SOAKED WHEAT BERRIES TO THIS RECIPE FOR ADDED FIBER AND CRUNCH.

WHEAT BERRIES MUST BE SOAKED TO SOFTEN BEFORE USING AND CAN BE FOUND AT HEALTH FOOD STORES.

BAKES INTO A PICTURE PERFECT LOAF.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	5 ½ fl oz (¾ c)	7 fl oz (¾ c + 2 tbsp)	
Vegetable Oil	2 tsp	1 tbsp	
Butter or Margarine	1 ½ tbsp	2 tbsp	
Honey	1 ½ tbsp	2 tbsp	
Molasses	2 tsp	1 tbsp	
Whole Wheat Flour	1 ½ c	2 c	
Bread Flour	¾ c	1 c	
Wheat Berries, soaked and drained	½ c	½ c	
Wheat Germ	1 ½ tbsp	2 tbsp	
Dry Milk	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

WHEAT BRAN BREAD

THIS BREAD INCLUDES UNPROCESSED WHEAT BRAN FOR
HIGHER NUTRITIONAL VALUE, PLUS IT'S SWEETENED WITH HONEY.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 fl oz (¾ c)	8 fl oz (1 c)	
Honey	1 ½ tbsp	2 tbsp	
Butter or Margarine	1 tbsp	2 tbsp	
Bread Flour	2 c	2 ¾ c	
Unprocessed Wheat Bran	1/3 c	½ c	
Dry Milk	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

WHEAT 'N YOGURT BREAD

USE PLAIN, NON-FAT YOGURT AS PART OF THE LIQUID FOR THIS LIGHT TEXTURED WHEAT BREAD.
A GOOD, ALL PURPOSE BREAD EVERYONE WILL LIKE.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound	1 ½ Pound	2 Pound Loaf
Water, 80° F		8 fl oz (1 c)	9 fl oz (1 c + 2 tbsp)
Plain Nonfat Yogurt		½ c	2/3 c
Butter or Margarine		2 tbsp	2 tbsp
Bread Flour		1 ⅓ c	1 ½ c
Whole Wheat Flour		2 c	2 ¾ c
Dry Milk		2 tbsp	2 tbsp
Brown Sugar, packed		2 tbsp	2 tbsp
Salt		1 ¼ tsp	1 ½ tsp
Active Dry Yeast		2 tsp	2 ¼ tsp
-or-		-or-	-or-
Bread Machine Yeast		1 ½ tsp	2 tsp

WHOLE WHEAT OAT BRAN BREAD

A COMBINATION OF BREAD FLOUR, WHOLE WHEAT FLOUR AND DRY OAT BRAN CEREAL SWEETENED WITH HONEY.
BAKES INTO A NICE LOAF WITH A LIGHT TEXTURE.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	7 fl oz (¾ c + 2 tbsp)	9 fl oz (1 c + 2 tbsp)	
Honey	1 tbsp	1 ½ tbsp	
Butter or Margarine	2 tsp	1 tbsp	
Bread Flour	1 ¼ c	1 ½ c	
Whole Wheat Flour	¾ c	1 ¼ c	
Dry Oat Bran Cereal	⅓ c	½ c	
Dry Milk	1 tbsp	1 ½ tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

DILL BREAD

A VERY LIGHT TEXTURED BREAD WITH A HINT OF DILL.
SERVE WITH SOUPS, SALADS OR AS A WARM LOAF WITH DINNER.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 fl oz (¾ c)	9 fl oz (1 c + 2 tbsp)	12 fl oz (1 ½ c)
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	2 c	3 c	4 c
Sugar	1 ½ tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Dill Weed	2 tsp	1 tbsp	1 ½ tbsp
Dry Milk	1 tbsp	1 ½ tbsp	2 tbsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

FRENCH GARLIC BREAD

CHOPPED GREEN ONION AND FRESH GARLIC TURN THIS FRENCH BREAD INTO A TASTE-TEMPTING TREAT THAT SMELLS WONDERFUL WHILE BAKING. ESPECIALLY GOOD WITH SEAFOOD, PASTA DISHES OR SALADS.

