

WOLFGANG PUCK

USE AND CARE

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

2.0lb. Programmable Breadmaker

IMPORTANT NOTICE

If you have any problems with this unit, contact Consumer Relations for service PHONE: 1-800-275-8273 or visit our website at wphousewares.com

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.



W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BBME0070 Printed In China REV 1.0

IMPORTANT SAFEGUARDS

When using electrical appliances, basic precautions should always be followed, including the following:

- 1 Read all instructions.**
- 2** Do not touch hot surfaces. Use handles or knobs and a potholder.
- 3** To protect against electrical shock, do not immerse cord, plug, or any other part of this breadmaker, in water or other liquid.
- 4** Close supervision is necessary when any appliance is used by or near children.
- 5** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 6** Do not use or operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 7** The use of accessory attachments not recommended or sold by the manufacturer may cause injuries.
- 8** Do not use outdoors.
- 9** Do not let the power supply cord hang over the edge of table or counter, or touch hot surfaces.
- 10** Do not place the appliance on or near hot gas or electric burners, or in a heated oven.
- 11** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids or content.
- 12** Always attach plug to the appliance first, then plug cord into wall outlet. To disconnect, turn any control "off", then remove plug from wall outlet. Grip plug and pull from wall outlet. Never pull on the cord.
- 13** Do not use the breadmaker for other than intended use.
- 14** Avoid contacting moving parts during operation.
- 15** To reduce risk of electric shock, cook only in removable container.
- 16** Use extreme caution when removing hot container with food.
- 17** Do not clean with scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

- 18** Do not store in breadmaker any material, other than manufacturers recommended accessories nor insert any utensils, as they may create risk of fire or electric shock.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Additional Safety Information

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.

The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

NOTE: This appliance rated 550 watts and should be the only appliance operating on the circuit. The plug must be plugged into an outlet which is properly installed and grounded.

Before Your First Use

The appliance may emit a little smoke and slight odor when turning it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

Please check if all parts and accessories are "complete and free of damage".

Clean all the parts according to the section "Care & Cleaning".

We recommend a trial run to remove any protective coatings used for shipment. Set the breadmaker in BAKE mode and the TIME for 10 minutes.



Wolfgang Puck,

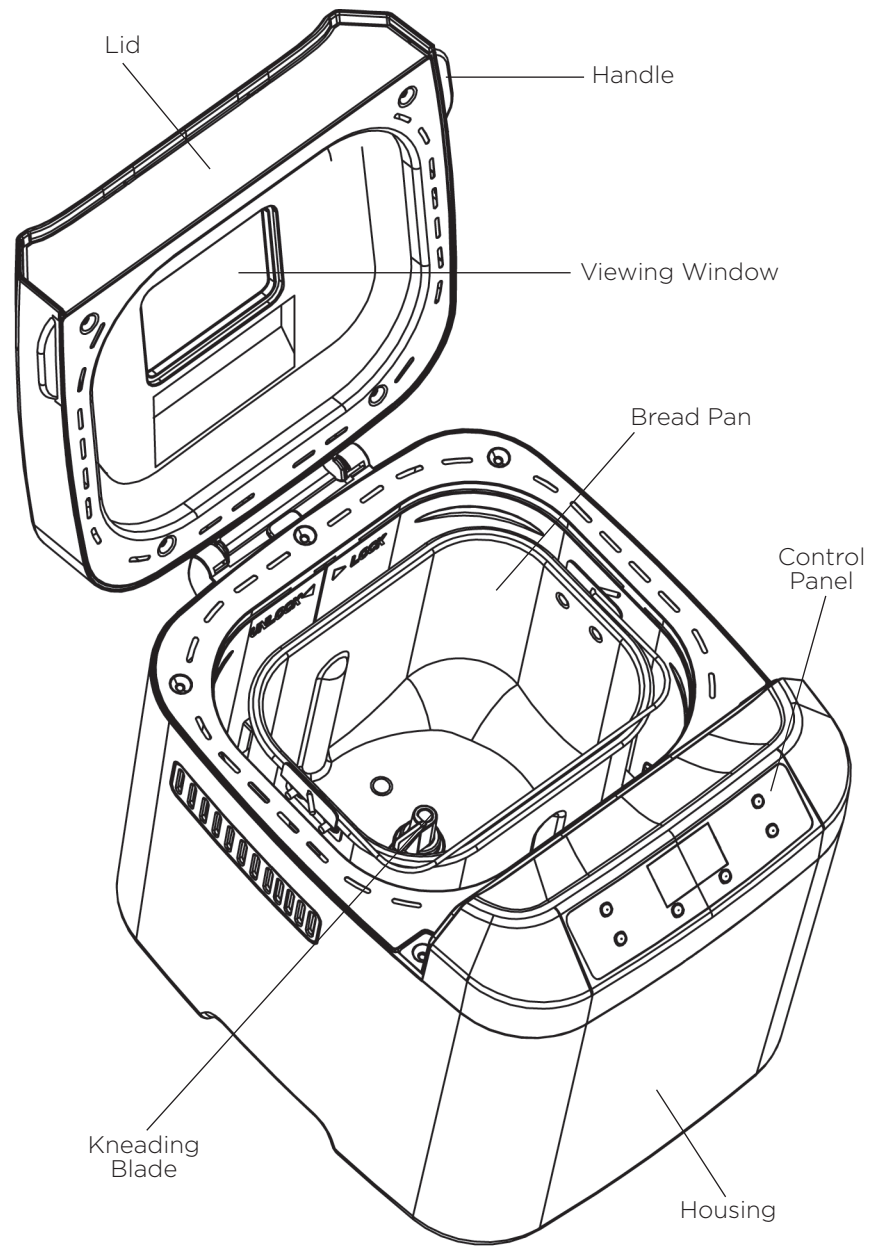
owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San

