

The Ultimate Bread Machine Cookbook

100% Crunch Bread

Serving Size : 1 Preparation Time :0:00

Categories : Abm

Amount Measure Ingredient -- Preparation Method

-----1 POUND LOAF-----

3/4 cup Water -- plus

1 tablespoon Water

2 cups Wheat flour

1 teaspoon Salt

4 teaspoons Honey

4 teaspoons Molasses

2 teaspoons Gluten

4 teaspoons Olive oil

1/2 cup Seeds (any kind)

2 teaspoons Yeast (active dry)

Follow manufacturers directions.

100% Stone Ground Whole Wheat Bread

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Serving Size : 1 Preparation Time :0:00

Categories : Fat-Free Breads

Breadmaker

Amount Measure Ingredient -- Preparation Method

3 cups 100% Whole Wheat Flour-level

3/8 cup Wheat gluten flour-level

1 1/2 cups Water at 110 degrees

3 tablespoons Honey

4 teaspoons Active dry yeast

2 teaspoons Salt-heaping

Mix in separate bowl, flour, gluten flour and salt.

Pour water into bread pan. It is important to use thermometer

and that the water be 110 degrees.

Sprinkle yeast into the water. Stir with wooden spoon until yeast is thoroughly dissolved.

Add honey. Stir with wooden spoon until honey is thoroughly dissolved.

Add flour mixtures. Gently stir in each corner of pan to help mix mixture.

Place container in bread machine. Put on Bread menu (medium or light).

Bread

freezes well.

100% Whole Wheat Bread for Bread Machine

Serving Size : 8 Preparation Time :0:00

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Categories : Abm Breads

Amount Measure Ingredient -- Preparation Method

-----REGULAR LOAF-----

1 cup Water

2 1/2 cups Wheat bread flour

1 1/4 tablespoons Dry milk

1 teaspoon Salt

1 1/2 tablespoons Butter

- 1 1/4 tablespoons Honey
- 1 tablespoon Gluten
- 2 teaspoons Molasses
- 1 1/2 teaspoons Fast-Rise yeast *** OR ***
- 2 teaspoons Active-Dry yeast

-----LARGE LOAF-----

- 1 1/2 cups + 2 tb Water
- 3 3/4 cups Wheat bread flour
- 2 tablespoons Dry milk
- 1 1/2 teaspoons Salt
- 2 tablespoons Butter
- 2 tablespoons Honey
- 1 1/2 tablespoons Gluten
- 1 tablespoon Molasses
- 2 1/8 teaspoons Fast-Rise yeast *** OR ***
- 3 teaspoons Active-Dry yeast

The trick to making 100% whole wheat bread in your machine is an extra knead, which gives the yeast and gluten a second chance to create a lighter loaf.

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When your first knead cycle is completed, simply reset the machine and start again.

Some manufacturers produce home bakeries with a whole wheat cycle; if your machine doesn't have one, this start- again method works as an easy alternative.

SUCCESS HINTS:

The gluten gives the whole wheat flour the structure necessary for a good loaf.

If your market doesn't stock wheat gluten, try your local health food store.

Remember the extra knead. It's especially important in 100% whole wheat bread.

Because of the extra knead, use this recipe only on the regular bake cycle.

50% Whole Wheat Bread

Serving Size : 22 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

-----INGREDIENTS-----

- 1 2/3 cups Whole wheat flour (8 oz)
- 1 2/3 cups Bread Flour (8 oz)
- 1 1/2 tablespoons Milk -- dry powder
- 1 1/2 teaspoons Salt
- 1 1/2 tablespoons Butter or Oil
- 1 1/2 tablespoons Molasses
- 1 3/8 6 c Water (11-1/2 oz)

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- 1 1/2 teaspoons Dry yeast

DIRECTIONS:

Place ingredients in pan according to instructions with your machine.

7-Grain Bread (Machine)

Serving Size : 1 Preparation Time :0:00

Categories : Breads Abm

Amount Measure Ingredient -- Preparation Method

 2 1/4 teaspoons Dry yeast
 1 1/2 cups Whole wheat flour
 1 cup Bread flour
 1 teaspoon Salt
 1/2 cup Crumbled 7-grain cereal
 Flakes
 3 tablespoons Nonfat dry milk
 1 tablespoon Unsweetened cocoa powder
 2 tablespoons Butter/margarine
 1/8 cup Dark molasses
 1 cup Plus 3 T plus 2 t warm
 (105ø-115ø) water

Add ingredients in the order listed.

All ingredients must be at room temperature, unless otherwise noted.

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Select whole grain and baking control for light. Press start.

 ABM Anadama Bread

Serving Size : 1 Preparation Time :0:00

Categories : Abm Breads

Amount Measure Ingredient -- Preparation Method

 2 1/4 teaspoons yeast
 2 1/2 cups bread flour
 1/2 cup whole-wheat flour
 1/3 cup cornmeal
 1 1/2 teaspoons salt
 4 tablespoons nonfat dry milk powder
 2 tablespoons unsalted butter
 1 1/4 cups water
 3 tablespoons molasses
 1 teaspoon lemon juice

Use basic cycle. Press Start Do not use on delay timer as water will be absorbed.

 Absolutely Apricot Bread (Machine) - Regular Loaf

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Serving Size : 1 Preparation Time :0:00

Categories : Breads

Amount Measure Ingredient -- Preparation Method

 3/4 cup Water
 2 cups White bread flour
 1 tablespoon Dry milk
 1 teaspoon Salt
 1 tablespoon Butter
 3 tablespoons Apricot jam
 1/2 cup Dried apricots -- chopped
 1 teaspoon Yeast -- fast rise or machine
 or -
 3 teaspoons Yeast -- active dry

This is bread with the jam already inside!

It's a coffee bread, a snack bread or the perfect after-school bread. The finely textured sweet bread also happens to be lovely, with the summery orange apricots floating in the golden loaf.

Airy White Bread. Abm

Serving Size : 1 Preparation Time :0:00
Categories : Abm Breads
Amount Measure Ingredient -- Preparation Method
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1 1/4 cups Milk
2 teaspoons Shortening
3 cups Bread flour
1 tablespoon Sugar
3/4 teaspoon Salt
1 teaspoon Yeast

Add ingredients to machine according to manufacturer's directions. This is the best loaf of light, airy bread that I have made in my ABM.

Almond Oatmeal Bread

Serving Size : 1 Preparation Time :0:00
Categories : Breadmaker Yeast
Amount Measure Ingredient -- Preparation Method

2/3 cup Milk
1 1/4 tablespoons Applesauce
1 tablespoon Almond Paste
1 teaspoon Almond Extract
1 teaspoon Sugar
1 teaspoon Salt
2/3 cup Oats
1 1/3 cups Bread Flour

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1 teaspoon Yeast
Place in breadmaker. Push start

Aloha Loaf

Serving Size : 1 Preparation Time :0:00
Categories : 1Bread
Amount Measure Ingredient -- Preparation Method

-----1-1/2 LB LOAF-----

1 cup Milk + 2 tbls
1/3 cup Macadamias -- toasted
1 tablespoon Butter or margarine
1/3 cup Coconut -- toasted
3/4 teaspoon Salt
1 tablespoon Sugar
3 cups Bread flour
2 teaspoons Bread machine yeast
1/3 cup Candied pineapple -- chopped

Add ingredients according to manufacturers directions, adding candied pineapple, nuts and coconut with flour.

For machines with glass domes, cover dome (NOT VENTS!) with foil while

baking to
 ensure complete baking.
 Basic/white bread cycle. Light color setting.
 NOTE: To toast coconut, spread in thin layer in shallow baking pan.

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Bake at 350~ for 5-10 minutes or until light brown, stirring frequently.

 American Garlic & Parsley Bread - Machine

Serving Size : 12 Preparation Time :0:00
 Categories : Breads Breadmaker
 Amount Measure Ingredient -- Preparation Method

 1 1/2 teaspoons Active dry yeast
 3 cups Bread flour
 3 tablespoons Wheat germ
 3 tablespoons Wheat bran
 1 3/4 teaspoons Salt
 2 tablespoons Sugar
 2 tablespoons Vegetable oil
 2 Garlic cloves -- minced
 3 tablespoons Chopped fresh parsley
 1 1/4 cups Water

Add all ingredients in the order suggested by your bread machine manual and process on the basic bread cycle according to the manufacturer's directions.

use White bread setting.

Let the loaf cool before slicing. Serve plain or toasted.

"This is good bread for a steak sandwich, French dip roast beef, or a grilled mozzarella cheese and tomato sandwich.

Baking the garlic right in the bread lightens the garlic flavor.

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If this is not a strong enough garlic statement for you, add another clove."

 Amish Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Sandwiches
 Amount Measure Ingredient -- Preparation Method

-----1 1/2 LB LOAF----- --D
 1 cup WATER + 1 T
 4 tablespoons Olive oil
 3 tablespoons Sugar
 1 teaspoon Salt
 3 1/4 cups flour
 2 teaspoons Yeast
 3 teaspoons Vital wheat gluten
 -----1 LB LOAF-----
 6 ounces WATER
 2 1/2 tablespoons Olive oil
 2 tablespoons Sugar
 1/2 teaspoon Salt
 2 cups flour + 2 T
 1 teaspoon Yeast
 2 teaspoons Vital wheat gluten

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Place ingredients into BM pan according to your machine's directions.
Bake on regular cycle. light setting.

Anadama Bread

Serving Size : 1 Preparation Time :0:00

Categories : Abm

Amount Measure Ingredient -- Preparation Method

-----FOR 1-1/2 LB. LOAF-----

1 package Yeast

3 1/2 cups Bread flour

1/3 cup Yellow cornmeal

1 1/2 cups Boiling water

1/3 cup Molasses

1 teaspoon Salt

2 teaspoons Butter

Place cornmeal into a bowl. Carefully pour boiling water into cornmeal,
stirring to make sure it is smooth. Let stand for about 30 minutes.Stir in molasses, salt and butter. Place yeast into the B/M pan,
bread flour, then cornmeal mixture. Select white bread and push start.-----
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Apple Carrot Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

1 1/8 cups Apple juice

1/3 cup Carrots -- grated

1 1/2 Eggs

2 1/3 tablespoons Maple syrup --OR-- honey

1/2 teaspoon Salt

1/3 teaspoon Cinnamon

1 1/2 tablespoons Vital gluten -- to 3 tbls

3/4 cup Oat --OR-- wheat flakes

3 cups Whole wheat flour

2 teaspoons Yeast

1/3 cup Dried apples

1/3 cup Nuts -- chopped (opt)

Add ingredients according to manufacturer's directions.

