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Product Instructions. Important Safeguards..... Page 3 IMPORTANT SAFEGUARDS. When using electrical appliances, basic safety precautions should always be followedPage 4 ADDITIONAL IMPORTANT SAFEGUARDS. CAUTION HOT SURFACES This appliance generates heat and escaping steamPage 5 POWER OUTAGE. Power Failure Power Failure BackUp feature. If the. Page 6 BEFORE USING FOR THE FIRST TIMESelect Selection Options. Dough. Page 10 CONTROL PANEL CONTINUEDPage 12 KNEADING AND BAKING CYCLES CONTINUEDPage 13 KNEADING AND BAKING CYCLES CHART. Cycle Process Crust Size PreHeat Knead 1 Knead 2 Rise 1 Punch Rise 2. Page 14 KNEADING AND BAKING CYCLES CHART CONTINUED. Cycle Process Crust Size PreHeat Knead 1 Knead 2 Rise 1 Punch Rise. Page 15 KNEADING AND BAKING CYCLES CHART CONTINUED. Page 16 KNEADING AND BAKING CYCLES CHART CONTINUED. Page 17 KNEADING AND BAKING CYCLES CHART CONTINUED. Cycle Process Crust Size PreHeat Knead 1 Knead 2 Rise 1 Punch Rise 2. Page 18 KNOW YOUR INGREDIENTS. It has been said that cooking is an art that relies on the creativity of the chef. Page 19 KNOW YOUR INGREDIENTS CONTINUED. Vital Wheat Gluten. Gluten is manufactured from wheat flour that has been treated to remove nearly. Page 20 KNOW YOUR INGREDIENTS CONTINUED. NOTE The basic bread and dough recipes in this booklet were developed usingFats. Shortening, butter and oil shorten, or tenderize, the texture of yeast breads. French bread gets. Page 22 RECIPE TIPS. Creating Your Own Yeast Breads. Even the most inexperienced baker can achieve the satisfying experience of baking a. Page 23 RECIPE TIPS CONTINUED. HighAltitude Baking. In highaltitude areas, over 3,000 feet, dough tends to rise faster as there is less. Page 24 MAKING DOUGH, BAKING BREAD AND. Depending on. Page 25 STEP 5 STEP 8. Insert the Bread Pan into the Baking Press the CRUST CONTROL Button to. Chamber. Press. Page 26 STEP 10 STEP 11. EXTRAS controls the Press the START Button to begin the. Kneading Cycle. Page 27 STEP 12 STEP 13.

When your bread is finished baking the Turn the Bread Pan upside down and shake. Page 28 USING THE 24HOUR DELAY BAKE TIMERPage 31 ADVANCED BAKING TECHNIQUES PAUSE CONTINUED. Decorative Crusts At start of Baking process check KNEADING AND BAKING CYCLEMediterraneanstyle Here's a quick example of a rolled, Mediterraneanstyle bread using a. Bread Recipe French. Page 33 ADVANCED BAKING TECHNIQUES PERSONAL RECIPESIngredients 1.5 LB 2 LB. Page 35 PUMPKIN PULLAPART PAN ROLLS. A delicious and unusual bread subtly flavored with pumpkin and pumpkin pie spice; an excellentThis Jewish bread is traditionally baked on Fridays or Shabbat, to celebrate the Sabbath meal. ItPage 38 BREAD RECIPES.AS EASY AS 123. We suggest starting your bread making with this White Bread Recipe. Follow the steps previously. Page 39 BREAD RECIPES.EASY AS 123 CONTINUEDPage 40 WHITE SOURDOUGH STARTER. Ingredients. Sugar 1 TBL. Page 41 BANANA BREAD. Ingredients 1 LB 1.5 LB 2 LB. Egg, large, room temperature plus 1 1 1. Eggss, large, room temperature 1 2 3. Eggss, large, room temperature 1 2 2. Page 45 PEACH BREAD. Peach Yogurt,. Page 46 MILK BREAD. Oil 2 TBL. Page 47 BANANA GRANOLA BREAD. Ingredients 1.5 LB 2 LB. Egg, large, room temperature plus 1 1Ingredients 1 LB 1.5 LB 2 LB. Egg Whites room temperature plus 1 2. Page 50 CARAWAY RYE BREAD. Eggss, large, room temperature 1 1 2PLEASE NOTE The following recipe requires a few quick preparation instructions. Page 52 HONEYBANANA WHOLE WHEAT BREAD. Egg, large, room temperature plus 1 1 1Ingredients 1 LB 1.5 LB 2 LB. Egg, large, room temperature plus 1 1 1Ingredients 1.5 LB 2 LB. Eggss, large, room temperature 1 1 2. Page 59 SPICED PUMPKIN BREAD. Eggss, large, room temperature 1 2 2Ingredients 1 LB 1.5 LB 2 LB. For best results, choose Light Crust Color. Ingredients 1.5 LB. Oil 2 TBL. Page 62 WHITE WHEAT BREAD. Oil 2. Page 64 SOY CINNAMON RAISIN BREAD. NOTE For best results, choose Light Crust Color. Oil. Page 65 CARROT RAISIN BREAD.