Francisco,inois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

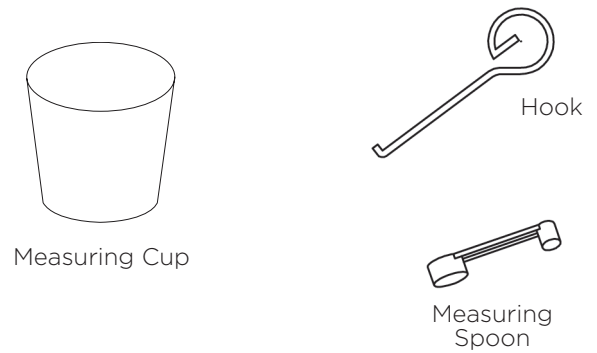
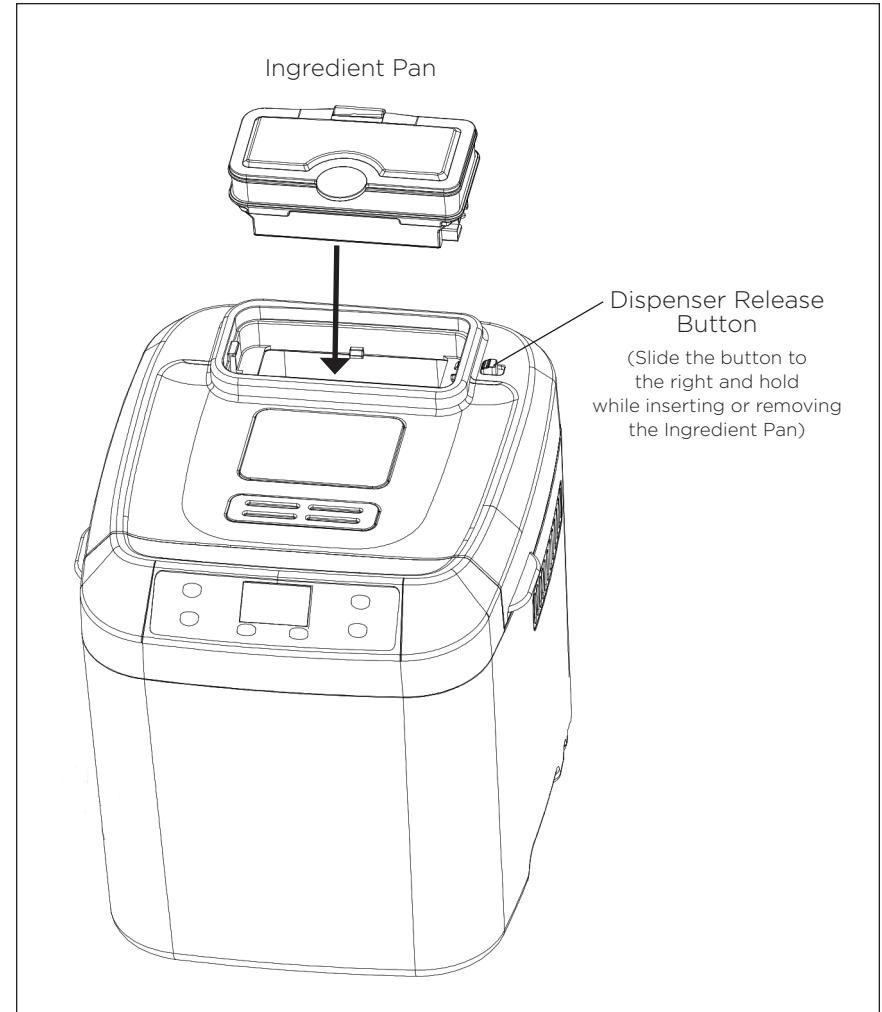
Table of Contents

