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BM106-2616

- ▶ Bread Maker
- ▶ Machine à pain
- ▶ Хлебопечка
- ▶ Non yorish pechi
- ▶ آلة صنع الخبز
- ▶ نان ساز



Bread Maker RecipeBook



YIELD : 1 LOAF

PREP TIME : 5 MINUTES

MACHINE TIME : 3 HOURS, 5 MINUTES

Ingredients

2 1/4 TEASPOONS ACTIVE DRY YEAST

1 3/4 CUPS MILK

5 CUPS (22 1/2 OUNCES) BREAD FLOUR

3 TABLESPOONS SUGAR

2 TEASPOONS SALT

4 TABLESPOONS BUTTER

Basic White Homestyle Bread

Directions Combine the milk and yeast and allow it to stand while you gather the rest of the ingredients and add them to the bread machine pan. Pour the milk/yeast mixture in.

Use the Basic (#1) option and choose the settings for a 1.5 Kg loaf and a medium crust.

When the baking is complete, carefully remove the pan from the machine and remove the bread from the pan. Remove the kneading paddles if they are still in the loaf. Let the loaf cool completely on a wire rack before slicing.



YIELD: 1 LOAF

PREP TIME: 5 MINUTES

MACHINE TIME: 3 HOURS, 15 MINUTES

Ingredients

1 1/2 CUPS WATER

2 1/4 TEASPOONS ACTIVE DRY YEAST

5 CUPS (22 1/2 OUNCES) ALL-PURPOSE FLOUR

2 TEASPOONS SALT

2 TABLESPOONS SUGAR

Rustic French Loaf

Combine the water and yeast and allow it to stand while you gather the rest of the ingredients and add them to the bread machine pan. Pour the water/yeast mixture in.

Use the French (#2) option and choose the settings for a 1.25Kg loaf and a dark crust.

When the baking is complete, carefully remove the pan from the machine and remove the bread from the pan. Remove the kneading paddles if they are still in the loaf. Let the loaf cool completely on a wire rack before slicing.



YIELD : 1 LOAF

PREP TIME : 5 MINUTES

MACHINE TIME : 3 HOURS, 25 MINUTES

Ingredients

1 1/2 CUPS WATER

2 1/4 TEASPOONS ACTIVE DRY YEAST

3 1/2 CUPS (14 3/8 OUNCES) BREAD FLOUR

1 1/2 CUPS WHOLE WHEAT FLOUR

1 1/2 TEASPOONS SALT

3 TABLESPOONS HONEY

2 TABLESPOONS OLIVE OIL

Honey Whole Wheat Bread

Combine the water and yeast and allow it to stand while you gather the rest of the ingredients and add them to the bread machine pan. Pour the water/yeast mixture in.

Use the Whole Wheat (#3) option and choose the settings for a 1Kg loaf and a light crust.

When the baking is complete, carefully remove the pan from the machine and remove the bread from the pan. Remove the kneading paddles if they are still in the loaf. Let the loaf cool completely on a wire rack before slicing.



YIELD : 1 LOAF

PREP TIME : 10 MINUTES

MACHINE TIME : 2 HOURS, 55 MINUTES

Ingredients

2 1/4 TEASPOONS ACTIVE DRY YEAST

1 CUP WATER

4 CUPS BREAD FLOUR

1/4 CUP NONFAT DRY MILK

1/3 CUP SUGAR

4 TABLESPOONS BUTTER

1 TEASPOON CINNAMON

1 1/2 TEASPOONS SALT

1/2 CUP APPLESAUCE

1 TABLESPOON VANILLA EXTRACT

1/2 CUP CHOPPED PECANS

(WALNUTS CAN BE USED AS WELL)

Sweet Apple & Walnut Sweet Bread

Combine the water and yeast and allow it to stand while you gather the rest of the ingredients. Add all of the ingredients to the bread machine pan except the pecans. Pour the water/yeast mixture in.

Use the Sweet (#4) option and choose the settings for a 1.25Kg loaf and a medium crust.

When the tone signals that it's time to add additional ingredients, add the chopped pecans.

When the baking is complete, carefully remove the pan from the machine and remove the bread from the pan. Remove the kneading paddles if they are still in the loaf. Let the loaf cool completely on a wire rack before slicing.