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Egg, large, room temperature plus 1 1 1 Chunked Pineapple 1 15oz can. Cornstarch 2 TBL. SWEET CORN BREAD. Page 68 CAUTION; THE OVEN CAVITY, BREAD PAN, KNEADING PADDLE AND Eggs, large, room temperature 2. Crushed Pineapple, undrained 1 cup. Page 70 CHEDDAR LOAF BREAD Eggs, large, room temperature 3. Cheddar. Page 71 BANANA NUT CAKE Whole Eggs, large, room temperature 2. Egg Whites, room temperature 2. Dough Cycles Method Ingredients 1 LB 2 LBOil. Page 76 BUTTERMILK ROLL DOUGH. Ingredients 1 LB 1.5 LBOil. Page 77 CHEEZY GARLIC ROLL DOUGH. Ingredients 1.5 LB 2 LBEgg, large, room temperature plus 1 1. Page 78 REFRESHING ROLL DOUGH. Ingredients 1.5 LB 2 LBEgg, large, room temperature plus 1 1 Ingredients 1.5 LBEgg, large, room temperature plus 1 Ingredients 1.5 LBEgg, large, room temperature plus 1 Ingredients 1.5 LBEgg Yolks 6. Butter, cold, chipped into pieces. Page 82 FRENCH BREAD DOUGH. Ingredients 1.5 LBSugar 1 TBL. Bread Flour. Page 83 CHALLAH BREAD DOUGH. Ingredients 1 LB 1.5 LBEgg, large, room temperature plus 1 1. Ingredients 2 LBEgg, large, room temperature plus 2 Ingredients 1.5 LBSugar 1 TBL. Bread. Page 86 ALMOND CHERRY COFFEE CAKE DOUGH. Ingredients 1.5 LBOil 1 TBL. Ingredients 1.5 LBBread Flour 3. Page 88 BANANA WHEAT BAGEL DOUGH. Ingredients 1.5 LBEgg, large, room temperature plus 1 Ingredients 1.5 LBEgg 1. Sugar 2 TBL. Bread. Page 90 SOFT PRETZEL DOUGH. Ingredients 1.5 LBEgg Yolk, room temperature 1. Oil 1 TBL. Page 91 PITA POCKET DOUGH. Ingredients 1.5 LBOlive Oil 8 tsp. Sugar 4 tsp. Page 92 PIZZA DOUGH RECIPES Page 93 RUSTIC PIZZA MARGHERITA. Ingredients 1.5 LBI Ingredients 1.5 LBSugar 2 tsp The exact amounts of sugar. Page 97 MY PERSONAL RECIPE TIME SETTINGS FORMS Page 98 MY PERSONAL RECIPE TIME SETTINGS FORMS Preheat minutes. Knead 1 minutes. Page 99 USER MAINTENANCE INSTRUCTIONS Page 100 BEFORE CALLING FOR SERVICE Page 102 SUGGESTIONS. The following suggestions have a corresponding number found on the. CHECKLIST. Be sure to read both. BREAD RECIPES. AS EASY AS 123.....

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