Important Safeguards	2
Additional Safety Information	3
Before Your First Use	3
About Wolfgang Puck	4
Know Your Breadmaker	6
Know Your Control Panel	8
Setting Descriptions	9
Delay Function (Time)	11
Automatic Fruit & Nut Dispenser	11
Using Your Breadmaker	12
Using The Quick and Rapid Bake Cycles	14
Introduction of Bread Ingredients	14
Measuring Ingredients	16
Care & Cleaning	17
Troubleshooting Guide	18
Breadmaker Cycle Times	24
Recipes	26
Limited Warranty	39
Contact Information	Back

Know Your Breadmaker



Actual product may differ slightly from illustrations on this page



Know Your Control Panel

DISPLAY

Once your breadmaker is plugged in the LCD will illuminate and an audible beep will sound. The default display will show "2.0LB, 1, MEDIUM, 3:00" as shown in figure. 1).

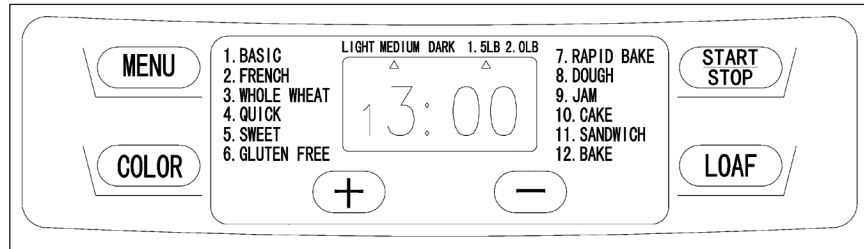


Figure 1

START / STOP

The START /STOP button is used to start or stop the selected baking program. To start a program, press the "START/STOP" button. A short beep will be heard and the two dots in the time display will begin to blink. This indicates that the selected program has begun. All other buttons on the control panel will remain locked with the exception of the START/STOP. To stop the currently selected program press the "START/STOP" button until a beep confirms that the program has been switched off.

PAUSE

After the program has started, it can be paused at anytime by pressing the START/STOP button once. The program will be paused and the breadmaker will maintain the selected settings at the time the button was pressed. The elapsed time will be flashing on the display. Press the START/STOP button again or within the 10 minutes without reprogramming and the program will resume where it left off.

Setting Descriptions

The MENU button allows you to scroll through each of the 12 programs of your breadmaker. Each press of the MENU button will sound a short beep and you will see the program cycle through each program. Press the button continuously and the breadmaker will cycle continuously through the 12 menus. Remove your finger from the MENU button once the display shows your desired program.

Setting 1 BASIC BREADS

This setting is used for breads that primarily use white flour, although some recipes may include small amounts of whole grain flour. This is the best setting to use when experimenting with different bread recipes in your Breadmaker.

Setting 2 FRENCH

Traditionally, French bread has a crispier crust and lighter texture than basic breads. Recipes usually do not include butter, margarine, or milk. Setting 4 QUICK

These breads have the shortest mixing time and are always leavened with baking powder or baking soda. Use for banana breads, coffee cakes and pound cakes.

Setting 3 WHOLE WHEAT (also MULTI-GRAIN)

This setting is used for recipes with significant amounts of whole wheat, rye flour or bran. It begins 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. The settings have an extra rise cycle to allow heavy wheat and grains to expand. Generally, whole wheat and multi-grain breads are shorter and denser than Basic, French, or Sweet breads.

Setting 4 QUICK

These breads have the shortest mixing time and are always leavened with baking powder or baking soda. Use for banana breads, coffee cakes and pound cakes.

Setting 5 SWEET

Use this setting for recipes that use a high percentage of butter, eggs and sugar, as well as fruit juice, 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.

Setting 6 GLUTEN FREE

This setting is used for kneading, rising, and baking gluten-free bread using gluten-free flours in place of standard bread flour.

Setting 7 RAPID BAKE

This setting is designed to make bread in only 59 minutes. Only specially designed recipes are appropriate for this setting. These recipes call for very warm water and a large amount of Breadmaker or fast-rising yeast. Heavy flours and other heavy ingredients are not suitable for this setting.

Setting Descriptions (Cont.)

Setting 8 DOUGH

This setting is ideal for making a variety of doughs. Use this setting to knead, proof, punch and rise without utilizing the baking mode. Remove the dough and shape it to make pizza, rolls, pretzels, doughnuts, and round or braided breads. Then bake in a conventional oven or fry in a deep fryer (i.e. doughnuts).

Setting 9 JAM

Use this setting for making jam from fresh fruits.

Setting 10 CAKE

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

Setting 11 SANDWICH

This setting is used for recipes that contain various flour, other ingredients and yeast to make thin and light texture sandwich crust.