Menu Selection : Basic, French or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	9 fl oz (1 c + 2 tbsp)	
Butter or Margarine	2 tsp	1 tbsp	
Bread Flour	2 ¼ c	3 ¼ c	
Chopped Green Onion Tops	1 ½ tsp	2 tsp	
Chopped Garlic Cloves	1 tsp	1 ½ tsp	
Sugar	1 tsp	1 ½ tsp	
Salt	¾ tsp	1 ¼ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

GARLIC BREAD

DELIGHTFUL AROMA. SERVE WARM WITH YOUR FAVORITE ITALIAN PASTA DISH.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 fl oz (¾ c)	9 fl oz (1 c + 2 tbsp)	12 fl oz (1 ½ c)
Butter or Margarine	2 tsp	1 tbsp	2 tbsp
Bread Flour	2 c	3 c	4 c
Dry Milk	2 tsp	1 tbsp	2 tbsp
Sugar	2 tsp	1 tbsp	1 ½ tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Dried Parsley Flakes	2 tsp	1 tbsp	1 ½ tbsp
Garlic Powder	½ - 1 tsp (to taste)	¾ - 1 tsp (to taste)	1 - 1 ½ tsp (to taste)
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

HERB BREAD

THE COMBINATION OF HERBS USED IN THIS BREAD WILL MAKE YOUR TASTEBUDS COME TO LIFE.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Evaporated Milk, 80°	5 ½ fl oz (¾ c)	8 fl oz (1 c)	
Water, 80° F	2 fl oz (¼ c)	2 ¾ fl oz (⅓ c)	
Vegetable Oil	2 tsp	1 tbsp	
Sugar	1 ½ tbsp	2 ½ tbsp	
Salt	1 ¼ tsp	1 ½ tsp	
Celery Seed	¾ tsp	1 tsp	
Rubbed Sage	¾ tsp	1 ¼ tsp	
Ground Ginger	pinch	⅛ tsp	
Marjoram	pinch	⅛ tsp	
Bread Flour	2 c	3 c	
Cornmeal	¼ c	⅓ c	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

ITALIAN HERB BREAD

GRATED PARMESAN CHEESE AND ITALIAN SEASONING ADD A LITTLE ZING TO ITALIAN BREAD.
SERVE AS A WARM LOAF WITH YOUR FAVORITE ITALIAN DISH, OR SLICE IT THICK,
BUTTER AND TOAST OR GRILL TO BROWN.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	5 ½ fl oz (2/3 c)	8 ½ fl oz (1 c + 1 tbsp)	12 fl oz (1 ½ c)
Butter or Margarine	1 ½ tbsp	2 tbsp	2 tbsp
Bread Flour	1 ¾ c	2 ¾ c	4 c
Dry Milk	2 tsp	1 tbsp	1 ½ tbsp
Sugar	2 tsp	1 tbsp	1 ½ tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Grated Parmesan Cheese	1 tbsp	2 tbsp	3 tbsp
Italian Seasoning	1 ½ tsp	2 tsp	2 ½ tsp
Active Dry Yeast	1 ¼ tsp	1 ½ tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	¾ tsp	1 tsp	2 tsp

POTATO CHIVE BREAD

A FUN VARIATION OF POTATO BREAD ADDING MORE FLAVOR TO GO WITH YOUR FAVORITE SOUPS AND MORE.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	5 fl oz (½ c + 2 tbsp)	8 fl oz (1 c)	
Butter or Margarine	1 tbsp	1 ½ tsp	
Mashed Potatoes, leftover	⅓ c	½ c	
Bread Flour	2 c	3 c	
Dry Milk	1 tbsp	1 ½ tbsp	
Sugar	1 tbsp	1 ½ tbsp	
Freeze-dried Chives	2 tsp	1 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

POTATO BREAD

AN OLD-TIME FAVORITE, UPDATED USING INSTANT POTATO FLAKES.

