

### Classic White Bread



#### Ingredients:

2/3 cup water  
1 tbsp oil  
2 cups bread flour  
1 tsp salt  
1 tbsp sugar  
1 tsp instant yeast

#### Method:

In your Kitchen HQ Compact Bread Maker, add the water, oil, bread flour, salt, sugar, and yeast in that order. Using the menu button, set the machine to the 'Basic' function and select your desired color setting (light, medium, or dark). Press Start. The machine will automatically mix, proof, and bake the bread! When done, remove the loaf and make sure to use the provided tool to pry out the paddle from the bottom of your bread before slicing. Enjoy!

### Whole Wheat Bread



#### Ingredients:

¾ cup water  
1 tbsp oil  
1 cup bread flour  
1 cup whole wheat flour  
1 tsp salt  
1 tbsp sugar  
1 ¼ tsp instant yeast

#### Method:

In your Kitchen HQ Compact Bread Maker, add the water, oil, bread flour, whole wheat flour, salt, sugar, and yeast in that order. Using the menu button, set the machine to the 'Whole Wheat' function and select your desired color setting (light, medium, or dark). Press Start. The machine will automatically mix, proof, and bake the bread! When done, remove the loaf and make sure to use the provided tool to pry out the paddle from the bottom of your bread before slicing. Enjoy!

## **Brioche Bread**



### **Ingredients:**

2/3 cup milk

2 cups bread flour

1 tsp salt

1 tbsp sugar

1 tsp instant yeast

¼ cup butter, cubed and cold

### **Method:**

In your Kitchen HQ Compact Bread Maker, add the milk, bread flour, salt, sugar, yeast, and butter in that order. Using the menu button, set the machine to the 'Sweet' function and select your desired color setting (light, medium, or dark). Press Start. The machine will automatically mix, proof, and bake the bread! When done, remove the loaf and make sure to use the provided tool to pry out the paddle from the bottom of your bread before slicing. Enjoy!

### Gluten-Free Bread



#### Ingredients:

1 ½ cups water  
1 tbsp oil  
2 eggs, beaten  
1 tsp apple cider vinegar  
2 ½ cups gluten-free flour  
1 tsp salt  
1 tsp sugar  
1 tsp xanthan gum  
2 1/4 tsp instant yeast

#### Method:

In your Kitchen HQ Compact Bread Maker, add the water, oil, eggs, vinegar, flour, salt, sugar, xanthan gum, and yeast in that order. Using the menu button, set the machine to the “Gluten Free” function and select your desired color setting (light, medium, or dark). Press Start. The machine will automatically mix, proof, and bake the bread! When done, remove the loaf and make sure to use the provided tool to pry out the paddle from the bottom of your bread before slicing. Enjoy!

### Basic Pizza Dough



#### Ingredients:

2/3 cup water  
1 tbsp olive oil  
1 ¾ cups 00 flour  
1 tsp sugar  
1 tsp salt  
1 ½ tsp instant yeast

#### Method:

In your Kitchen HQ Compact Bread Maker, add the water, oil, flour, sugar, salt, and yeast in that order. Using the menu button, set the machine to the “Dough” function. Press Start. The machine will automatically mix and proof the dough! When done, remove the dough and begin shaping!

### Homemade Strawberry Jam



#### Ingredients:

3 cups strawberries, chopped  
¾ cup sugar  
1 lemon, juiced  
2 tbsp pectin

#### Method:

In your Kitchen HQ Compact Bread Maker, add the strawberries, sugar, lemon juice, and pectin in that order. Using the menu button, set the machine to the “Jam” function. Press Start. The machine will automatically mix and cook the jam! When done, transfer the cooked jam to a container and allow to cool completely. Store in the fridge and enjoy!

### Quick Banana Bread



#### Ingredients:

3 ripe bananas, mashed  
2 eggs, beaten  
½ cup butter, melted  
¾ cup brown sugar  
2 cups bread flour  
½ tsp salt  
1 tsp baking powder  
½ tsp cinnamon

#### Method:

In your Kitchen HQ Compact Bread Maker, add the bananas, eggs, butter, sugar, flour, salt, baking powder, and cinnamon in that order. Using the menu button, set the machine to the “Quick” function and select your desired color setting (light, medium, or dark). Press Start. The machine will automatically mix and bake the banana bread! When done, remove the banana bread and make sure to use the provided tool to pry out the paddle from the bottom before slicing. Enjoy!

## Easy Chocolate Cake



### Ingredients:

1 ½ cups AP flour  
1 cup sugar  
1 tsp salt  
1 tsp baking powder  
1 tsp baking soda  
2 tbsp cocoa powder  
1 cup milk  
½ cup water  
2/3 cup vegetable oil  
1 tsp vanilla extract

### Method:

Mix all of the cake ingredients together to combine (or, use your favorite box cake recipe). Transfer the cake mixture to your Kitchen HQ Compact Bread Maker. Using the menu button, set the machine to the “Bake” function and select your desired color setting (light, medium, or dark). Press Start. The machine will automatically bake the chocolate cake! When done, remove the cake and Enjoy!