YIELD : 1 LOAF

PREP TIME : 5 MINUTES

MACHINE TIME : 2 HOURS, 55 MINUTES

Ingredients

- 1 1/4 CUPS BUTTERMILK
- 2 1/4 TEASPOONS ACTIVE DRY YEAST
- 3 CUPS (13 1/2 OUNCES) BREAD FLOUR
- 1 TABLESPOONS SUGAR
- 1 TEASPOON SALT
- 2 TABLESPOONS BUTTER, SOFTENED OR CUT INTO SEVERAL PIECES FOR EASIER INCORPORATION

Butter milk White Bread

Combine buttermilk and yeast and allow it to stand while you gather the rest of the ingredients and add them to the bread machine pan. Pour the buttermilk/yeast mixture in.

Use the Buttermilk (#5) option and choose the settings for a 1Kg loaf and a light crust.

When the baking is complete, carefully remove the pan from the machine and remove the bread from the pan. Remove the kneading paddles if they are still in the loaf. Let the loaf cool completely on a wire rack before slicing.



YIELD : 1 LOAF

PREP TIME : 5 MINUTES

MACHINE TIME : 3 HOURS, 25 MINUTES

Ingredients

1 3/4 CUPS WATER

2 1/4 TEASPOONS ACTIVE DRY YEAST

**3 CUPS ALL-PURPOSE GLUTEN-FREE FLOUR
(OR SIMILAR BLEND)***

2 TABLESPOONS SUGAR

2 TEASPOONS SALT

3 EGGS

1 CUP INSTANT MASHED POTATO FLAKES

1/4 CUP NONFAT DRY MILK

1/2 CUP SUNFLOWER SEEDS

Gluten-Free Breakfast Loaf with Sunflower Seeds

Combine the water and yeast and allow it to stand while you gather the rest of the ingredients. Add all of the ingredients to the bread machine pan except the sunflower seeds. Pour the water/yeast mixture in.

Use the Gluten Free (#6) option and choose the settings for a 1.25Kg loaf and a medium crust.

When the tone signals that it's time to add additional ingredients, add the sunflower seeds.

When the baking is complete, carefully remove the pan from the machine and remove the bread from the pan. Remove the kneading paddles if they are still in the loaf. Let the loaf cool completely on a wire rack before slicing.



YIELD : 1 LOAF

PREP TIME : 5 MINUTES

MACHINE TIME : 1 HOURS, 30 MINUTES

Ingredients

1 3/4 CUPS WATER

2 1/4 TEASPOONS ACTIVE DRY YEAST
(YOU CAN ALSO USE RAPID, QUICK-RISE,
OR BREAD MACHINE YEAST FOR THIS RECIPE)

4 CUPS (18 OUNCES) BREAD FLOUR

1 CUP (4 1/2 OUNCES) RYE FLOUR

2 TABLESPOONS SUGAR

1 1/2 TEASPOON SALT

1 TABLESPOON OLIVE OIL

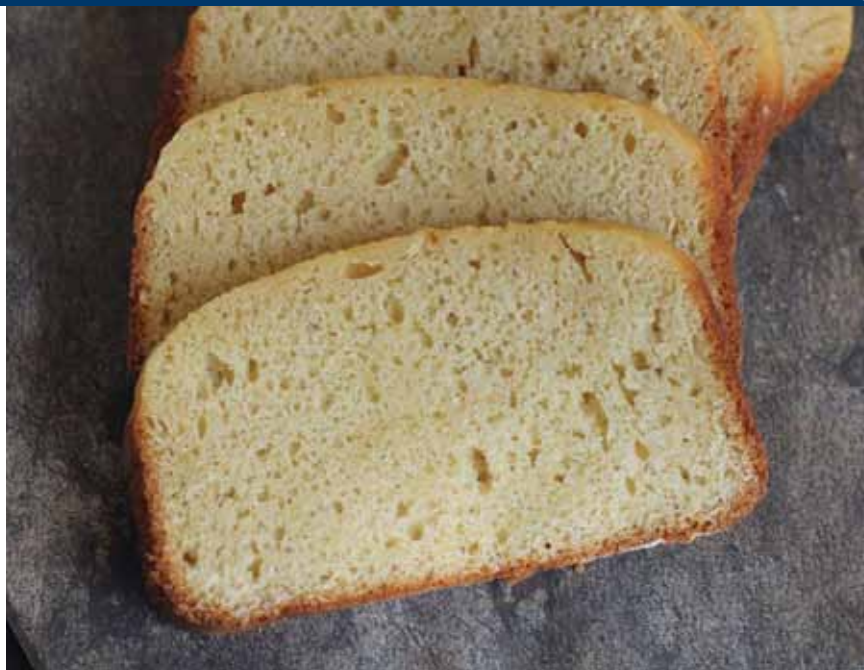
Super Rapid Light Rye Bread

Combine the water and yeast and allow it to stand while you gather the rest of the ingredients and add them to the bread machine pan. Pour the water/yeast mixture in.