SAVE LIQUID FROM COOLING POTATOES TO REPLACE WATER IN THIS RECIPE FOR ADDED FLAVOR.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1½ Pound Loaf	2 Pound Loaf
Water, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	9 fl oz (1 c + 2 tbsp)	13 fl oz (1½ c + 2 tbsp)
Butter or Margarine	1 tbsp	1 ½ tbsp	2 tbsp
Bread Flour	2 c	3 c	3 ¾ c
Instant Potato Flakes	⅓ c	½ c	⅔ c
Dry Milk	1 tbp	1 ½ tbsp	2 tbsp
Sugar	1 tbsp	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	1 ½ tsp

Rye Bread

CLASSIC RYE BREAD

A LIGHT, BUT HEARTY RYE THAT CAN BE PREPARED WITH OR WITHOUT CARAWAY SEED, DEPENDING ON YOUR PLEASURE.

Menu Selection : Basic, Dark or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	2 ½ fl oz (¾ c)	10 fl oz (1 ¼ c)	12 fl oz (1 ½ c)
Butter or Margarine	2 tsp	1 tbs	1 tbs
Bread Flour	1 1/3 c	2 1/3 c	3 c
Medium Rye Flour	2/3 c	1 c	1 ¼ c
Dry Milk	2 tsp	2 tbs	2 tbs
Sugar	1 ½ tbs	1 ½ tbs	1 ½ tbs
Salt	½ tsp	1 ¼ tsp	1 ½ tsp
Caraway Seed	1 tsp	2 tsp	2 tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

PUMPERNICKEL RYE BREAD

A LITTLE BIT OF COCOA GIVES THIS BREAD ITS CHARACTERISTIC DARK COLOR.

A GOOD BREAD FOR A HEARTY SANDWICH.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	5 fl oz (½ c + 2 tbs)	8 ½ fl oz (1 c + 1 tbs)	12 fl oz (1 ½ c)
Molasses	1 ½ tbs	2 tbs	2 tbs
Butter or Margarine	2 tbs	3 tbs	3 tbs
Bread Flour	1 ½ c	2 ¼ c	2 ⅔ c
Medium Rye Flour	⅓ c	½ c	⅔ c
Whole Wheat Flour	⅓ c	½ c	⅔ c
Cocoa, unsweetened	1 tbs	2 tbs	2 ½ tbs
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	¾ tsp	1 ½ tsp	2 tsp

TOMATO BASIL RYE BREAD

A GREAT BREAD TO SERVE WITH SOUPS AND SALADS.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 fl oz (¾ c)	8 fl oz (1 c)	
Vegetable Oil	1 tbsp	2 tbsp	
Sun-Dried Tomatoes	4 halves	6 halves	
Sugar	2 tbsp	3 tbsp	
Salt	1 tsp	1 ½ tsp	
Bread Flour	1 ¾ c	2 ⅓ c	
Medium Rye Flour	½ c	1 c	
Dried Basil Leaves	1 ½ tsp	2 tsp	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

Sourdough

SOURDOUGH BREAD

MAKE YOUR OWN SOURDOUGH STARTER FOR THIS BREAD.
ONCE MADE, IT WILL LAST A LONG TIME PROVIDING YOU TAKE PROPER CARE OF IT.
SHARE WITH FRIENDS.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	4 fl oz (½ c)	5 fl oz (½ c + 2 tbsp)	6 ½ fl oz (¾ c + 1 tbsp)
Sourdough Starter, room temp	⅔ c	1 c	1 ¼ c
Bread Flour	2 c	2 ¾ c	3 ½ c
Sugar	2 tsp	1 tbsp	1 ½ tbsp
Salt	¾ tsp	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

SOURDOUGH WHEAT BREAD

USE THE SAME STARTER AS FOR THE SOURDOUGH BREAD.
THIS IS A HEARTIER SOURDOUGH BREAD AS IT USES HALF BREAD FLOUR AND HALF WHOLE WHEAT FLOUR.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	4 fl oz (½ c)	6 fl oz (¾ c)	6 fl oz (¾ c)
Sourdough Starter, room temp	⅔ c	1 c	1 ¼ c
Molasses	2 tsp	1 tbsp	1 tbsp
Bread Flour	1 c	1 ½ c	1 ½ c
Whole Wheat Flour	1 c	1 ½ c	1 ¾ c
Salt	¾ tsp	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

Sweet Bread

APRICOT ALMOND BREAD

APRICOTS AND ALMONDS TURN THIS BREAD INTO A DELIGHTFUL BREAKFAST BREAD.