Medium color setting. Add nuts and apples at the beep. Makes 1-1/2 lb
loaf.-----
Apple Cinnamon Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Breads

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Yeast

Amount Measure Ingredient -- Preparation Method

-----SMALL-----

1/2 cup -- water

2 1/2 tablespoons Apple juice concentrate
 1/4 cup Applesauce
 1/2 teaspoon Cinnamon
 2 teaspoons Sugar -- brown
 1/4 teaspoon -- salt
 1 cup Flour -- whole wheat
 1 1/2 tablespoons Vital gluten -- optional
 1 cup Flour -- bread
 1 teaspoon Yeast
 -----MEDIUM-----
 3/4 cup -- water
 3 3/4 tablespoons Apple juice cocentrate
 1/3 cup Applesauce
 3/4 teaspoon Cinnamon
 1 tablespoon Sugar -- brown
 1/3 teaspoon -- salt
 1 1/2 cups Flour -- whole wheat
 2 tablespoons Vital gluten -- optional
 1 1/2 cups Flour -- bread
 1 1/2 teaspoons Yeast
 -----LARGE-----
 1 cup -- water

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5 tablespoons Apple juice concentrate
 1/2 cup Applesauce
 1 teaspoon Cinnamon
 1 1/3 tablespoons Sugar -- brown
 1/2 teaspoon -- salt
 2 cups Flour -- whole wheat
 3 tablespoons Vital gluten
 2 cups Flour -- bread
 2 teaspoons Yeast
 . Definitely use the vital gluten as it rises much better. I use frozen
 apple juice
 concentrate.
 You could also add raisins or chopped apples, either fresh or dried, or
 even nuts
 might be nice.

 Apple Cranberry Nut Bread

Serving Size : 20 Preparation Time :0:00
 Categories : Breadmaker Holidays
 Appetizers/Dips
 Amount Measure Ingredient -- Preparation Method

-----INGREDIENTS-----
 8 ounces Bread Flour
 8 ounces Whole Wheat Flour
 1 1/2 teaspoons Salt
 2 tablespoons Sugar -- white or brown

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1 teaspoon Cinnamon
 1 teaspoon Nutmeg
 2/3 cup Applesauce
 1/2 cup Applejuice
 (or Orange Juice)
 1/3 cup Dried cranberries

1 ounce Chopped walnuts
1 1/2 teaspoons Yeast

DIRECTIONS:

Add ingredients to baking pan in order given..

Bake on basic/light mode (4 hour).

Drop in cranberries which have been coated with the cinnamon and nutmeg after first knead.

Add yeast to dispenser.

Created for Panasonic 65P. Adjust as needed for other machines.

Makes a nice loaf for holiday giving or serving.

Apple Oatmeal Bread with Raisins

Serving Size : 1 Preparation Time :0:00

Categories : Abm

Amount Measure Ingredient -- Preparation Method

-----1 1/2 POUND LOAF-----

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1/2 cup Old-fashioned rolled oats

5/8 cup -Water -- (for Welbilt
add 2 Tb. more water)

1/2 cup Unsweetened applesauce

2 3/4 cups Bread flour

1 1/2 teaspoons Salt

2 tablespoons Brown sugar

1 1/2 tablespoons Nonfat dry milk powder

1 1/2 tablespoons Butter or margarine

1/2 cup Raisins

2 teaspoons Ground cinnamon

2 teaspoons Red Star active dry yeast

1. Place all ingredients in bread pan. Select Light Crust setting, and press Start.

2. After the baking cycle ends, remove bread from pan, place on cake rack,

and allow to cool 1 hour before slicing.

Very moist and delicious bread!

Apple Onion Rye

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

2 1/4 Tsp Active Dry Yeast

1 3/4 C Bread Flour -- + 2 Tbs

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1 1/2 C Rye Flour

1/3 C Cracked Wheat

1 1/2 Tbsp Sugar

1 1/2 Tsp Salt

1 1/2 Tsp Caraway Seed

2 Garlic Cloves -- minced

1 Med Onion -- minced

1 Lg Apple -- chopped

3 Tbsp Unsalted Butter

1/2 C Water

Add all ingredients in the order suggested by your ABM manual and process on the basic bread cycle according to manufacturer's directions. Let the loaf cool completely before slicing.

Applesauce Bread.

Serving Size : 1 Preparation Time :0:00
Categories : Breadmaker Fruits
Amount Measure Ingredient -- Preparation Method

1 cup Buttermilk
1/3 cup Applesauce
1 tablespoon Butter
1 teaspoon Cinnamon.
1/4 teaspoon Salt

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3 cups Bread flour
2 tablespoons Brown sugar
2 1/4 teaspoons Yeast
Follow manufacturers directions

Apricot Spice Bread

Serving Size : 1 Preparation Time :0:00
Categories : Breadmaker Fruits
Amount Measure Ingredient -- Preparation Method

-----1 LB. LOAF-----
1/2 cup Dried apricots
1/2 cup Water
2 1/4 cups Bread flour
1 tablespoon Dry milk
1 teaspoon Sea salt
1/4 teaspoon Ground cinnamon
1/2 teaspoon Ground anise seed
1/2 teaspoon Ground allspice
3/8 cup To 1/2 cup apricot nectar
1 tablespoon Canola, safflower -- or
oil
1 tablespoon Honey
2 teaspoons Active dry yeast

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-----1 1/2 LB. LOAF-----
2/3 cup Dried apricots
2/3 cup Water
3 cups Bread flour
1 1/2 tablespoons Dry milk
1 1/2 teaspoons Sea salt
1/2 teaspoon Ground cinnamon
3/4 teaspoon Ground anise seed
3/4 teaspoon Ground allspice
1/2 cup To 3/4 cup apricot nectar
2 tablespoons Canola, safflower -- or
oil
2 tablespoons Honey
1 package Active dry yeast

1. Place the apricots and water in a small saucepan and bring to a boil.

Remove from the heat and allow to steep for 5 minutes. Drain the apricots, RESERVING the liquid, and spread them out on a double thickness of paper towels. Allow the apricots and the liquid to cool to room temperature.

- Place all ingredients in machine according to manufacturers directions - EXCEPT APRICOTS.

Measure the reserved cooking liquid and add enough apricot nectar to measure 5/8 cup for the 1 lb. loaf and 7/8 cup for the 1 1/2 lb. loaf.

- Program the breadmaker for the whole wheat mode and press start.
- At the end of the mixing cycle and just before the kneading cycle begins , fiinely chop the cooled apricots and add them to the dough.
- Remove bread at the end of the baking cycle promptly. Allow to cool completely before slicing or wrapping for storage.

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Austrian Bread

Serving Size : 12 Preparation Time :0:00
Categories : Bread Machine
Amount Measure Ingredient -- Preparation Method

2 1/2 Tsp Active Dry Yeast
1 1/3 C Bread Flour
2/3 C Rye Flour
1/3 C Wheat Germ
2 Tbsp Gluten Flour, 100%
1 Tsp Salt
1/4 Tsp Ground Allspice
1/4 Tsp Rosemary
1/2 tbsp Oil
3 tbsp Fruit Concentrate -- or honey
1 C Water -- + 1 T if at high
-- altitude
use white bread setting, light

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Avery Island Hot Bread

Serving Size : 1 Preparation Time :0:00
Categories : Breads Abm
Amount Measure Ingredient -- Preparation Method

1 cup Red peppers -- coarsely
sauted in
3 tablespoons Olive oil or chili oil
1 tablespoon Chopped garlic
1 tablespoon Chopped canned chiles
1/2 cup Sour cream
1/3 cup Cheddar cheese -- fresh grated
1 Extra-large egg
1 tablespoon Regular honey or chili honey
1/4 cup Pepper-flavored vodka (or -- regular)
2 teaspoons Salt
10 drops Tabasco sauce

1/2 teaspoon Ground coriander
 1 cup Cornmeal
 2 cups Unbleached white flour
 1 tablespoon Yeast

Have all the ingredients at room temperature
 (even though the machine doesn't specify this, for this recipe it is necessary).

Place all the ingredients in the machine, program for White Bread.
 This jump-in-your-mouth loaf stars one of our all-time favorite condiments--Tabasco sauce,

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which is made only one place in this country, Avery Island, Louisiana. Accept no substitutes if you want the authentic version of this bread. The other special ingredients are chili honey, which is available by mail order, and pepper-flavored vodka, which is readily available in liquor stores. You may substitute regular vodka if you wish.

 Babka (With Variations)

Serving Size : 12 Preparation Time :0:00

Categories : Breads

Amount Measure Ingredient -- Preparation Method

-----2-Cup Capacity-----

2 1/2 Tsp Active Dry Yeast
 3 1/2 C All-Purpose Flour
 1/2 Tsp Salt
 2 Tbsp Granulated Sugar
 2 Tbsp Butter Or Margarine
 1 C Milk (Plus 2 Tbs)
 2 Lg Eggs
 1/2 tsp Vanilla Extract

-----Cinnamon Sugar Filling-----

2 tbsp Unsalted Butter -- softened
 1/4 C Granulated Sugar

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1 tsp Ground Cinnamon

-----Crumb Topping-----

1 tbsp Unsalted Butter -- softened
 2 tbsp Granulated Sugar
 2 tbsp All-Purpose Flour
 2 pinches Ground Cinnamon

-----Egg Wash-----

1 lg Egg White Beaten With 1 Tsp Water

-----Chocolate Babka Filling-----

1/4 C Unsweetened Cocoa Powder
 1/2 C Granulated Sugar
 1/4 C Unsalted Butter -- melted
 1/3 C Pecans -- coarsely chopped

-----Cheese Babka Filling-----

8 oz Farmer Cheese
 2 tbsp Granulated Sugar
 1 tbsp All-Purpose Flour
 1 lg Egg Yolk
 2 tsp Orange Zest -- grated
 1/4 C Dark Raisins

-----3-Cup Capacity-----

Same As For 2-Cup Capacity

Machine Procedure: All ingredients must be at room temperature, unless otherwise noted. Add ingredients, except for filling, crumb topping, and egg wash, in the order specified in your ABM manual. Set ABM on dough/manual setting. At the end of program, press clear/stop. To punch dough down, press start and let knead for 60 secs. Press clear/stop again.

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Remove dough and let rest 5 mins before hand-shaping.

If your ABM does not have a dough/manual setting, follow normal bread making procedure but let dough knead only once. At the end of the kneading

cycle, press clear/stop. Let dough rise for 60 mins, checking after the first 30 mins. to make sure dough does not overrise and touch the lid. Press start and let machine run for 60 secs to punch dough down. Press clear/stop. Remove dough and let rest 5 mins before hand-shaping.

Hand-Shaping Technique: While the dough is rising, prepare your filling of

choice by blending ingredients together with a fork until crumbly. To make

crumb topping, blend all ingredients together with a fork until crumbly.

Chill both until ready to use. Lightly grease a 4 1/2 x 8 1/2-inch loaf pan. On a lightly floured work surface, roll the dough into a 10- x 20-inch rectangle. Cover with filling up to 1 inch from edges. Roll up lengthwise, jelly-roll fashion. Pinch seam and ends securely to gether so

they do not open during baking. Carefully place babka in prepared pan.

Fold ends under and shape into an S so that it fits in pan. Cover with a clean kitchen cloth and let rise until doubled in size.

Preheat oven to 350 F. Form a crease in the top of the risen babka with the side of your hand. Brush with egg wash and cover with crumb topping.