Setting 12 BAKE

This is a bake-only setting that does not mix. If you have baked a loaf of bread in your machine and would prefer a darker crust, use the BAKE setting to bake the loaf for a longer period of time. Set the machine to the BAKE setting and press the START key. Watch your time and stop the machine when desired. The bake cycle is preset for 60 minutes. This setting is especially helpful for leftover breads, or when you need to extend the baking time from any of the other cycles.

COLOR

With the button you can select the crust color between LIGHT, MEDIUM or DARK. Press this button to select your desired color. This setting is inactive in JAM and DOUGH programs.

LOAF SIZE

Press this button to select the loaf size of bread, either 2.0lb or 1.5lb. Please note the total operation time may vary with the different loaf sizes. This setting is inactive in QUICK, DOUGH, JAM, CAKE and BAKE programs.

Delay Function (Time)

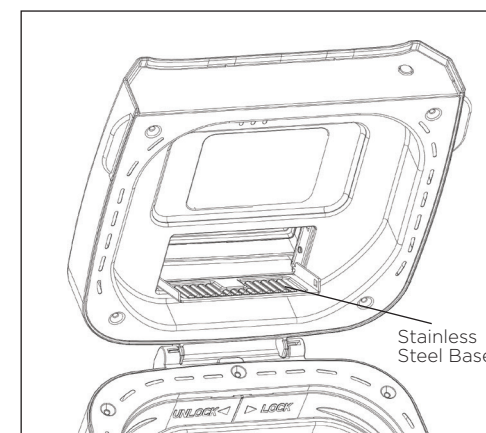
You can set your breadmaker to delay the bread making process up to 13 hours. The Delay Function will not work for RAPID BAKE, JAM or BAKE functions. Before setting the delay time you must determine at what time you want your bread to be completed. The delay time should include the baking time of selected program. Program your breadmaker to the settings applicable to the bread you are making. Press the + or - button to increase the delay time at in increments of 10 minutes. The maximum delay is 13 hours.

Example: Now it is 8:30p.m, if you would like your bread to be ready the next morning at 7 o'clock, i.e. in 10 hours and 30 minutes, program your desired bread settings. Press the + button to add the time until 10:30 appears on the LCD, then press the STOP/START button to activate this delay program. The timer dot will begin flashing and the timer will switch to countdown mode. The bread will be ready and fully baked at 7:00am the next morning. The breadmaker will automatically switch to Keep Warm at the end of the cycle up to one hour.

Automatic Fruit & Nut Dispenser

This breadmaker is equipped with an automatic dispenser when adding ingredients such as fruits and nuts to your bread. This feature will only work for the programs of BASIC, WHOLE WHEAT, FRENCH, QUICK, SWEET, CAKE, and GLUTEN FREE. Before starting your breadmaking cycle placing your ingredients into the Ingredient Pan and secure the Pan in place. During operation, the ingredients will be automatically poured into the bread pan.

The base of the Fruit & Nut Dispenser is open after each use. To restore the stainless steel base back to the close position, lift open the lid and push in the stainless steel base until it clicks into place.



Using Your Breadmaker

- 1 Place your breadmaker on a stable, level surface.
- 2 Prepare and measure all ingredients.
- 3 Place the pan in the baking chamber and turn it clockwise until it locks into place. Put the kneading blade onto the drive shaft. To prevent bread from sticking to the bottom of the kneading blade we recommend to coat the inside hole and bottom of the kneading blade with nonstick spray.
- 4 Place ingredients into the bread pan in the following order: water or liquid, sugar, salt and flour. Always add yeast or baking powder as the last ingredient. (See figure 2)

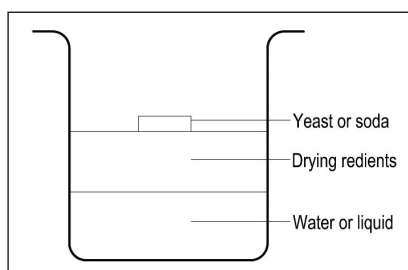


Figure 2

- 5 With your finger make a small indentation on one side of the flour and add yeast to indentation, ensure that it does not come into contact with the liquid ingredients or salt. Close the lid.
- 6 If desired, add fruit or nuts to the Ingredient Pan prior to starting the baking mode for the following programs: BASIC, WHOLE WHEAT, FRENCH, QUICK, SWEET, CAKE, GLUTEN FREE and CUSTOM.
NOTE: During operation, the ingredients in the Ingredient Pan will be automatically poured into the bread pan.
- 7 Plug the power cord into a wall outlet.
- 8 Press the MENU button until your desired program is selected.
- 9 Press the COLOR button to select the desired crust color.
- 10 Press the LOAF SIZE button to select the desired size (1.5lb or 2.0lb).
- 11 Set the delay time by pressing + button. This step may be skipped if you want the breadmaker to start working immediately.
- 12 Press the START/STOP button to start the selected cycle.