IT'S EVEN GREAT FOR LUNCH WITH A SALAD.

DO NOT ADD MORE APRICOTS THAN RECOMMENDED AS THE CONSISTENCY OF THE DOUGH WILL BE AFFECTED.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	2 fl oz (¼ c)	4 fl oz (½ c)	
Gerber Baby Food, apricots with tapioca	(1) 6 oz jar	(1) 6 oz jar	
Vegetable Oil	2 tbsp	3 tbsp	
Almond Extract	1 tsp	1 ½ tsp	
Sugar	2 tbsp	3 tbsp	
Salt	1 tsp	1 ½ tsp	
Bread Flour	2 ½ c	3 ¼ c	
Active Dry Yeast	2 ¼ tsp	1 tbsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 ½ tsp	2 tsp	
Dried Apricots, quartered	½ c	⅔ c	
Slivered Almonds	½ c	⅔ c	

APRICOT ALMOND BREAD (VERSION 2)

A SLIGHT VARIATION OF THE ABOVE RECIPE.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F		10 fl oz (1 ¼ c)	11 ½ fl oz (1 ¼ c + 3 tbsp)
Butter or Margarine		2 tbsp	2 tbsp
Bread Flour		3 ¼ c	3 ¾ c
Dry Milk		2 tbsp	2 tbsp
Brown Sugar, packed		2 tbsp	3 tbsp
Salt		1 ¼ tsp	1 ½ tsp
Ground Nutmeg		½ tsp	¾ tsp
Active Dry Yeast		2 tsp	2 ¼ tsp
-or-		-or-	-or-
Bread Machine Yeast		1 ½ tsp	2 tsp
Chopped, dried Apricots		½ c	⅔ c
Blanched, slivered Almonds		¼ c	⅓ c

BOSTON BROWN BREAD

THIS RECIPE USES A COMBINATION OF FLOURS AND IS SWEETENED WITH
MOLASSES AND BROWN SUGAR WITH A CRUNCH OF ALMONDS.

Menu Selection : Sweet Bread or Brown Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Buttermilk, 80° F	5 fl oz (½ c + 2 tbsp)	8 fl oz (1 c)	
Egg, large	1	1	
Molasses	1 tbsp	¼ c	
Butter or Margarine	1 tbsp	2 tbsp	
Bread Flour	1 ½ c	2 ¼ c	
Whole Wheat Flour	¼ c	½ c	
Rye Flour	¼ c	½ c	
Brown Sugar, packed	1 tbsp	1 tbsp	
Salt	½ tsp	¾ tsp	
Baking Soda	¼ tsp	½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	
Slivered Almonds	¼ c	⅓ c	
Raisins	¼ c	½ c	

CARROT RAISIN BREAD

A GREAT-TASTING VARIATION OF AN OLD FAVORITE.
THE CARROTS NOT ONLY ADD MORE COLOR BUT MORE FLAVOR, TOO.

Menu Selection : Sweet			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 fl oz (¾ c)	8 fl oz (1 c)	
Mayonnaise	2 tbsp	3 tbsp	
Grated Carrots	⅓ c	½ c	
Bread Flour	2 c	3 ¼ c	
Sugar	2 tbsp	3 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	
Raisins	¼ c	⅓ c	

CINNAMON OATMEAL RAISIN BREAD

A DIFFERENT TWIST TO CONVENTIONAL RAISIN BREAD WITH THE ADDITION OF OATS.
USE EITHER OLD-FASHIONED OR QUICK-COOKING OATS, NOT INSTANT OATMEAL.