Bake approximately 30 to 35 mins, or until golden. If babka begins to brown too quickly, cover top with foil. Remove from pan and cool on a wire

rack.

CHOCOLATE BABKA FILLING: Blend together unsweetened cocoa and sugar.

Brush

surface with melted butter. Sprinkle with cocoa-sugar mixture and pecans.

CHEESE BABKA FILLING: Blend together all the ingredients but raisins.

After spreading the cheese filling on the babka, sprinkle with raisins.

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Bailey's Irish Cream Bread

Serving Size : 1 Preparation Time :0:00

Categories : Irish Abm

Low Fat Breads

Amount Measure Ingredient -- Preparation Method

1 1/4 cups Water -- very warm
1 package Yeast
1 cup Oats
3 cups Bread flour
1 teaspoon Salt
1/3 cup Honey
2 tablespoons Bailey's irish cream -- or to

t Put ingredients in pan in order listed, Select "white bread" setting on machine and press Start.
The bread doesn't rise much, but the texture is great.

Baked Potato Bread

Serving Size : 1 Preparation Time :0:00
Categories : Breadmaker Yeast
Amount Measure Ingredient -- Preparation Method
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1/2 cup Water
2 cups White bread flour
1 tablespoon Dry milk
1 tablespoon Sugar
1 teaspoon Salt
1/4 cup Sour cream
1 1/2 tablespoons Instant potato flakes
1 1/2 tablespoons Bacon bits
1 1/2 tablespoons Chives
2 teaspoons Yeast (active dry)
*** This dough will be very dry. Resist the urge to add water.

Banana Bread

Serving Size : 1 Preparation Time :0:00
Categories : Breadmaker Fruits
Mrs. G
Amount Measure Ingredient -- Preparation Method

3/4 cup Buttermilk
1/3 cup Banana -- mashed
1 1/2 Eggs
1 1/2 tablespoons Vegetable oil
3 tablespoons Honey

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1/3 teaspoon Salt
1/3 teaspoon Cinnamon
1/3 teaspoon Baking soda
1 1/2 tablespoons Vital gluten -- to 3 tbls
2 1/4 cups Whole wheat flour
3/4 cup Oats
1 1/2 teaspoons Yeast
Add ingredients according to manufacturer's directions
. Medium color setting. Makes 1-1/2 lb loaf.
NOTE: Watch the dough as the banana may affect the moisture.

Banana Coconut Nut Bread

Serving Size : 1 Preparation Time :0:00
Categories : Breadmaker Fruits
Amount Measure Ingredient -- Preparation Method

3/4 cup Banana -- mashed
3/4 cup Buttermilk
1 1/2 Eggs
3 tablespoons Sugar

1/2 teaspoon Baking soda
 1/2 teaspoon Salt
 1/3 cup Coconut
 1 1/2 tablespoons Vital gluten -- to 3 tbls

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3 2/3 cups Whole wheat flour
 2 teaspoons Yeast
 1/2 cup Nuts -- chopped
 Add ingredients according to manufacturer's directions. Medium color setting.
 Makes 1-1/2 lb loaf. Add nuts at the beep.

 Banana Split Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Breads

Yeast

Amount Measure Ingredient -- Preparation Method

 1 package Yeast
 3 cups Better for Bread flour
 2 tablespoons Gluten
 2 tablespoons Sugar
 1 teaspoon Salt
 1/8 teaspoon Baking soda
 1/3 cup Instant nonfat dry milk
 1/3 cup Walnuts -- broken
 1 Egg
 2 tablespoons Vegetable oil
 1 teaspoon Vanilla
 4 ounces Banana -- 1 med/sliced

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10 Strawberries -- froz/thawed
 1/3 cup Crushed pineapple -- drained
 1/3 cup Pineapple juice -- from
 1/2 cup Chocolate chips
 4 cups Maraschino cherries -- drained/
 Place all ingredients (EXCEPT CHOCOLATE CHIPS AND CHERRIES) into the inner pan in the order listed; select white bread and push "Start."
 Add the chips and cherries when the Auto Bakery "beeps," 88 minutes into the cycle
 . (33 min. with DAK Turbo II) Delightful whether eaten fresh, chilled or toasted
 , this soda fountain special is even more spectacular when spread with cream cheese
 blended with minced maraschinos and their liquid.

 Beer Bacon Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breads Abm

Amount Measure Ingredient -- Preparation Method

 -1 1/2 LB LOAF-----
 3/4 c Flat beer
 1/2 c Water
 1/4 c Chopped green onions

2 tb Mustard
 1 tb Butter or margarine
 3 1/4 c Bread flour
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1 tb Sugar
 3/4 ts Salt
 1 3/4 ts Yeast
 1/3 c Crumbed cooked bacon
 MMMMM-----2 LB -- €
 LOAF-----

3/4 c Flat beer
 2/3 c Water
 1/4 c Chopped green onions
 2 tb Mustard
 4 1/4 c Bread flour
 1 tb Sugar
 1 t Salt
 1 1/2 ts Yeast*
 1/2 c Crumbed cooked bacon

Put all ingredients in the bread maker except bacon. Add bacon at the raisin/nut signal or 5 to 10 minutes before last kneading cycle ends. Select basic/white cycle and use medium or light crust colour. Do not use delay cycles. Yeast amount though proportionately less than called for in the smaller loaf.

 Beer Cheese Bread (Eddy)

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Serving Size : 16 Preparation Time :0:00

Categories : Abm

Amount Measure Ingredient -- Preparation Method

 1 package Yeast
 3 cups Bread flour
 1 tablespoon Sugar
 1 1/2 teaspoons Salt
 1 tablespoon Butter

10 ounces Beer -- flat

4 ounces American cheese

4 ounces Jack cheese -- cut in 1/4" cu

Warm beer and American cheese over low heat on top of stove or in microwave.

Cheese doesn't need to melt completely. STIR. Add all ingredients in the orde

r listed if you are using a home type automatic baking machine.

You'll want to start making your second batch before you taste the first loaf...

you'll want more, soon, like yesterday

 Berry Bread for All Abm's

Serving Size : 1 Preparation Time :0:00

Categories : Breads Breadmaker

Amount Measure Ingredient -- Preparation Method

 2/3 cup Raspberries

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1 tablespoon Vegetable oil
 2 1/2 tablespoons Raspberry syrup
 1/3 teaspoon Salt
 1 cup Whole wheat flour
 1 cup Bread flour
 1 teaspoon Yeast

-----ABM NO. 2-----

1 cup Raspberries
 1 1/2 tablespoons Vegetable oil
 3 3/4 tablespoons Raspberry syrup
 1/2 teaspoon Salt
 1 1/2 cups Whole wheat flour
 1 1/2 cups Bread flour
 1 1/2 teaspoons Yeast

-----ABM NO. 3-----

1 1/3 cups Raspberries
 2 tablespoons Vegetable oil
 5 tablespoons Raspberry syrup
 2/3 teaspoon Salt
 2 cups Whole wheat flour
 2 cups Bread flour
 2 teaspoons Yeast

Use Raisin bread cycle. At the beep, add 1/4 (1/3) (1/2) cup chopped walnuts or pecans, if desired.

If using Panasonic/National machine, add nuts following first kneading; if using

Maxim or Mister Loaf

, add at the beginning. If using Welbilt ABM 100, DAK, or Mister Loaf, use Sweet bread cycle.

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Try the recipe with cranberries in the fall, substituting honey for the berry syrup.

If cranberries are fresh, add 1/3 (1/2) (2/3) cup water and syrup of your choice.

 Black Forest Pumpernickel

Serving Size : 12 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

-----FOR 1.5LB LOAF-----

1 1/8 cups Water (for Welbuilt/Dak add
 2 T more water
 1 1/2 cups Bread flour
 1 cup Rye flour
 1 cup Whole wheat flour
 1 1/2 teaspoons Salt
 1 1/2 tablespoons Oil
 1/2 cup Molasses
 3 tablespoons Cocoa powder
 1 tablespoon Caraway seeds
 2 teaspoons Red star yeast (Panasonic/
 National use 4 1/2 ts yeast)
 White bread, light crust.

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Black Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Breads

Amount Measure Ingredient -- Preparation Method

1 1/3 cups Water
2 2/3 tablespoons Applesauce or Oil
1 1/3 tablespoons Dark molasses
1 1/2 tablespoons Vinegar
1 teaspoon Sugar
1 teaspoon Salt
1 teaspoon Dried minced onion
1/4 teaspoon Fennel seed
2 1/2 teaspoons Caraway seed
2/3 cup Oat bran
1 teaspoon Instant coffee granules
2 tablespoons Cocoa powder
1 1/3 cups Rye flour
2 cups Better for bread flour
2 1/2 teaspoons Active dry yeast
Place all ingredients in bread pan in order listed by your manufacturer.
Select basic white bread setting.

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Black Pepper Onion Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

-----1-1/2 LB LOAF-----
1 cup Water
1 tablespoon Butter or margarine
1 teaspoon Salt
3 cups Bread flour
3 tablespoons Nonfat dry milk powder
1 tablespoon Sugar
1 1/2 teaspoons Dry minced onions
3/4 teaspoon Fresh ground black pepper -- medium coarse ground
1/4 teaspoon Garlic powder
2 teaspoons Bread machine yeast
Add ingredients in order given by manufacturer. Basic/white bread
setting.
Medium/normal color setting.
NOTE: If using finer grind of pepper, reduce amount to 1/4 tsp for
either size
loaf.-----
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Bloody Mary Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breads Breadmaker

Brunch

Amount Measure Ingredient -- Preparation Method

 1 package Yeast
 3 cups Bread flour
 1 teaspoon Salt
 1 tablespoon Sugar
 1 tablespoon Soft butter
 6 ounces Can of spicy V-8 juice -- at
 temperature
 1 tablespoon Vodka
 1 tablespoon Water
 1 Egg

Place all ingredients into pan, select white bread and push start
 . Serve with a stalk of celery.

 Blue Cheese and Port Bread (EB)

Serving Size : 1 Preparation Time :0:00

Categories : Abm

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Amount Measure Ingredient -- Preparation Method

 2/3 cup water
 2 cups bread flour
 1 tablespoon sugar
 1 teaspoon salt
 2 teaspoons butter
 2 tablespoons port red wine
 1/4 cup Danish blue cheese
 1/4 cup walnuts -- coarsely chopped
 2 1/2 tablespoons applesauce
 1 1/2 teaspoons yeast
 Bake on regular cycle.