Using Your Breadmaker (Cont.)

- 13 Once the process has been completed the breadmaker will beep 10 times and will automatically switch to Keep Warm for up to 60 minutes. Press START/STOP button to stop Keep Warm cycle. Open the lid while wearing oven mitts and firmly grasp the bread pan handle. Turn the pan counter-clockwise and gently pull the pan straight up and out of the machine.

NOTE: Before replacing the bread pan, allow it cooling down completely.

- 14 Use a non-stick spatula to gently loosen the sides of the bread from the pan.

CAUTION: The Bread Pan and bread will be very hot! Always handle with care and use oven mitts.

- 15 Turn the bread pan upside down onto a clean countertop and gently shake until the bread slides out of the bread pan.

- 16 Let the bread cool about 15 minutes on a rack before slicing.

- 17 When not in use or after removing bread from the breadmaker unplug from wall outlet.

CAUTION: Before slicing the bread use the Hook to remove the kneading blade which will be in the bottom of the baked loaf. Never use your hand to remove the kneading blade as the loaf and blade will be hot.

NOTE: You can store the remaining bread in a sealed plastic bag or container at normal room temperature for about three days. Always wait for your bread to completely cool before storing.

Using the Quick and Rapid Bake Cycles

Quick Program

Quick breads have the shortest mixing time and are always leavened with baking powder or baking soda. This cycle is used for banana breads, coffee cakes and pound cakes. To obtain the perfect quick bread ensure that all liquid ingredients are placed in the bread pan first, followed by dry ingredients on top. During the initial kneading, some dry ingredients may collect in the corners of the pan, so in order to avoid flour clumps use a rubber spatula to scrape down the sides of the pan.

Rapid Bake Program

In this program, the breadmaker can finish making a standard loaf of bread in a much shorter time than the standard bake cycles; however, the bread texture will usually be a little denser. For the Rapid bake program the water temperature is very critical for faster fermentation performance. If water temperature is too low, the loaf will not rise to the expected size; if water temperature is too high the yeast is likely to lose activity. Ensure that your water temperature is in the range of 118°F - 122°F by using a thermometer to measure the water temperature.

Introduction of Bread Ingredients

Bread flour

Bread flour has high content of gluten and is also known as highgluten flour. As the gluten content is higher than plain flour it will usually result in a higher rise.

Plain flour

Flour that contains no baking powder.

Whole-wheat flour

Whole-wheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and contains more nutrients than plain flour. The bread made by whole-wheat flour is usually small in size. Many recipes usually combine whole -wheat flour or bread flour to achieve the best result.

Black wheat flour

Black wheat flour, also named as "rough flour", is a high fiber flour and is similar to whole-wheat flour. In order to obtain a greater volume it must be used in combination with plain bread flour.

Self-rising flour

A type of flour that contains baking powder. It is generally used for making cakes.

Introduction of Bread Ingredients (Cont.)

Corn flour and oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are an additive ingredient for making rough bread which helps with enhancing the flavor and texture.

Sugar

Sugar is very important ingredient to increase the sweet taste and color of bread. It is also considered as nourishment for yeast. White sugar is mainly used for most breads. Brown sugar, powdered sugar, or cotton sugar are rarely used.

Yeast

During the fermentation process of yeast it will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber softer. Yeast requires carbohydrates in sugar and flour as nourishment. 1 tsp. active dry yeast = 3/4 tsp. instant yeast

1.5 tsp. active dry yeast = 1 tsp. instant yeast

2 tsp. active dry yeast = 1.5 tsp. instant yeast

Yeast must be stored in the refrigerator, as the fungus in it will be killed at higher temperatures. Before using, check the expiration date, expired use will result in the failure of bread to rise.

You can perform the below test to check whether your yeast is fresh and active.

(1) Pour 1/2 cup warm water (113°F - 123°F) into a measuring cup.

(2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.

(3) Place the measuring cup in a warm place for about 10min. Do not stir the water.

(4) The froth should be up to 1 cup, if not, the yeast is inactive.

Salt

Salt is necessary to improve bread flavor and crust color. However, salt can also restrain yeast from rising. Never use too much salt in a recipe.

Grease, butter and vegetable oil

Grease can make bread soften and delay storage life. Butter should be melted or chopped to small particles before using.

Baking powder

Baking powder is usually used for instead of yeast when making cakes or some quick breads.

Introduction of Bread Ingredients (Cont.)

Baking Soda

It is similar with baking powder. It can also used in combination with baking powder.

Water and other liquid

Water is essential ingredient for making bread. Generally speaking, water temperature should be between 68°F and 78°F unless a recipe states otherwise. Water may be replaced with fresh milk or water mixed with 2% milk powder which may enhance the bread flavor and improve crust color. Some quick bread recipes may call for juice for the purpose of enhancing bread flavor.