Menu Selection : Sweet			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Milk	8 fl oz (1 c)	11 fl oz (1 ¼ c + 2 tbsp)	13 fl oz (1 ½ c + 2 tbsp)
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	2 c	2 ¾ c	3 ¼ c
Oats, quick or old-fashioned	½ c	¾ c	1 c
Brown Sugar, packed	1 tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp	1 ½ tsp
Ground Cinnamon	1 tsp	1 tsp	1 ¼ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp
Raisins	⅓ c	½ c	⅔ c

CRANBERRY PECAN BREAD

A GREAT BREAD FOR THANKSGIVING OR OTHER HOLIDAYS WHEN CRANBERRIES ARE AVAILABLE.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Milk, 80° F	2 ½ fl oz (¼ c + 1 tbsp)	3 ½ fl oz (¼ c + 3 tbsp)	
Egg, large	1	1	
Fresh Orange Sections	¼ c	¼ c	
Vegetable Oil	1 tbsp	2 tbsp	
Sugar	2 tbsp	3 tbsp	
Salt	¾ tsp	1 ¼ tsp	
Bread Flour	2 ¼ c	3 c	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	
Fresh Whole Cranberries	½ c	⅔ c	
Grated Orange Peel	2 tsp	1 tbsp	
Pecan Halves	¼ c	⅓ c	

OATMEAL MAPLE PECAN BREAD

A SLIGHT VARIATION TO TYPICAL OATMEAL BREAD WITH THE ADDITION OF PECANS.
USE EITHER OLD-FASHIONED OR QUICK-COOKING OATS, NOT INSTANT OATMEAL.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	5 ½ fl oz (⅔ c)	7 fl oz (¾ c + 2 tbsp)	
Maple Flavored Syrup	3 tbsp	⅓ c	
Butter or Margarine	1 tbsp	2 tbsp	
Bread Flour	2 c	2 ½ c	
Oats, quick or old-fashioned	½ c	¾ c	
Dry Milk	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	
Chopped Pecans	⅓ c	½ c	

ORANGE WHEAT BREAD

THIS RECIPE HAS BOTH ORANGE JUICE AND GRATED ORANGE PEEL TO ADD A CITRUS FLAVOR.
A LIGHT TEXTURED BREAKFAST-TYPE BREAD WORTH TRYING.

Menu Selection : Whole Wheat			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Orange Juice	2 ½ fl oz (¼ c + 1 tbsp)	4 fl oz (½ c)	
Water, 80° F	4 fl oz (½ c)	5 ½ fl oz (⅔ c)	
Butter or Margarine	1 ½ tbsp	2 tbsp	
Bread Flour	⅔ c	1 c	
Whole Wheat Flour	1 ⅓ c	2 c	
Wheat Germ	3 tbsp	¼ c	
Grated Orange Peel	1 ½ tbsp	2 tbsp	
Sugar	1 ½ tbsp	2 tbsp	
Dry Milk	2 tsp	1 tbsp	
Salt	1 tsp	1 ½ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

PANETTONE

THIS RECIPE ORIGINATED IN ITALY WHERE IT IS STILL A FAVORITE HOLIDAY FRUIT BREAD.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	4 fl oz (½ c)	4 ½ fl oz (½ c + 1 tbsp)	8 fl oz (1 c)
Egg, large	1	2	2
Vanilla Extract	¼ tsp	½ tsp	½ tsp
Butter or Margarine	2 tbsp	¼ c	3 tbsp
Bread Flour	2 c	3 c	4 c
Sugar	2 tbsp	¼ c	3 tbsp
Salt	½ tsp	½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	½ tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp
Raisins	¼ c	½ c	½ c
Mixed Fruit and Peel	¼ c	½ c	½ c
Slivered Almonds	1 tbsp	2 tbsp	3 tbsp
Grated Lemon Peel	1 tbsp	2 tbsp	2 tbsp