 Bohemian Christmas Bread

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

-----1 1/2 LB. LOAF-----
 1 1/2 teaspoons Active dry yeast
 3 cups Bread flour
 1 teaspoon lemon peel -- dried
 1 1/2 teaspoons Salt

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3 1/2 tablespoons Sugar
 1 each Egg
 2 tablespoons Butter
 6 ounces milk -- warmed
 2 ounces Warm water
 4 1/2 tablespoons almonds -- chopped
 3 1/2 tablespoons Raisins
 -----1-LB. LOAF-----
 1 teaspoon Active dry yeast
 2 cups Bread flour
 1/2 teaspoon lemon peel -- dried

1 teaspoon Salt
 2 1/2 tablespoons Sugar
 1 each Egg
 1 1/2 tablespoons Butter
 1/2 cup milk -- warmed
 1 1/2 ounces Warm water
 3 tablespoons almonds -- chopped
 2 1/2 tablespoons Raisins

NOTES:

For Panasonic/National
 _machines -- use 3 tsp. of
 _yeast for the 1 1/2 lb loaf
 If your machine has a mix
 _cycle -- the almonds and
 _raisins can be added at the
 _beginning or at the mix

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_beep. They can also be
 _added dtowards the end of
 _the mixing process.

. Because this bread is an extremely high rise, a 1-pound loaf will easily fill a large bread-machine bucket. Test the small recipe first to see how the loaf rises in your machine. Follow manufacturer's directions on loading

NOTES : This delightful bread is great for parties and celebrations. The raisins and nuts give it a fextive flavor and texture that's hard to beat.
 Brownie Bread

Serving Size : 1 Preparation Time :0:00

Categories : Abm

Amount Measure Ingredient -- Preparation Method

-----1 POUND LOAF-----

3/4 cup Water
 1/3 cup Unsweetened cocoa powder
 1 1/2 teaspoons Active dry yeast
 1 3/4 cups + 2 tbls bread flour
 1/2 cup Sugar
 1 teaspoon Salt
 1 1/2 tablespoons Vegetable oil
 1 Egg
 1/3 cup Walnuts -- chopped

-----1-1/2 POUND LOAF-----

1 cup + 2 tbls water

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1/2 cup Unsweetened cocoa powder
 2 1/2 teaspoons Active dry yeast
 3 cups Flour
 3/4 cup Sugar
 1 1/2 teaspoons Salt
 2 tablespoons Vegetable oil
 1 Egg
 1 Egg yolk
 1/2 cup Walnuts -- chopped

Bring water to boil. Add cocoa and stir until dissolved. Let cool.

Add the cocoa and all ingredients, except nuts, in the order suggested by the bread machine manual and process on the basic bread cycle according to directions.

At the beeper (or end of first kneading in Panasonic or National), add walnuts.

Buttermilk Pumpernickel

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

1 3/4 Tsp Active Dry Yeast
2 1/4 C Bread Flour
1 C Rye Flour -- + 2 Tbs
1 1/2 Tbsp Brown Sugar
1 1/2 Tsp Salt

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1 1/2 Tbsp Vegetable Oil
1 1/2 Tbsp Caramel Coloring
1/3 C Buttermilk
1 C Water -- + 2 Tbs

Add all ingredients in the order suggested by your ABM manual and process on the basic bread cycle according to the manufacturer's directions.

Caesar's Sourdough Bread Abm

Serving Size : 24 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

2 1/2 teaspoons Yeast
2 cups Bread flour
1 cup Whole wheat flour
1 1/2 Garlic cloves -- crushed
1 1/2 tablespoons Sugar
1/2 tablespoon Salt
1/4 cup Parmesan -- grated
3 tablespoons Olive oil
4 Anchovies -- chopped
1/2 teaspoon Lemon peel --grated
1 1/2 cups Sourdough starter
1/2 cup Water -- warm

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Bring all ingredients to room temperature and pour into bakery, in order.
Set "baking control" at 10 o'clock. Select "white bread" and push Start.
In hot & humid weather, use 1/8 c less water.

Cajun Spice Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

3/4 cup Water

2 cups White bread flour
 1 tablespoon Dry milk
 1/2 teaspoon Salt
 1 tablespoon Butter
 1 tablespoon Brown sugar
 1 tablespoon Cajun spice blend
 2 teaspoons Tomato paste
 1/2 teaspoon Onion paste
 1/4 teaspoon Parsley flakes
 2 teaspoons Yeast (active dry)
 Add ingredients according to manufacturer's directions.
 - - - - -

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California Dip Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Brunch

Yeast

Amount Measure Ingredient -- Preparation Method

 1 package Yeast
 3 1/3 cups Flour
 1/4 teaspoon Baking soda
 1 Egg -- room temperature
 -----MIX TOGETHER, WARM AND ADD-----
 3/4 cup Cottage cheese
 3/4 cup Sour cream
 3 tablespoons Sugar
 1 1/2 tablespoons Butter
 1/4 cup Water
 1 package Lipton's onion soup mix
 Place the first 4 ingredients into the pan.
 Slightly warm the next 6 ingredients and pour into pan.
 Select white bread and push start. NOTE:
 Vary the amount of soup mix to suit your taste.
 - - - - -

Cake Bread

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Serving Size : 6 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

 1 tablespoon Yeast
 2/3 cup Cake mix
 1 2/3 cups Flour
 1/3 teaspoon Salt
 1 1/3 tablespoons Butter
 3/4 cup Water
 Put the ingredients in according to the directions in your cookbook.
 - - - - -

Caraway Rye

Serving Size : 1 Preparation Time :0:00

Categories : Breads Breadmaker

Ethnic Yeast

Amount Measure Ingredient -- Preparation Method

1 cup Flour -- better for bread flo
 1 cup Flour -- all purpose
 1/2 cup Rye flour
 3/4 teaspoon Salt
 1 tablespoon Caraway seeds
 1 tablespoon Butter

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1 cup Warm water
 1 1/4 teaspoons Yeast
 Add in the order required for your BM It is on the sweet side.

 Carolina Rice Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Abm Breads
 Amount Measure Ingredient -- Preparation Method

 2 1/4 teaspoons yeast
 3 cups bread flour
 1 1/2 teaspoons salt
 1 tablespoon sugar
 2 tablespoons nonfat dry milk powder
 1 tablespoon unsalted butter
 3/4 cup cooked rice
 3/4 cup water
 1 large egg
 1 teaspoon lemon juice
 Use basic cycle. Do not use timer.

 Carrot and Thyme Bread

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Serving Size : 15 Preparation Time :0:00
 Categories : Breadmaker Appetizers/Dips
 Amount Measure Ingredient -- Preparation Method

 1 1/2 pounds loaf: -- (1 lb loaf)
 2 1/2 teaspoons Active dry yeast -- (1 1/2 tsp)
 2 1/4 cups Bread flour -- (1 1/2 c)
 1 cup Rye flour -- (2/3 c)
 1/2 cup Yellow cornmeal -- (1/3 c)
 1 1/2 tablespoons Sugar -- (1 t)
 1 1/2 teaspoons Salt -- (1 tsp)
 1 1/2 tablespoons Dried thyme -- (1 t)
 2 cups Carrots; freshly grated -- or
 ; finely chopped
 -- (1 1/3 c)
 1 cup Water -- (1/2 c or more if
 -- needed)

This moist multi-grain bread is excellent.
 It is chock full of vitamins and fiber and tastes good with fruit or
 vegetable
 salad or
 lentil or bean soup.
 Add all ingredients in the order suggested by your bread machine manual
 and
 process on the basic bread cycle according to the manufacturer's
 directions.

Let the loaf cool before slicing.

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Catskill Mountain French

Serving Size : 1 Preparation Time :0:00

Categories : Ethnic Breadmaker

Yeast

Amount Measure Ingredient -- Preparation Method

7 ounces Warm water

3 cups Bread flour

2 teaspoons Sugar

2 teaspoons Salt

1 tablespoon Butter/margarine

2 teaspoons Red star yeast

2 tablespoons Sesame seeds

The flour is an almost 3 cups -- go light on the measuring and watch the dough ball.

Use the crispy (french) mode.

Catskill Mountain Rye

Serving Size : 15 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

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1 cup Water

1 tablespoon Vegetable oil

2 tablespoons Honey

1 teaspoon Salt

1 tablespoon Caraway seeds

1 cup Rye flour

1 3/4 cups Bread flour

3 tablespoons Dry milk -- nonfat

1 tablespoon Yeast -- active dry

4 tablespoons Gluten

Use the "standard" or "white bread" mode of your bread machine

Makes great sandwiches and is delicious toasted.

Celery-Celery-Celery Bread

Serving Size : 15 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

1 package Yeast

1/4 teaspoon Ginger

1/4 teaspoon Sugar

3 cups Better for Bread flour

1/2 cup Quick-cooking oats

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2 tablespoons Gluten

2 teaspoons Celery seeds

1 1/2 teaspoons Celery -- garlic or
 Onion salt
 3/4 cup Celery -- fresh/slice thin
 1 tablespoon Celery leaves -- fresh/chopped
 1 Egg
 10 3/4 ounces Cream of celery soup
 1 tablespoon Vegetable oil
 3 tablespoons Low-fat milk -- heated
 Add all the ingredients in the onler listed.
 Select white bread and push "Start."

 Certainly Citrus Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker
 Amount Measure Ingredient -- Preparation Method

-----1 POUND LOAF-----
 2/3 cup Water
 2 cups White bread flour
 1 tablespoon Plus (see below)
 1 teaspoon Dry milk
 2 teaspoons Sugar

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1 teaspoon Salt
 1 tablespoon Plus (see below)
 1 teaspoon Butter
 2 tablespoons Orange marmalade
 2 teaspoons Lime juice
 1 pinch Lemon Peel
 2 teaspoons Yeast (active dry)
 Follow manufactures directions.

 Challah

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Jewish
 Amount Measure Ingredient -- Preparation Method

-----MEDIUM LOAF-----
 1 cup Water
 2 Eggs
 2 tablespoons Vegetable Oil
 2 tablespoons Sugar
 1 1/2 teaspoons Salt
 3 cups Bread flour
 1 1/2 teaspoons Yeast
 Add ingredients according to machine directions.

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Chart House Squaw Bread

Serving Size : 3 Preparation Time :0:00
 Categories : Breadmaker
 Amount Measure Ingredient -- Preparation Method

 1 1/4 cups Warm water
 2 tablespoons Molasses

1/2 teaspoon Caramel coloring * -- opt.
 1 1/2 teaspoons Malted barley flour **
 2 cups Bread flour
 1/2 cup Whole wheat flour
 1/2 cup Unprocessed bran -- or
 Wheat bran
 1/4 cup Dark brown sugar (3 TB)
 1 1/2 tablespoons Oatbran
 1 1/2 tablespoons Rolled oats
 2 teaspoons Granola
 1 1/2 teaspoons Salt
 2 1/2 teaspoons Yeast (1 envelope)
 Oil and/or butter are not missing. They are not needed.
 * Caramel coloring was only used to give the bread an almost
 pumpernickel color. I found it in a cake decorating store which was
 also a bakery
 . ** The malted barley flour is also known as diastatic malt powder.
 In a bowl combine bread flour, whole wheat flour, unprocessed bran,
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dark brown sugar, oatbran, rolled oats, granola, malted barley flour
 and salt.
 In bread pan add water, molasses, and caramel coloring. Add flour
 mixture; top
 with yeast and select dark bread setting.
 NOTE: Raisins could be added if desired. If you do, eliminate the
 caramel coloring
 and liquify the water, 1/4 cup raisins, molasses and brown sugar before
 adding to
 the machine.