Use the Super Rapid (#7) option and choose the settings for a 1.25Kg loaf and a dark crust.

When the baking is complete, carefully remove the pan from the machine and remove the bread from the pan. Remove the kneading paddles if they are still in the loaf. Let the loaf cool completely on a wire rack before slicing.

If desired, you can add 1-2 tablespoons of caraway seeds to the loaf when the tone sounds to signal that it's time to add ingredients.



YIELD : 1 LOAF

PREP TIME : 10 MINUTES

MACHINE TIME : 1 HOURS, 30 MINUTES

Ingredients

2 CUPS ALL-PURPOSE FLOUR

1 TABLESPOON BAKING POWDER

1 CUP SUGAR SALT

3 EGGS

1/3 CUP MILK

**1/2 CUP BUTTER (1 STICK, 8 TABLESPOONS)
MELTED**

1 TABLESPOON VANILLA EXTRACT

Buttery Vanilla Pound Cake

Put the flour baking powder, sugar, and salt in the bread pan. Add the eggs and milk.

Use the cake (#8) option and choose the settings for a 2-pound loaf and light crust.

After 2 minutes, pause machine and scrape down sides to make sure all of the flour is being incorporated. Add melted butter and vanilla extract. Start the machine again and let it complete the baking cycle.

When the baking is complete, remove the pan from the machine and remove the cake from the pan. Let the cake cool completely before slicing.



YIELD : 1 LOAF

PREP TIME : 10 MINUTES

MACHINE TIME : 1 HOURS

Ingredients

1 CUP ALL-PURPOSE FLOUR
1 CUP CORNMEAL
2 TABLESPOONS SUGAR
2 TEASPOONS BAKING POWDER
1 TEASPOON SALT
2 EGGS
1 1/4 CUP BUTTERMILK
1/4 CUP VEGETABLE OIL
1/2 CUP SHREDDED CHEDDAR CHEESE
1/4 CUP DICED JALAPENOS,
CANNED DICED CHILES, OR
PICKLED HOT PEPPERS

Cornbread With Cheddar and Jalapenos

In a medium bowl, combine flour, cornmeal, sugar, baking powder, and salt. Stir to combine. Add the eggs, buttermilk, and vegetable oil. Stir until well combined. Add the cheese and peppers and stir.

Remove the kneading paddles from the bread machine pan. Add the cornbread batter to the pan. Use the Bake (#14) option and choose a medium crust and 1-hour baking time.

When the baking cycle is complete, remove the cornbread from the pan. Serve warm or at room temperature. If you don't like hot peppers, you can substitute diced fired roasted red peppers for some or all of the chiles.



YIELD : 1 LOAF

PREP TIME : 5 MINUTES

MACHINE TIME : 5 MINUTES

SHAPING, RISING, & BAKING TIME:

1 HOUR, 30 MINUTES

Ingredients

For the dough:

1 1/4 CUPS WATER

2 1/4 TEASPOONS ACTIVE DRY YEAST

5 CUPS BREAD FLOUR

3 TABLESPOONS SUGAR

2 TEASPOONS SALT

3 EGGS

4 TABLESPOONS BUTTER

For the eggwash and topping:

1 EGG

1 TABLESPOON WATER

1/4 CUP SESAME SEEDS

Braided Buttery Egg Loaf

Combine the water and yeast and allow it to stand while you gather the rest of the dough ingredients and add them to the bread machine pan. Pour the water/yeast mixture in. Use the Dough (#10) option.

Meanwhile, heat the oven to 350° and line a large sheet pan with parchment paper. Lightly flour your work surface. When the kneading and rising is complete in the bread machine, remove the dough from the bread machine. Divide it into three equal pieces and roll each piece into a rope about 14 inches long.

Pinch one end of the three ropes together and braid the strands without stretching them. At the end of the braid, pinch the ends together, then tuck both ends under to make the loaf look neat. Transfer the braided dough to the prepared pan and cover the dough loosely with plastic wrap. Set it aside to rise until doubled, about 30 minutes. Beat the egg and water together and brush this mixture onto the surface of the dough, then sprinkle with the sesame seeds. Bake the loaf at 350° for 40 minutes. Let the loaf cool completely on a wire rack before slicing.