RAISIN BRAN BREAD

WHAT BETTER BREAD TO WAKE UP TO IN THE MORNING!
WARM FROM THE BREADMAKER OR TOASTED, A GREAT WAY TO START THE DAY.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	7 fl oz (¾ c + 2 tbsp)	9 ½ fl oz (1 c + 3 tbsp)	12 fl oz (1 ½ c)
Honey	2 tsp	1 tbsp	3 tbsp
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Raisin Bran Cereal	1 c	1 ½ c	2 c
Raisins	⅓ c	½ c	¾ c
Bread Flour	2 c	2 ⅔ c	3 ¾ c
Dry Milk	1 ½ tbsp	2 tbsp	2 tbsp
Salt	¾ tsp	1 tsp	1 ½ tsp
Ground Cinnamon	¾ tsp	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

RAISIN BREAD

AN ABSOLUTELY DELIGHTFUL WAY TO START THE DAY!

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	7 fl oz (¾ c + 2 tbsp)	10 ½ fl oz (1 ¼ c + 1 tbsp)	12 ½ fl oz (1 ½ c + 2 tbsp)
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	2 c	3 ⅓ c	4 c
Dry Milk	1 tbsp	2 tbsp	2 tbsp
Sugar	1 tbsp	2 tbsp	2 ½ tbsp
Salt	1 tsp	1 ½ tsp	1 ¾ tsp
Ground Cinnamon	½ tsp	1 tsp	1 ¼ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp
Raisins	½ c	¾ c	1 c
Chopped Nuts	¼ c	¼ c	½ c

SPICED FRUIT BREAD

A SPICY TWIST TO A HOLIDAY TRADITION.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	1 ½ fl oz (3 tbsp)	1 fl oz (2 tbsp)	
Cottage Cheese, 80° F	⅓ c	¾ c	
Egg, large	1	2	
Vegetable Oil	1 ½ tbsp	2 tbsp	
Bread Flour	2 c	3 c	
Sugar	1 tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Ground Nutmeg	¼ tsp	½ tsp	
Ground Cloves	pinch	⅛ tsp	
Ground Mace	pinch	⅛ tsp	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	
Raisins	¼ c	⅓ c	
Craisins (dried cranberries)	¼ c	⅓ c	

STOLLEN BREAD

THIS IS THE EASY WAY TO MAKE STOLLEN BREAD FOR THE HOLIDAYS OR ANY TIME OF THE YEAR.
AFTER BAKING, DUST WITH POWDERED SUGAR OR DRIZZLE WITH A POWDERED SUGAR ICING BEFORE SLICING.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	5 fl oz (2/3 c)	7 ½ fl oz (3/4 c + 2 tbsp)	8 ½ fl oz (1 c + 1 tbsp)
Butter or Margarine	1 ½ tbsp	2 tbsp	2 tbsp
Bread Flour	2 c	2 ½ c	4 tbsp
Sugar	1 tbsp	1 ½ tbsp	3 tbsp
Salt	½ tsp	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 ¼ tsp	1 ¾ tsp	2 tsp
Red Candied Cherries	2 tbsp	¼ c	1/3 c
Green Candied Cherries	2 tbsp	¼ c	1/3 c
Raisins	¼ c	¼ c	1/3 c
Chopped Nuts	1/3 c	½ c	1/3 c

CHEESE BREAD

A HINT OF SHARP CHEDDAR CHEESE ADDS A DELIGHTFUL FLAVOR TO THIS BREAD.
MAKE SURE THE SHREDDED CHEESE IS FROZEN WHEN ADDED AT THE ALERT FOR BEST RESULTS.