 Cheddar Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Cheese
 Yeast
 Amount Measure Ingredient -- Preparation Method

 3/4 cup Water 1/2
 1 1/4 teaspoons Salt 3/4
 1 1/2 large Eggs 1
 3 cups Bread flour 2
 1 cup Grated Cheddar Cheese 2/3
 2 tablespoons Dry milk powder 1 1/2
 2 tablespoons Sugar 1 1/2
 2 teaspoons RapidRise Yeast 1 1/2
 Put in pan according to custom.

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Cheddar Onion Bread

Serving Size : 12 Preparation Time :0:00
 Categories : Breadmaker Yeast
 Amount Measure Ingredient -- Preparation Method

 8 ounces Water -- warm
 1 package Lipton Onion Soup mix
 -----IN MACHINE-----
 3 cups Bread flour

2 teaspoons Sugar
 3 tablespoons Sugar
 1 tablespoon Lecithin granules
 4 teaspoons Yeast
 3 ounces Sharp cheddar -- shredded 1/5 c
 Add ingredients according to the directions in your BM cookbook.
 - - - - -

Cheese Herb Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker
 Amount Measure Ingredient -- Preparation Method

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1 1/8 cups Water
 1 1/2 tablespoons Vegetable oil
 3 tablespoons Fruit juice concentrate
 1/2 cup Swiss ==OR== cheddar cheese -- shredded
 1/2 teaspoon Salt
 3/4 teaspoon Baking soda
 1 tablespoon Sugar
 3 tablespoons Grated parmesan cheese
 1/2 teaspoon Basil
 3/4 teaspoon Parsley flakes
 1 1/2 tablespoons Vital gluten -- to 3 tbls
 3 1/3 cups Whole wheat flour
 1 1/2 teaspoons Yeast

Add ingredients according to manufacturer's directions.

Medium color setting. Makes 1-1/2 lb loaf.

NOTE: Fruit juice concentrate (orange, apple etc..), thawed, is used in place of the fat here.

Use butter if you desire, in its place.
 - - - - -

Chili Bean Machine Bread

Serving Size : 1 Preparation Time :0:00
 Categories :
 Amount Measure Ingredient -- Preparation Method

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1 tablespoon active dry yeast
 1/2 cup yellow cornmeal
 3 tablespoons nonfat dry milk
 2 cups unbleached all-purpose flour
 1 cup whole-wheat flour
 1 1/2 tsp salt
 2 tsp chili powder
 1 cup (10oz) fat-free refried beans *
 3 tablespoons vegetable oil
 1/4 cup egg substitute
 1 tablespoon honey
 2/3 cup water

* canned or reconstituted from dry mix

Place all ingredients in the order listed in the bread machine

. Program machine for basic bread setting, and press start.

Yields: 1 loaf/10 slices

(All flours are approximate measures. You may use more or less,

depending
on the weight and absorbency of your flour.)

Chilie Cheese Bread

Serving Size : 12 Preparation Time :0:00
Categories : Breadmaker Yeast
Amount Measure Ingredient -- Preparation Method

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2 1/2 teaspoons Yeast
3 1/4 cups Bread flour
1 teaspoon Baking powder
1 teaspoon Salt
1 tablespoon Sugar
4 tablespoons SACO dry buttermilk
1 tablespoon Vital wheat gluten
1/4 cup Warm water
1 1/4 cups Sharp cheddar -- lg cubes
at room temp)
1 can Canned chopped green -- chilies; well-draine
I usually squeeze the chilies between a couple of layers of paper towels
to get rid of the excess moisture. If you don't want to use green
chilies,
add about 1/2 tsp. of ground red pepper. Pour in all ingredients
(EXCEPT cheese and chilies) in the order listed
(or if your machine takes wet ingredients first, reverse the order
) Select white bread and push "Start". After the first knead, at the
beeps
, add the chilies and the cheddar cheese.
When the bread is finished baking brush on some margarine or butter to
the crust

Chocolate Chip and Nut Bread

Serving Size : 1 Preparation Time :0:00
Categories : Breads Abm

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Desserts

Amount Measure Ingredient -- Preparation Method

1 1/2 cups Whole Wheat Flour
1 1/2 cups Bread Flour
2 tablespoons Dry Milk
1 1/2 teaspoons Sea Salt
1/3 cup Toasted and Chopped Almonds
1/3 cup Toasted and Ground Almonds
2/3 cup Semisweet Choc. Chips
1 cup Plus 3 tb. Water
3 tablespoons Honey
2 tablespoons Canola -- Sunflower or Saf-
Flower Oil
1 teaspoon Almond Extract
4 teaspoons Active Dry Yeast
Add all ingred. at the same time according to your mfg. instructions
Bake on WHOLE WHEAT CYCLE... Welbilt ABM100-White Bread Cycle.
NOTE: Turned out moist and chocolate-flavored. Very good as a snack w/ a
cup of

coffee!

Cinco De Mayo Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Yeast

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Amount Measure Ingredient -- Preparation Method

2/3 cup Water
 2 cups White bread flour
 2 teaspoons Sugar
 1/2 teaspoon Salt
 2 teaspoons Olive oil
 2/3 cup Corn meal
 1/3 cup Creamed corn
 2 tablespoons Diced green chilies
 1 teaspoon Diced jalapeno~ peppers
 1 teaspoon Cilantro (dried)
 2 teaspoons Yeast (active dry)
 This can be used with the regular and rapid bake cycles.

Classic White Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

3/4 cup Water
 2 cups Bread Flour
 1 tablespoon Nonfat Dried Milk
 1 1/2 tablespoons Sugar

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1 teaspoon Salt
 1 tablespoon Applesauce
 1 1/2 teaspoons Yeast
 Can be used with the regular, rapid, or delayed cycles. 1 POUND LOAF

Cinnamon Raisin Bread - Breadmaker

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

1 1/2 teaspoons Yeast -- D
 2 cups Bread flour -- +2T
 1 teaspoon Salt
 1 tablespoon Sugar
 1 tablespoon Powdered buttermilk
 1 1/2 teaspoons Cinnamon
 1 tablespoon Butter
 1 cup Less 1 T. warm water
 1/2 cup Raisins.
 Add all ingredients to b/m EXCEPT RAISINS. AFTER MIXING AND FIRST
 RISING--ADD
 RAISINS.

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Colonial Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

1 tablespoon Butter (applesauce)

1 teaspoon Salt

1/3 cup Molasses

1 1/2 cups Boiling water

1/3 cup Yellow corn meal

3 1/2 cups Bread flour

1 package Yeast

Place cornmeal into bowl. Carefully pour boiling water into cornmeal, stirring to make sure it is smooth. Let stand to cool for about 30 min. Stir in molasses, salt and butter.

Place cornmeal mixture in pan, then bread flour then yeast. I use light setting.

Cornell Bread

Serving Size : 20 Preparation Time :0:00

Categories : Breadmaker Breads

Yeast

Amount Measure Ingredient -- Preparation Method

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1/2 tablespoon Yeast

2 cups Bread flour

1/2 cup Whole wheat flour

1 tablespoon Gluten

6 tablespoons Soy flour

6 tablespoons Dry milk

6 tablespoons Whole wheat germ

1/2 tablespoon Salt

2 tablespoons Butter

2 tablespoons Honey

1 Eggs

1 1/4 cups Water -- warm

Bring all ingredients to room temperature and pour into bakery, in order.

Set "baking control" to medium. Select "white bread" and push Start.

Cottage Dill Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

1/2 cup Water

2 cups White bread flour

1 tablespoon Dry milk

1 tablespoon Sugar

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1 teaspoon Salt

1 tablespoon Butter
 1/4 cup Cottage cheese
 1/2 tablespoon Dry onion
 1/2 tablespoon Dill seed
 1/2 tablespoon Dill weed
 2 teaspoons Yeast (active dry)
 Press start

 Counterfeit Wonder Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Abm
 Amount Measure Ingredient -- Preparation Method

 1 cup -Water
 3 tablespoons Margarine
 1 tablespoon Sugar
 1 1/2 teaspoons -Salt
 2 3/4 cups Bread flour
 1 tablespoon Gluten
 1 tablespoon Lecithin
 1 1/2 teaspoons Red Star Bread Machine yeast
 It toasts well and tastes good.
 You have to try this to believe it.

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Please don't try to make a larger loaf or you'll be cleaning it off the window!

 Country Rye Bread

Serving Size : 8 Preparation Time :0:00
 Categories : Breadmaker
 Amount Measure Ingredient -- Preparation Method

 2 cups Bread flour
 1 1/4 cups Rye flour
 1 cup Water
 1 tablespoon Caraway seeds
 3 tablespoons Honey
 2 tablespoons Vegetable oil
 1 teaspoon Salt
 1 package Dry yeast
 Follow manufacturer's instructions for placing all ingredients into bread pan;
 select bake cycle, and start bread machine. Yield: 1 (1-pound) loaf, 8 servings.

 Craisin Bread

Serving Size : 10 Preparation Time :0:00
 Categories : Breads Abm

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Amount Measure Ingredient -- Preparation Method

 2 1/4 teaspoons Yeast
 2 cups Bread Flour
 1 cup Whole Wheat Flour
 3 tablespoons Sugar

1 1/2 teaspoons Salt
 1/3 cup Milk -- room temp
 1/2 cup Water -- room temp
 1/3 cup Oil -- room temp
 2 Eggs -- room temp
 1 teaspoon Walnut extract
 2/3 cup Dried Cranberries (craisins)
 Place ingredients in machine according to your manufacturer's directions.

 Creole Tomato Bread

Serving Size : 15 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

 1 package Yeast
 2 3/4 cups Better for Bread flour
 2 tablespoons Gluten
 1 1/4 teaspoons Garlic salt

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1 teaspoon Chili powder
 1 teaspoon Paprika
 1/8 teaspoon Baking soda
 1/8 teaspoon Cayenne pepper
 1/2 cup Mushrooms -- fresh/sliced
 1/4 cup Celery -- fine chopped
 1/4 cup Red bell pepper -- fine chopped
 2 tablespoons Pimentos -- drained/diced
 1 tablespoon Minced onion -- dried
 1/2 cup Tomato soup -- canned + 1 tb
 1 Egg
 1 tablespoon Vegetable oil
 2 teaspoons Molasses
 2/3 cup V-8 veg. juice -- heated
 Add all ingredients into the pan in the order listed. Select white bread anpush
 "Start."

 Crusty Bran Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breads Abm

Amount Measure Ingredient -- Preparation Method

 1 1/4 cups Water
 2 tablespoons Packed brown sugar

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2 tablespoons Molasses
 2 tablespoons Butter melted
 1 1/2 teaspoons Salt
 3 1/4 cups Flour
 1 cup Natural bran
 1 1/2 teaspoons Quick rising yeast or
 1 1/4 teaspoons Bread machine yeast
 Remove baking pan from large 2lb/1kg bread machine.
 Add to pan in order water, brown sugar, molasses, butter, salt, flour, and bran.