Measuring Ingredients

One of the most important steps for making good bread is accurately measuring your ingredients. Follow the recommendations as outlined below unless recipes state otherwise.

Weighing liquid ingredients

Water, fresh milk or milk powder solution should be measured with measuring cups. Observe the level of the measuring cup while the cup is sitting on a level surface.

Dry measurements

Dry measuring can be done by weight or volume. If by volume gently spoon ingredients into the measuring cup and then once filled, level off with a knife. Scooping or tapping a measuring cup will always result in more flour than required by the recipe. This extra amount could affect the balance of the recipe. When measuring small amounts of dry ingredients, a measuring spoon must be used. Measurements must be level, not heaped as this small difference could also affect the critical balance of the recipe. The best method for measuring dry ingredient for consistent results is by weight, not volume. We recommend using a scale to ensure the most accurate results.

Care & Cleaning

CAUTION: To prevent electrical shock, unplug the unit before cleaning. Allow the Breadmaker 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 Breadmaker 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 damp 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 that may scratch the 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. 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 they loosen and can be removed easily. If the hole in the kneading blade becomes clogged, carefully clean it out with a wooden or plastic toothpick.

Fruit and Nut Dispenser

Wash the fruit & nut dispenser in warm water and dry thoroughly. Replace in lid and close. Do not use any rough scouring pad or cleanser on part or finish.

Hook, Measuring Cup, Measuring Spoon

These accessories can be washed in warm soapy water or placed in the top rack of the dishwasher.

Housing

Gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaner to clean the housing as this would degrade the high polish of the surface. Never immerse the housing or plug in water or any other liquid.

CAUTION: Never use any of the following to clean your Breadmaker: Paint Thinner, Benzine, Steel Wool Pads, Polishing Powder or Chemical Dustcloths. DO NOT place any part or parts of the breadmaker in the dishwasher.

Storing the Unit

Before the breadmaker is packed away for storage, ensure that it has completely cooled down and is clean and dry. Place the kneading blade back in the baking pan and close the lid.

Troubleshooting Guide

Problem	Cause	Solution
Smoke is coming out of the baking compartment.	There are ingredients stuck to the baking compartment or on the outside of the baking pan	Remove the plug from the outlet and clean the outside of the baking pan and baking compartment.
The bread sinks in the middle and is moist on the bottom	The bread was left too long in the pan after baking and warming.	Remove the bread from the baking pan before the warming cycle is over.
It is difficult to remove the bread from the baking pan.	The bottom of the loaf is stuck to the kneading blade	Clean the kneading blade and shafts after each baking process. If necessary, fill the baking pan with warm water for 30 minutes. The kneading blade will then be able to be easily removed and cleaned.
The ingredients are not mixed or the bread is not baked correctly	Incorrect program setting	Check that the correct menu selection was used.
The appliance does not start. The display shows "HHH"	The appliance is still too hot after the previous baking procedure	Pull out the plug, take out the baking pan and leave it to cool at room temperature.
The bread rises too fast.	Too much yeast, too much flour, or not enough salt.	a/b
The bread does not rise at all or not enough.	No yeast at all or too little	a/b
	Expired yeast	e
	Liquid too hot	c
	The yeast has come into contact with the liquid prior to breadmaker starting	d
	Wrong flour type or expired flour	e
	Too much or too little liquid	a/b/g
	Not enough sugar	a/b

Troubleshooting Guide (Cont.)

Problem	Cause	Solution
The dough rises too much and spills over the baking pan.	If the water is too soft the yeast ferments at a higher rate	f
	Too much milk affects the fermentation process of the yeast	c
The bread sinks down in the middle.	The volume of dough is larger than the pan and the bread goes down.	a/f
	The fermentation is too short or too due to the water temperature being too high. or the baking chamber contains excessive moisture.	c/h/i
Heavy, lumpy structure	Too much flour or not enough liquid.	a/b/g
	Not enough yeast or sugar	a/b
	Too much fruit or other added ingredients.	b
	Expired flour, water is too warm which makes the dough rise too quickly	f
	No salt or not enough sugar	
The bread is not baked in the center	Too much or not enough liquid	a/b/g
	Excessive humidity	h
	Recipes with moist ingredients, e.g. yogurt	g
Open or coarse structure or too many holes	Too much water	g

Troubleshooting Guide (Cont.)