Menu Selection : Sweet Bread			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Water, 80° F	4 fl oz (½ c)	6 fl oz (¾ c)	10 fl oz (1 ¼ c)
Egg, large	1	1	1
Butter or Margarine	1 tbsp	1 ½ tbsp	2 tbsp
Bread Flour	2 c	2 ¾ c	4 c
Sugar	2 tsp	1 tbsp	1 ½ tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp
Shredded Sharp Cheddar Cheese, frozen	½ c	¾ c	1 c

CHILI BEAN BREAD

A BREAD RECIPE WITH A SOUTHWESTERN FLAIR.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	4 ½ fl oz (½ c + 1 tbsp)	7 fl oz (¾ c + 2 tbsp)	
Vegetable Oil	1 tbsp	2 tbsp	
Fat-Free Refried Beans	¾ c	1 c	
Sugar	2 tbsp	3 tbsp	
Salt	¾ tsp	1 tsp	
Bread Flour	2 c	3 c	
Corn Meal	1/3 c	½ c	
Chili Powder	1 ½ tsp	2 tsp	
Dried Onion Flakes	1 ½ tsp	1 tbsp	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

EGG BREAD

EGGS ADD A SPECIAL FLAVOR TO THIS BREAD. A VERY TENDER BREAD DUE TO USING BOTH EGGS AND MILK.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	2 Pound Loaf
Milk	5 ½ fl oz (⅔ c)	6 ½ fl oz (¾ c + 1 tbsp)	9 ½ fl oz (1 c + 3 tbsp)
Egg, large	1	2	2
Butter or Margarine	1 tbsp	2 tbsp	2 tbsp
Bread Flour	2 ¼ c	3 ¼ c	4 c
Sugar	1 ½ tsp	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp	2 ¼ tsp
-or-	-or-	-or-	-or-
Bread Machine Yeast	1 tsp	1 ½ tsp	2 tsp

PEANUT BUTTER BREAD

THIS RECIPE IS FOR ALL THE PEANUT BETTER LOVERS.

USE CREAMY OR CHUNKY-STYLE PEANUT BUTTER.

ALL THAT'S LEFT IS TO SPREAD ON THE JELLY AFTER IT IS BAKED.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	6 fl oz (¾ c)	8 fl oz (1 c)	
Peanut Butter, creamy or chunky	⅓ c	½ c	
Honey	1 tbsp	1 tbsp	
Bread Flour	2 c	2 ¾ c	
Sugar	1 ½ tbsp	2 tbsp	
Salt	¼ tsp	½ tsp	
Active Dry Yeast	2 tsp	2 ½ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

SWISS JALAPEÑO BEER BREAD

IF YOU LIKE JALAPEÑOS, YOU'LL LOVE THIS RECIPE!

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Beer, 80° F, foam removed	6 fl oz (¾ c)	8 fl oz (1 c)	
Vegetable Oil	1 tbsp	2 tbsp	
Medium Rye Flour	½ c	¾ c	
Bread Flour	1 ¾ c + 1 tbsp	2 ½ c + 2 tbsp	
Sugar	1 tbsp	2 tbsp	
Salt	¾ tsp	1 tsp	
Grated Swiss Cheese	⅓ c	½ c	
Chopped Jalapeño Peppers, well drained	1 tbsp	1 ½ tbsp	
Active Dry Yeast	1 ½ tsp	2 ¼ tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

ZUCCHINI BREAD

MAKE THIS BREAD WHEN YOU HAVE A LITTLE EXTRA ZUCCHINI TO USE FROM YOUR GARDEN.

MAKE SURE TO BLOT THE SHREDDED ZUCCHINI DRY, AS IT CONTAINS A LOT OF WATER.

Menu Selection : Basic or Super Rapid			
INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf	
Water, 80° F	2 fl oz (¼ c)	4 fl oz (½ c)	
Egg, large	1	1	
Butter or Margarine	1 tbsp	2 tbsp	
Shredded Zucchini, blotted dry	⅔ c	1 c	
Bread Flour	2 c	3 c	
Chopped Nuts	¼ c	½ c	
Dry Milk	1 tbsp	2 tbsp	
Sugar	1 ½ tbsp	2 tbsp	
Salt	1 tsp	1 ½ tsp	
Ground Cinnamon	1 tsp	1 ½ tsp	
Ground Cloves	¼ tsp	½ tsp	
Ground Nutmeg	⅛ tsp	¼ tsp	
Active Dry Yeast	1 ½ tsp	2 tsp	
-or-	-or-	-or-	
Bread Machine Yeast	1 tsp	1 ½ tsp	

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Or write:

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