Sprinkle yeast over top making sure yeast does not touch water mixture. According to manufacturer's instructions instructions, choose cycle appropriate to basic or white bread. When baked immediately remove pan from machine shake loaf from pan. Let cool completely on rack. Makes 1 loaf

Czechoslovakian Orange Bread

Serving Size : 1 Preparation Time :0:00
Categories : Abm
Amount Measure Ingredient -- Preparation Method

-----1 1/2 Lb-----
2/3 C Milk
4 Tbsp Butter Or Margarine
1 Egg

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1/3 Tsp Salt
1/4 C Sugar
1 1/4 Tsp Orange Peel
1/4 Tsp Ground Mace
3 C Bread Flour
1 tsp Active Dry Yeast
-----1 3/4 Lb-----
3/4 C Milk
5 tbsp Butter Or Margarine
1 Egg
1/2 tsp Salt
1/3 C Sugar
1 1/2 tsp Orange Peel
1/4 tsp Ground Mace
3 1/2 C Bread Flour
1 1/2 tsp Active Dry Yeast
CYCLE: sweet, white; no timer
SETTING: light

NOTES : This bread is traditionally baked in a crescent and is glazed with honey and orange juice mixed together and warmed.
Dakota Raisin Bread

Serving Size : 1 Preparation Time :0:00
Categories : Breadmaker Fruits
Amount Measure Ingredient -- Preparation Method

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-----1 LB. LOAF-----
1 cup Water -- warm
2 tablespoons Vegetable oil
1 3/4 cups Bread flour
2/3 cup Whole wheat flour
1 tablespoon Packed light brown sugar
1 tablespoon Powdered dry milk
1 teaspoon Salt
1 1/4 teaspoons Fleischmann's bread machine -- yeast
1/2 cup Sun*Maid raisins
2 tablespoons Pumpkin seeds
2 tablespoons Sunflower seeds

1 tablespoon Poppy seeds
 1 tablespoon Sesame seeds
 -----1 1/2 LB. LOAF-----
 1 1/4 cups Water -- warm
 3 tablespoons Vegetable oil
 2 1/3 cups Bread flour
 1 cup Whole wheat flour
 2 tablespoons Packed light brown sugar
 2 tablespoons Powdered dry milk
 1 1/2 teaspoons Salt
 2 teaspoons Fleischmann's bread machine -- yeast
 3/4 cup Sun*Maid Raisins
 3 tablespoons Pumpkin seeds
 3 tablespoons Sunflower seeds
 1 1/2 tablespoons Poppy seeds

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1 1/2 tablespoons Sesame seeds
 Measure carefully, adding ingredients, except raisins and seeds to bread machine pan in the order recommended by the manufacturer. Select Sweet or Basic/White cycle. Use Light or Medium crust color. Add raisins and seeds at the raisin/nut cycle or 5 minutes before last kneading cycle ends.
 Remove baked bread from pan and cool on wire rack.

 Dark Pumpernickel Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Abm
 Amount Measure Ingredient -- Preparation Method

 Small *Medium-Large
 2/3 cup Water*1 cup-1 1/3 cups
 1 1/3 tablespoons Vegetable oil*2 TB-2 2/3 TB
 2 tablespoons Molasses*3 TB-1/4 cup
 1 tablespoon Unsweetened cocoa*1 1/2 TB -- 2 TB
 2 teaspoons Brown sugar*1 TB-1 1/3 TB
 2/3 teaspoon Instant coffee granules
 *1 ts-1 1/3 ts
 2/3 teaspoon Salt*1 ts-1 1/3 ts
 1 1/4 teaspoons Caraway seeds*2 ts-2 1/2 ts
 1/2 cup Rye flour*3/4 cup-1 cup

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1/2 cup Whole wheat flour*3/4 cup -- 1 cup
 1 cup Bread flour*1 1/2 cups -- 2 cups
 1 teaspoon Yeast*1 1/2 ts-2 1/2 ts
 Add ingredients as given in manufacturer's instructions. Use whole wheat setting if available,
 otherwise use the regular white bread cycle.

 Diet Health Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker
 Amount Measure Ingredient -- Preparation Method

 10 ounces Water

1 teaspoon Salt
 1/2 teaspoon Fructose (or sugar)
 1/2 cup Soy flour
 2 1/2 cups Bread flour
 Put in breadmaker according to custom.
 I also add about 1/4 c sunflower seeds and 1/4 c whole millet.
 It was good the time I also added a tsp of cinnamon.

 Diet Rite Bread

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Serving Size : 1 Preparation Time :0:00

Categories : Breads Breadmaker

Yeast

Amount Measure Ingredient -- Preparation Method

-----FOR 1-1/2 LB. LOAF-----

1 package Yeast
 3 cups Bread flour
 1 1/4 cups Diet rite soda -- or Club soda
 room temperature
 Place all ingredients into pan, select white bread, and push start.

 Dill Onion Bread

Serving Size : 1 Preparation Time :0:00

Categories : Abm

Amount Measure Ingredient -- Preparation Method

-----1 1/2 Lb-----

1 1/2 C Sour Cream
 1 Egg
 1 Tsp Salt
 1/3 Tsp Baking Soda
 3 Tbsp Sugar

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3 Tbsp Onion Flakes -- dried

1 1/3 Tbsp Dill Weed
 3 C Bread Flour
 1 1/2 tsp Active Dry Yeast

-----1 3/4 Lb-----

1 3/4 C Sour Cream
 1 1/2 Egg
 1 tsp Salt
 1/2 tsp Baking Soda
 1/4 C Sugar
 3 tbsp Onion Flakes -- dried
 1 1/2 tbsp Dill Weed
 3 1/2 C Bread Flour
 1 1/2 tsp Active Dry Yeast

CYCLE: white, sweet; no timer

SETTING: medium

 NOTES : You may substitute yogurt for the sour cream. Keep an eye on the
 dough and adjust consistency with flour or water as necessary. Use
 an egg yolk, white or 2 Tbs. egg substitute for the half egg.
 from my kitchen to----->yours.....

Dan Klepach

... Words, 25> ea. Better quality words, 50> ea.

--- Blue Wave/QWK v2.12

--- DB 1.39/004485

* Origin: The Diamond Bar BBS - 909-923-1031 - Ontario, CA (1:218/101)

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Dilly Bread

Serving Size : 2 Preparation Time :0:00

Categories : Breads Breadmaker

Yeast

Amount Measure Ingredient -- Preparation Method

 1 teaspoon Dry yeast
 1/2 tablespoon Butter or margarine
 1/2 cup Warm water
 1/2 tablespoon Dill seed*
 1/2 cup Cottage cheese (heated)
 1/2 teaspoon Salt
 1 tablespoon Sugar
 1 small Egg
 1/2 tablespoon Minced onion
 2 cups Sifted all-purpose flour
 1/2 teaspoon Soda
 . It made a very light rye flavored bread.

Dried Tomato & Rosemary Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breads Breadmaker

Amount Measure Ingredient -- Preparation Method

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 1 cup -water
 3 tablespoons -snipped unsalted
 Dried tomatoes
 1 tablespoon Olive oil
 1 teaspoon Salt
 3 cups Bread flour
 1/4 cup Nonfat dry milk powder
 1 tablespoon Sugar
 1 teaspoon Rosemary
 3/4 teaspoon Paprika
 2 teaspoons Bread yeast
 Add ingredients to bread machine pan in the order suggested by
 manufacturer,
 adding dried tomatoes with the water. Recommended cycle:
 Basic/white bread cycle; medium/normal color setting.

Easy French Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

 3/4 cup Plus (see below)

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1 tablespoon Water
 2 cups White bread flour
 1 tablespoon Sugar
 1 teaspoon Salt
 1 1/2 teaspoons Yeast (active dry)
 Place in machine

Eileen's Corn-Chilies-Cheese Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breads Abm
 Chili Corn
 Amount Measure Ingredient -- Preparation Method

1 package Yeast
 3 cups Flour -- bread
 3/4 cup Cornmeal -- yellow
 1/2 cup Whole kernel canned corn -- *
 1 tablespoon Chilies, Ortega -- chopped
 1/2 cup Cheddar cheese -- shredded
 1 each Egg
 1 tablespoon Soft butter
 1/2 teaspoon Salt
 2 teaspoons Sugar
 1 1/4 cups Water -- warm

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Drain corn. Put all the ingredients, select white bread, and push start.

English Muffin Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Muffins
 Yeast
 Amount Measure Ingredient -- Preparation Method

1 1/4 cups Water
 2 teaspoons Sugar
 1 teaspoon Salt
 1/4 teaspoon Baking soda
 3 cups Bread flour
 3 tablespoons Nonfat dry milk
 2 teaspoons Yeast
 (This is great to put on the timer to have first thing in the morning)

Fall Harvest Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Yeast
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 Amount Measure Ingredient -- Preparation Method

1/2 cup Water
 2 cups White bread flour
 1 tablespoon Dry milk
 1 teaspoon Salt
 1 tablespoon Butter
 1/2 tablespoon Maple syrup
 1/2 tablespoon Brown sugar

1/4 cup Canned pumpkin
 1/2 teaspoon Vanilla extract
 1/2 teaspoon Ground ginger
 1/4 teaspoon Allspice
 1/4 cup Pumpkin seeds
 2 teaspoons Yeast (active dry)
 *** Be sure to use plain canned pumpkin - not pie filling.

Famous Onion Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Yeast
 Amount Measure Ingredient -- Preparation Method

 1 1/2 tablespoons Applesauce
 2 tablespoons Dill Seed

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3 tablespoons Dried minced onion
 3/4 cup Sour Cream
 3/4 cup Cottage Cheese -- Nonfat
 1/4 cup Water
 1 Egg
 1 1/2 teaspoons Salt
 1/4 teaspoon Baking Soda
 3 1/3 cups Bread Flour
 1 package Yeast

 Add ingredients according to your machine's directions.

Faux Sourdough Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breads Abm
 Amount Measure Ingredient -- Preparation Method

 1 package Active Dry Yeast
 2 1/2 cups Bread Flour
 1 tablespoon Dark Molasses
 1 cup Sour Cream
 1 teaspoon Salt
 1 teaspoon Lemon Juice
 4 tablespoons Warm Water

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All ingredients but the water should be at room temperature before starting.
 Add ingredients to the pan in the order listed. Select "White Bread".
 Press "Start".

Fresh Grapefruit Cottage Bread

Serving Size : 15 Preparation Time :0:00
 Categories : Breadmaker Yeast
 Amount Measure Ingredient -- Preparation Method

 1 1/2 packages Yeast
 4 1/2 cups Better for Bread
 3/8 cup Sugar

1/8 teaspoon Baking soda
 1 1/2 tablespoons Grapefruit peel -- grated
 3/4 cup Low-fat cottage cheese
 3 Egg whites
 1 1/2 tablespoons Vegetable oil
 3/4 cup Grapefruit juice -- fresh/heate
 Add all ingredients into the pan in the order listed, set darkness control at 11 o'clock
 .Select white bread and push "Start." This palate-refreshing mealtime accompaniment,
 this tart/sweet bread offers a taste of English elegance when toasted slices are topped with citrus marmalade.