Problem	Cause	Solution
Open or coarse structure or too many holes	No salt	b
	Excessive humidity or water is too warm	h/i
	Too much liquid	c
Mushroom-like, unbaked surface	Bread volume too big for the pan	a/f
	Too much flour, especially for white bread	f
	Too much yeast or not enough salt	a/b
	Too much sugar	a/b
	Other sweet ingredients besides sugar being used	b
The slices are uneven or there are clumps in the middle	Bread has not cooled enough	j
Flour deposits on the bread crust	The flour was not worked well during the kneading process and flour became stuck to the sides of the bread pan	g/i

- a) Measure the ingredients correctly.
- b) Adjust the ingredient amount and check that all the ingredients have been added.
- c) Use another liquid or leave it to cool at room temperature, add the ingredients specified in the recipe in the right order, make a small ditch in the middle of the flour and put the yeast into the indentation ensuring that the liquid does not have direct contact with the yeast.
- d) Use only fresh and correctly stored ingredients.
- e) Reduce the total amount of the ingredients, do not use more than the specified amount of flour. Reduce all the ingredients by 1/3.
- f) Correct the amount of liquid if ingredients containing water are used.

- g) In case of humid weather, remove 1-2 tablespoons of water.
- h) In case of warm weather do not use the Delay function. Use cold liquids.
- i) Take the bread out of the pan immediately after baking and leave it on a cooling rack for at least 15 minutes before cutting it.
- j) Reduce the amount of yeast or of all the ingredient amounts by 1/4.
- k) Never grease the pan!
- l) Add a tablespoon of wheat gluten to the dough.

Breadmaker Cycle Times

MENU	LOAF	TOTAL TIME	KNEAD 1	RISE 1	KNEAD 2	RISE 2	RISE 3	BAKE	KEEP WARM
1. BASIC	2.0 lb	3:00	12	20	18	25	40	65	60
	1.5 lb	2:53	11	20	17	25	40	60	60
2. FRENCH	2.0 lb	3:50	20	40	25	30	45	70	60
	1.5 lb	3:40	18	40	22	30	45	65	60
3. WHOLE WHEAT	2.0 lb	3:40	12	25	23	35	60	65	60
	1.5 lb	3:32	11	25	21	35	60	60	60
4. QUICK	N/A	2:10	12	10	13	N/A	25	70	60
5. SWEET	2.0 lb	2:55	12	5	23	30	40	65	60
	1.5 lb	2:50	12	5	23	30	40	60	60
6. GLUTEN FREE	2.0 lb	2:55	11	10	13	31	40	70	60
	1.5 lb	2:50	11	5	13	31	40	70	60
7. RAPID BAKE	2.0 lb	1:09	12	N/A	N/A	N/A	12	45	60
	1.5 lb	0:59	10	N/A	N/A	N/A	9	40	60
8. DOUGH	N/A	1:30	25	N/A	N/A	30	35	N/A	N/A
9. JAM	N/A	1:20	N/A	15	N/A	N/A	N/A	45	20
10. CAKE	N/A	1:50	7	4	10	9	N/A	80	60
11. SANDWICH	2.0 lb	3:00	17	40	8	25	35	55	60
	1.5 lb	2:55	17	40	8	25	35	50	60
12. BAKE	N/A	10-60min	N/A	N/A	N/A	N/A	N/A	10-60min	60

All American Wheat Bread

INGREDIENTS

1 cup + 1 tablespoon water
2 tablespoons olive oil
2 tablespoons honey
1 large egg
1 tablespoon kosher salt
3 tablespoons powdered milk
1 tablespoon vital wheat gluten
1 cup 100% whole wheat flour
2 1/4 cups unbleached bread flour
1 1/2 teaspoons bread machine yeast

METHOD

1. Place all ingredients in order listed in the bread maker; close lid.
2. Press menu, whole wheat, color desired and 2.0lbs.
3. Press start.

Recipes

Banana Bread

INGREDIENTS

2 cups ripe banana, mashed
2 large eggs
1 cup granulated sugar
1/2 cup unsalted butter, softened
1 teaspoon vanilla
3 tablespoons sour cream
2 cups bleached all purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon kosher salt

METHOD

1. Place all ingredients in order listed in the bread maker; close lid.
2. Press menu, quick, color desired.
3. Press start.
4. If bread does not appear to be done at the end of the baking cycle, press stop. Then press menu, bake, and start and bake for 10 more minutes.

Chocolate Pound Cake

INGREDIENTS

For the Cake:
1/4 cup whole milk
4 large eggs
1 teaspoon kosher salt
1 1/4 cups granulated sugar
1 cup unsalted butter, softened
1 tablespoon vanilla
2 tablespoons sour cream
1 3/4 cups all purpose flour
1 1/4 teaspoons baking powder
6 tablespoons cocoa

For the Frosting:
2 cups powdered sugar
1/4 cup unsalted butter, softened
1/2 teaspoon vanilla
1/8 teaspoon kosher salt
1/4 cup cocoa
1/4 cup heavy cream
1/2 cup pecans, toasted

METHOD

1. Place all cake ingredients in order listed in the bread maker; close lid.
2. Press menu, cake, dark.
3. Press start.
4. While cake is baking, in a small bowl stir together frosting ingredients and set aside. Frost when cool.