YIELD : 1 LOAF

PREP TIME : 10 MINUTES

COOKING TIME : 3 HOURS, 10 MINUTES

Ingredients

1 1/2 CUPS WATER

2 1/4 TEASPOONS ACTIVE DRY YEAST

3 CUPS (13 1/2 OUNCES) BREAD FLOUR

1 CUP (4 1/2 OUNCES) WHOLE WHEAT FLOUR

1/2 CUP (2 1/4 OUNCES) RYE FLOUR

1/2 CUP (1 2/3 OUNCES) QUICK COOKING OATS

3 TABLESPOONS SUGAR

2 TEASPOONS SALT

2 TABLESPOONS OLIVE OIL

1 TABLESPOON CIDER VINEGAR

Homemade Multigrain Loaf

Combine the water and yeast and allow it to stand while you gather the rest of the ingredients and add them to the bread machine pan. Pour the water/yeast mixture in.

Use the Homemade (#15) setting, and cycle through the times using the Loaf Size button. Set times for 15 minutes (knead) 30 minutes (rest) 20 minutes (knead) 50 minutes (rise) 15 minutes (knead) 1 hour (rise) and 1 hour (bake). Set the crust color for medium and press the start button to begin the process.

When the baking is complete, carefully remove the pan from the machine and remove the bread from the pan. Remove the kneading paddles if they are still



YIELD: 4 - 10" PIZZAS

PREP TIME: 5 MINUTES

MACHINE TIME: 10 MINUTES

Ingredients

1 1/2 CUPS WATER

1 TEASPOON ACTIVE DRY YEAST

4 CUPS (18 OUNCES) BREAD FLOUR

1 1/2 TEASPOONS SALT

1 TABLESPOON OLIVE OIL

1/2 CUP SEMOLINA FLOUR

Knead Pizza Dough

Combine the water and yeast and allow it to stand while you gather the rest of the ingredients and add them to the bread machine pan. Pour the water/yeast mixture in. Use the Knead (#9) option.

When the kneading is complete, remove the dough from the machine, form it into a ball (or you can divide into 4 portions at this time, if desired) and let it rest for 20 minutes before rolling into 10-inch circles to make pizza. If desired, you can place the dough in a plastic bag lightly drizzled with olive oil, and refrigerate it for up to 3 days before using it.

Top the crusts with your favorite toppings and bake in a 500° oven on a pizza stone for 12 minutes, or until the crust is brown and the toppings are hot. You can use this dough to make smaller or larger pizzas, or thicker pizzas, as desired, and you can bake it on a pizza pan, a cast iron skillet or on your grill.



YIELD : 1 LITERS

PREP TIME : 15 MINUTES

MACHINE TIME : 8 HOURS

Ingredients

2 LITERS MILK

**1/4 CUP COMMERCIAL YOGURT
WITH ACTIVE CULTURES**

1/4 CUP DRY MILK (OPTIONAL)

Greek-Style Yogurt

In a saucepan on the stove, heat milk to 160 degrees, then let it cool to 120 degrees before adding yogurt and the optional dry milk.

Transfer the mixture to the bread machine pan with the paddles removed and choose the Yogurt (#12) option.

When the process is complete, transfer the yogurt to a storage container and refrigerate until fully chilled.

Once the mixture is chilled, spoon the yogurt into a fine-mesh strainer or a strainer lined with cheesecloth to strain out extra liquid to create a thicker yogurt.

Transfer the thickened yogurt to a storage container and keep refrigerated.



YIELD : 1.5 LITERS

PREP TIME : 15 MINUTES

MACHINE TIME : 1 HOUR, 20 MINUTES

Ingredients

1 LITERS PITTED PLUMS

1 CUP SUGAR (PLUS MORE TO TASTE)

JUICE AND ZEST OF 1 LEMON

PINCH OF SALT

Plum Jam

Combine all of the ingredients in a bowl. Cover and refrigerate for several hours or up to two days. This is optional, but it helps soften the plum skin for a smoother jam.

Transfer the mixture to the bread machine and choose the Jam (#13) setting. When the cycle is complete transfer the jam to a blender (make sure you don't dump in the kneading paddles) and pulse to blend the jam to the desired level of chunkiness.

Taste for seasoning, and add more sugar, if desired. To test the thickness of the jam, place a small amount on a spoon and refrigerate it until chilled.

Depending on the plums chosen, this might require additional cooking to reach the desired thickness. You can cook it further on the stovetop, or return it to the bread machine and use the jam setting to cook and reduce it further.



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