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 Fresh Herb Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breads Abm
 Amount Measure Ingredient -- Preparation Method

 MMMM-----1 1/2 LB

LOAF-----

1 c Plus 2 tb water
 2 tb Margarine or butter
 3 c Bread flour
 2 ts Chopped fresh sage leaves
 1 tb Chopped fresh basil leaves
 1 tb Chopped fresh oregano leaves
 2 ts Chopped fresh thyme leaves
 1/4 c Chopped fresh parsley
 3 tb Dry milk
 2 tb Sugar
 1 t Salt
 1 1/2 ts Yeast

MMMMM-----2 LB -- €

LOAF-----

1 1/2 c Water
 2 tb Butter or Margarine

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4 1/4 c Bread flour
 2 ts Chopped fresh sage leaves
 1 tb Plus 1 ts chopped fresh
 Basil leaves
 1 tb Plus 1 ts chopped fresh
 Oregano leaves
 2 ts Chopped fresh thyme leaves
 1/4 c Chopped fresh parsley
 1/4 c Dry milk
 2 tb Sugar
 1 1/2 ts Salt
 1 1/4 ts Yeast*

Place on the ingredients in the bread machine and select basic white cycle. Use medium or light crust colour.

It is recommended to use a bread pan with 9 cups or larger for the 1 1/2 pound loaf. Yeast amount is correct though proportionately less than called for in the smaller loaf.

Garden Herb Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

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3/4 cup Water
 2 cups White bread flour
 1 tablespoon Dry milk
 1 tablespoon Sugar
 1 teaspoon Salt
 1 tablespoon Butter
 1 teaspoon Chives
 1 teaspoon Marjoram
 1 teaspoon Thyme
 1/2 teaspoon Basil
 2 teaspoons Yeast (active dry)
 *** Use dried flaked herbs. If using ground, reduce by half. If using fresh, double the amount.

- - - - -

Garlic and Basil Bread

Serving Size : 1 Preparation Time :0:00

Categories : Abm Untested

Amount Measure Ingredient -- Preparation Method

2 c Baking flour
 1 c Water
 1 pk Yeast
 1 t Sugar

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1 t Salt
 3/4 ts Basil
 2/3 ts Garlic powder
 Make 1 pound loaf.

- - - - -

Garlic Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

3/4 cup Water
 2 cups Plus (see below)
 1 tablespoon White bread flour
 1 tablespoon Sugar
 1/2 teaspoon Salt
 1/2 tablespoon Butter
 2 tablespoons Parmesan (freshly grated)
 1/2 teaspoon Sweet basil
 1/2 teaspoon Garlic powder
 1/2 teaspoon Garlic paste
 1 1/2 teaspoons Yeast (active dry)
 1/4 tablespoon finely chopped garlic
 Add according to instructions for your machine.

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 Garlic Herb Cheese Bread

Serving Size : 1 Preparation Time :0:00

Categories : Abm

Amount Measure Ingredient -- Preparation Method

 -----1 1/2 Lb-----
 5/8 C (5 Oz) Milk
 2 Eggs
 2 1/2 Tbsp Butter Or Margarine
 1 C Grated Cheese -- packed lightly
 1 Tsp Salt
 2 Tsp Sugar
 1 1/2 Garlic Clove -- minced
 1/8 tsp Cayenne Pepper
 1/4 tsp Oregano -- dried
 1/2 tsp Basil -- dried
 2 tsp Caraway Seed
 3 C Bread Flour
 1 1/2 tsp Active Dry Yeast
 -----1 3/4 Lb-----
 3/4 C Milk
 3 Eggs
 3 tbsp Butter Or Margarine

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1 C Grated Cheese -- packed lightly
 1 tsp Salt
 2 1/2 tsp Sugar
 1 1/2 Garlic Clove -- minced
 1/4 tsp Cayenne Pepper
 1/3 tsp Oregano -- dried
 1/2 tsp Basil -- dried
 2 1/2 tsp Caraway Seed
 3 1/2 C Bread Flour
 2 tsp Active Dry Yeast
 CYCLE: white, sweet; no timer
 SETTING: light to medium

 NOTES : Recommend using sharp cheddar cheese. Keep an eye on the dough
 and
 adjust as necessary because of the cheese. The cheese should be
 lightly packed in the measuring cup. The garlic and herbs may be
 adjusted to taste. Scrape the sides of the pan with a rubber
 spatula if the ingredients are not mixing.
 Gingerbread Loaf (breadmaker)

Serving Size : 12 Preparation Time :0:00

Categories : Bread Machine Breads For Dessert

Amount Measure Ingredient -- Preparation Method

 3/4 cup milk
 1/4 cup molasses
 1 egg

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3 tablespoons butter
 3 1/3 cups bread flour
 1 tablespoon brown sugar
 3/4 teaspoon salt
 3/4 teaspoon cinnamon
 3/4 teaspoon ginger
 1 packet active dry yeast

Place all ingredients in pan according to machine directions and push start.

Optional:

Lemon Icing: In smal mixing bowl stir 1/2 cup sifted powdered sugar, 1/4 teaspoon vanilla, 1 teaspoon lemon juice and enough milk (1-3 teaspoons) to make an icing of drizzling consistency.

 Granola Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Yeast
 Amount Measure Ingredient -- Preparation Method

 1 package Yeast
 3/4 cup Whole wheat flour
 2 cups Bread flour
 1 cup Granola -- grind finely

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3/4 teaspoon Salt
 1 1/2 teaspoons Sugar
 3/4 cup Warm water
 1/2 cup Buttermilk
 2 tablespoons Sweet butter -- warm
 2 tablespoons Honey
 1 Egg
 Add all ingredients, select white bread and push start

 Grape Nut Bread For Breadmaker

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker
 Amount Measure Ingredient -- Preparation Method

 1 1/3 Cups Water
 2 2/3 Tbs Vegetable oil
 1 1/3 Tbs Sugar
 2 Tsps Salt
 2/3 Cup Grape Nut cereal (not flakes)
 2 2/3 Cups Bread flour
 2 1/2 Tsps Yeast
 2 Tsps Gluten -- ((Optional)
 Add to bread machine in order specified in your manual. White bread, medium bake setting.

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The gluten makes a slightly lighter loaf.
 This is a flavorful crunchy bread. It is a lot like the old cracked wheat bread.

 Hearty Oat & Walnut Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker
 Amount Measure Ingredient -- Preparation Method

 1 1/2 teaspoons Yeast-
 3 1/4 cups Bread Flour -
 1/2 cup Quick oats -
 1/4 cup Brown sugar
 1 tablespoon Salt -
 3/4 cup Walnuts -
 1 tablespoon Margarine-
 1 1/4 cups -very warm water -- (not hot)
With homemade soup its a real favorite.
 Follow manufactures instructions

 Hearty Raisin Rye Bread

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Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Fruits
 Amount Measure Ingredient -- Preparation Method

-----1 LB. LOAF-----
 3/4 cup Water -- warm
 1 tablespoon Vegetable oil
 1 3/4 cups Bread flour
 1/2 cup Light or medium rye flour
 1 tablespoon Packed light brown sugar
 1 tablespoon Powdered dry milk
 1 teaspoon Salt
 1/2 teaspoon Caraway seed
 1 1/2 teaspoons Fleischman's bread machine -- yeast
 2/3 cup Sun*Maid raisins

-----1 1/2 LB. LOAF-----
 1 cup Water -- warm
 2 tablespoons Vegetable oil
 2 1/4 cups Bread flour
 3/4 cup Light or medium rye flour
 2 tablespoons Packed light brown sugar
 2 tablespoons Powdered dry milk
 1 1/2 teaspoons Salt
 3/4 teaspoon Caraway seed
 2 teaspoons Fleischman's bread machine -- yeast
 1 cup Sun*Maid Raisins
 Measure carefully, adding ingredients to bread machine pan in the order

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recommended by the manufacturer. Select Sweet or Basic/White cycle.
 Use Light or Medium crust color.
 Add raisins at the raisin/nut cycle or 5 minutes before last kneading
 cycle ends.
 Remove baked bread from pan and cool on wire rack.

 Heavenly Whole Wheat Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Breads
 Yeast

Amount Measure Ingredient -- Preparation Method

 1 pound loaf
 3/4 cup Water
 1 1/3 cups Whole wheat flour
 2/3 cup Bread flour
 1 teaspoon Salt
 3 tablespoons Applesauce (butter)
 1 tablespoon Sugar
 3 tablespoons Instant Potato flakes
 1 1/2 teaspoons Yeast
 Good!! Crust: light. Bake.

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High Protein Diet/cornell Bread

Serving Size : 12 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

 1 cup -Water
 1 tablespoon Vegetable oil
 1 tablespoon Honey
 3/4 teaspoon -Salt
 2 tablespoons Wheat germ
 1/4 cup Soy flour
 1 cup Whole wheat flour
 1 1/4 cups Bread flour
 1/4 cup Nonfat dry milk
 1 1/2 teaspoons Yeast

Much better than the store bought diet breads which use "sawdust fiber" as filler. This is a tasty, dense loaf. Makes good sandwiches. The recipe is based on a formula devised for superior nutrition in bread by faculty at Cornell University. Wheat germ, soy flour and nonfat dry milk are added to each cup of flour in the Cornell Formula, this recipe makes it easier.

Honey Graham Granola Bread

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Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

 1 1/2 teaspoons Active dry yeast
 1 3/4 cups Bread flour
 1/4 cup Whole-wheat flour
 1/3 cup Granola cereal
 1 teaspoon Salt
 2 tablespoons + 2 tsp. nonfat dry milk
 2 teaspoons Unsalted butter or margarine
 3/4 cup + 2 tbsp. water
 3 tablespoons Honey
 1 teaspoon Lemon juice
 -----3-CUP CAPACITY/16 SERVINGS-----
 2 1/4 cups Active dry yeast
 2 2/3 cups Bread flour
 1/3 cup Whole-wheat flour

1/2 cup Granola cereal
 1 1/2 teaspoons Salt
 4 tablespoons Nonfat dry milk
 1 tablespoon Unsalted butter or margarine
 1 1/4 cups Water
 1/4 cup Honey
 1 teaspoon Lemon juice

Granola cereal adds an interesting crunch to this bread.
 For best results, use either homemade granola or a store-bought brand that is low

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in fat and sugar.

Since there are so many different types of granola, the amount of water required in the recipe may vary.

Check the dough during the first kneading cycle to make sure it is not too dry.

All ingredients must be at room temperature, unless otherwise noted. Add ingredients in the order specified in your bread

machine owner's manual.

Set bread machine on the basic/standard bread making setting.

If possible, select light baking cycle.

If not, use the medium or normal setting.

Do NOT use the programmable timer when making this bread since the recipe

contains ingredients that can absorb the water prior to the start of the bread

making process.

HINT: If dough appears too dry after kneading for the first couple of minutes,

add additional water, no more than 1 tablespoon at a time, just until dough appears

elastic

. Do NOT add too much water.