Cinnamon Raisin Bread

INGREDIENTS

1 cup water
1 teaspoon vanilla
1 large egg
1 teaspoon kosher salt
1/4 cup granulated sugar
3 tablespoons unsalted butter, softened
2 tablespoons cinnamon
3 tablespoons powdered milk
2 teaspoons vital wheat gluten
3 1/8 cups unbleached bread flour
2 1/4 teaspoons bread machine yeast
1/3 cup raisins
1/3 cup pecans

METHOD

1. Place all ingredients in order listed, except for raisins and pecans, in the bread maker; close lid.
2. Place raisins and pecans in hopper (they will be dispensed at the proper time).
3. Press menu, sweet, dark and 2.0lbs.
4. Press start.

Cream Cheese Pound Cake

INGREDIENTS

For the Cake:
2 large eggs
1 teaspoon kosher salt
1 1/2 cups granulated sugar
1/2 cup unsalted butter, softened
2 teaspoons vanilla
1/2 cup cream cheese
1 1/2 cups bleached all purpose flour
1 teaspoon baking powder

For the Glaze:
1 1/2 cups powdered sugar
1/4 teaspoon vanilla
1 tablespoon heavy cream
1 tablespoon water

METHOD

1. Place all cake ingredients in order listed in the bread maker; close lid.
2. Press menu, cake, dark.
3. Press start.
4. While cake is baking, in a small bowl stir together glaze ingredient and set aside. Glaze when cool.
5. If cake does not appear to be done at the end of the baking cycle, press stop. Then press menu, bake, and start and bake for 10 more minutes.

Easy Sandwich Bread

INGREDIENTS

1 cup water
1 tablespoon vegetable oil
1 tablespoon honey
1 large egg
1 tablespoon kosher salt
1/2 cup powdered milk
3 cups + 2 tablespoons bread flour
2 teaspoons yeast

METHOD

1. Place all ingredients in order listed in the bread maker; close lid.
2. Press menu, SANDWICH, color desired and 2.0lbs.
3. Press start.

Fast Focaccia

INGREDIENTS

1 1/4 cups water
4 tablespoons extra-virgin olive oil
1 tablespoon honey
1 tablespoon kosher salt
3 cups unbleached bread flour
1 tablespoon bread machine yeast
12 sage leaves, chopped
1/2 cup walnuts, chopped

METHOD

1. Place all ingredients in order listed in the bread maker; close lid.
2. Press menu, RAPID BAKE, dark and 2.0lbs.
3. Press start.

French Bread

INGREDIENTS

1 cup + 1 tablespoon water, at room temperature
1 tablespoon kosher salt
3 cups unbleached bread flour
1 1/2 teaspoons bread machine yeast

METHOD

1. Place all ingredients in order listed in the bread maker; close lid.
2. Press menu, French, dark and 2.0lbs.
3. Press start.

My Favorite Gluten-Free Bread

INGREDIENTS

2/3 cup water
1/3 cup buttermilk
3 tablespoons honey
4 large eggs
1 teaspoon cider vinegar
2 tablespoons tamari
1/4 cup unsalted butter, softened
1 tablespoon kosher salt
1 cup tapioca starch
1 cup cornstarch
1/3 cup almond flour
3/4 cup garvava flour
1/4 cup sorghum flour
3 tablespoons powdered milk
1 tablespoon unflavored gelatin
1 tablespoon xanthan gum
1 tablespoon bread machine yeast

METHOD

1. Place all ingredients in order listed in the bread maker; close lid.
2. Press menu, gluten free.
3. Press start.

TIP: The easiest way to shop for ingredients used in gluten-free baking is online. Glutenfreemall.com is a great source.

Strawberry Jam

INGREDIENTS

2 cups strawberries, mashed with a fork
3 1/2 cups granulated sugar
1 pouch liquid pectin
2 tablespoons lemon juice

METHOD

1. Place all ingredients in order listed in the bread maker and stir thoroughly; close lid.
2. Press menu, jam.
3. Press start.
4. Store finished jam in the refrigerator for up to 3 months or freeze for up to 1 year.

TIP: Pectin can be found in most grocery stores near the gelatin and pudding products.

Wolf's Pizza Dough

INGREDIENTS

1 cup water
2 tablespoons extra-virgin olive oil
1 tablespoon honey
1 teaspoon kosher salt
3 cups all purpose flour
2 1/2 teaspoons yeast

METHOD

1. Place all ingredients in order listed in the bread maker; close lid.
2. Press menu, DOUGH.
3. Press start.
4. Dough will be ready to use to make your favorite pizza in 1 hour.