 Honey Mustard Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

 1/2 cup Water
 1 1/2 cups White bread flour

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1/2 cup Wheat flour
 2 teaspoons Dry milk
 2 1/2 tablespoons Honey
 1/2 teaspoon Salt
 1/4 cup Chicken broth (low salt)
 1 2/3 tablespoons Gourmet mustard
 1 teaspoon Chives (dried)
 2 teaspoons Yeast (active dry)

 Add ingredients according to manufacturer's directions.

 Hot Jalapeno Bread

Serving Size : 14 Preparation Time :0:00

Categories : Bread Machine Low Fat
 Amount Measure Ingredient -- Preparation Method

 1 Pkg Active Dry Yeast
 3 C Bread Flour
 3 Tbsp Jalapeno Peppers -- chopped, or to taste
 1/2 C Monterey Jack Cheese
 1 1/2 Tbsp Sugar
 1 1/2 Tsp Salt
 1 1/4 C Water -- adjust to your needs
 The recipes are for 2 cup bread makers - but I've adjusted them for 3 cups.

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Throw in and bake

 Italian Bread

Serving Size : 16 Preparation Time :0:00
 Categories : Breadmaker Italian
 Amount Measure Ingredient -- Preparation Method

 1 package Yeast
 3 cups Bread flour
 2 tablespoons Sugar
 2 tablespoons Butter (sweet -- at room temp)
 1 cup Less 1 T hot water
 2 Stiffly beaten egg whites
 Be sure to use "crisp" bread setting and add the egg whites after the rest of the ingredients are moist.

 Jalapeno Cheese Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breads Breadmaker
 Amount Measure Ingredient -- Preparation Method

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 3/4 cup Sour cream
 1/8 cup Water
 1 Egg
 3 cups Flour
 1 1/2 teaspoons Salt
 2 tablespoons Sugar
 1/4 teaspoon Baking soda
 1 cup Sharp cheddar -- grated
 4 oz
 3 tablespoons Fresh Jalapeno -- seeded and
 (about 4 peppers)
 1 1/2 teaspoons Yeast
 Wow ... hot stuff!! Serve this coarsely textured, very spicy bread at your next cocktail party and watch it disappear. It's great with a glass of wine or a cold beer, but its perfect partner is a frosty margarita! Place all ingredients in bread pan, select a light crust setting, and press "start". After the baking cycle ends, remove bread from pan, place on cake rack,

and allow to cool 1 hour before slicing.

 Lazy Onion Bread

Serving Size : 1 Preparation Time :0:00

Categories : Abm

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Amount Measure Ingredient -- Preparation Method

 -----1 1/2 Lb-----
 1 1/4 C Water Or Milk
 2 Tbsp Sugar
 2 Tsp Onion Soup Mix
 3 C Bread Flour
 1 Tbsp Dry Milk Powder -- optional
 1 1/2 Tsp Active Dry Yeast
 -----1 3/4 Lb-----
 1 1/2 C Water Or Milk
 2 1/2 tbsp Sugar
 1 tbsp Onion Soup Mix
 3 1/2 C Bread Flour
 1 1/2 tbsp Dry Milk Powder -- optional
 2 tsp Active Dry Yeast
 CYCLE: white; timer
 SETTING: medium

 NOTES : The lazy part of this recipe is simply using onion soup mix!
 There
 is no salt included in the recipe as there is some in the onion
 soup.
 from my kitchen to----->yours.....
 Dan Klepach
 ... Government Tagline. Takes up space, no known function.
 ___ Blue Wave/QWK v2.12

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--- DB 1.39/004485
 * Origin: The Diamond Bar BBS - 909-923-1031 - Ontario, CA (1:218/101)
 Lemon Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breads Breadmaker

Yeast

Amount Measure Ingredient -- Preparation Method

 1 package Yeast
 3 cups Bread flour
 1/4 cup Sugar
 1/2 teaspoon Salt
 1/4 cup Butter -- room temperature
 3/4 cup Milk -- scalded
 1 Egg + 1 yolk -- room temp.
 1/4 teaspoon Lemon extract
 2 teaspoons Dried or freshly grated -- lemon peel
 Place all ingredients into breadmaker pan in the order above, select
 white bread
 and push start.

 Lemon Poppy Seed Bread

Serving Size : 1 Preparation Time :0:00

Categories : Abm Breads

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Amount Measure Ingredient -- Preparation Method

 2 1/4 teaspoons yeast
 3 cups bread flour
 1 tablespoon lemon zest -- grated
 1 1/2 teaspoons poppy seeds
 1 teaspoon salt
 2 tablespoons sugar
 4 tablespoons nonfat dry milk powder
 1 tablespoon unsalted butter
 1 cup water
 1 large egg
 1 teaspoon lemon juice

GLAZE:

2 teaspoons unsalted butter -- softened
 1 teaspoon lemon zest -- grated
 4 tablespoons powdered sugar
 1 teaspoon lemon juice -- or more

Add all ingredients except those for glaze. Use basic cycle. While the bread is cooling to room temperature, make the glaze. Glaze cooled loaf of bread by drizzling glaze on top and sides of loaf. Let dry before slicing.

 Light Pumpernickel

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Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

-----ONE POUND LOAF-----

2/3 cup Water
 1 1/3 tablespoons Vegetable oil
 1 1/3 tablespoons Molasses
 2 teaspoons Gluten (optional)
 2 teaspoons Sugar
 1/2 teaspoon Salt
 1 1/4 teaspoons Caraway seeds
 1 1/3 tablespoons Unsweetened cocoa
 1 cup Rye flour
 1 cup Bread flour
 1 teaspoon Yeast
 Bake on regular bake cycle

 Light Whole Wheat Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Breads

Yeast

Amount Measure Ingredient -- Preparation Method

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1 1/8 cups Whole wheat flour (5 1/4 oz)
 1 1/8 cups Bread flour (5 1/4 oz)
 1 tablespoon Dry milk
 1 teaspoon Salt
 1 tablespoon Butter
 1 tablespoon Molasses
 7/8 cup Water (7 1/2 fl.oz)
 1 teaspoon Dry yeast
 Timer OR Bake (Rapid) mode may be used.
 Place all ingredients (except liquids and yeast) inside the bread pan.
 Add liquid ingredients. Close cover and place dry yeast into the yeast holder.

 Lime & Coconut Milk Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Abm Breads
 Amount Measure Ingredient -- Preparation Method

 2 1/2 teaspoons active dry yeast
 2 cups bread flour
 1 1/4 cups whole-wheat flour
 1/4 cup rolled oats
 1/4 cup cornmeal
 3 tablespoons sugar
 1 1/2 teaspoons salt

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3 tablespoons lime zest -- grated
 1 1/2 tablespoons oil
 3/4 cup coconut flakes
 1/2 cup coconut milk -- unsweetened
 1 cup water
 Add all the ingredients in the order suggested by your manual. Process on basic white bread.

 Luscious Luau Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Yeast
 Amount Measure Ingredient -- Preparation Method

 3/4 cup Water
 2 1/3 cups White bread flour
 1 tablespoon Dry milk
 1 teaspoon Salt
 1 tablespoon Butter
 1 1/2 tablespoons Brown sugar
 2 tablespoons Shredded carrots
 1/4 cup Flaked -- shredded coconut
 1/2 cup Unsweet. crushed pineapple
 1/3 cup Chopped macadamia nuts
 1 pinch Cinnamon

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2 teaspoons Yeast (active dry)
 ** Drain the pineapple well. Juice may be substituted for up to 2/3 of the water.

Many Grains Bread

Serving Size : 16 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

1 1/8 cups Water
 1/2 cup Whole wheat flour
 2 cups Bread flour
 1/2 cup Quick oats
 3/4 cup 7 grain cereal
 2 tablespoons Powdered buttermilk
 2 tablespoons Sugar
 2 tablespoons Honey
 2 tablespoons Margarine
 2 packages Yeast
 1 teaspoon Salt

This is very similar to Poulsbo bread Add ingredients according to your
 manUFACTURER'S DIRECTIONS

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Maple Oatmeal Bread

Serving Size : 14 Preparation Time :0:00

Categories : Bread Machine Low Fat

Amount Measure Ingredient -- Preparation Method

1 Pkg Active Dry Yeast -- 2 1/4 tsp
 1 C Oats -- quick-cooking
 3 C Bread Flour
 1 Tsp Salt
 1/3 C Maple Syrup
 1 Tbsp Cooking Oil
 1 1/4 C Warm Water -- + 1 T

Mustard Wheat Rye

Serving Size : 2 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

2 teaspoons Yeast
 1 cup Bread flour

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1/2 cup Whole wheat flour
 1/2 cup Rye flour
 1 tablespoon Gluten
 1/3 cup Dijon mustard
 2/3 cup Water
 1 tablespoon Lecithin granules
 1 tablespoon Molasses

Dump yeast in machine. Dump in flours and lecithin granules

Fill measuring cup to 2/3rds with warm water. Add mustard until liquid
 measures a

full cup. A

dd molasses and stir. Dump in machine.

Set machine to basic bake. Tested 3/3/94 A small dark loaf with a nice
 mustardy

flavor.

While dense, it can be sliced quite thinly.

New Hampshire White Bread

Serving Size : 1 Preparation Time :0:00

Categories : Abm

Amount Measure Ingredient -- Preparation Method

-----1 1/2 Lb-----

1 Cup Water

2 1/2 Tbsp Butter Or Margarine

2 1/2 Tbsp Sugar

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1 Tsp Salt

3 C Bread Flour

1 1/2 Tsp Active Dry Yeast

-----1 3/4 Lb-----

1 1/4 C Water

3 tbsp Butter Or Margarine

3 tbsp Sugar

1 tsp Salt

3 1/2 C Bread Flour

2 tsp Active Dry Yeast

CYCLE: white; timer

SETTING: medium

NOTES : Use scant measurements of the water. This makes into rolls very nicely.

from my kitchen to----->yours.....

Dan Klepach

... If it STILL doesn't work, try following the directions.

___ Blue Wave/QWK v2.12

--- DB 1.39/004485

* Origin: The Diamond Bar BBS - 909-923-1031 - Ontario, CA (1:218/101)

Oat Bran Nutri-Bread

Serving Size : 15 Preparation Time :0:00

Categories : Breadmaker Yeast

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Amount Measure Ingredient -- Preparation Method

1 package (5/16-ounce yeast

1 1/2 cups Unbleached flour

1/2 cup Bread flour

1/4 cup Oat flour

1 tablespoon Wheat germ

2 tablespoons Sugar

1 tablespoon Dry milk

1 tablespoon Margarine

1 teaspoon Salt

7/8 cup Water

A VERY NUTRITIOUS LOAF. SERVE TOASTED TO SAVOR DELICATE TASTE

Put all ingredients in order given into the bread pan. Select WHITE bread and push

Start

. Makes 1 loaf, 8 slices. Each slice: 153 calories; 1 gm dietary fiber; less than 1

gm soluble fiber;
 29 gm carbohydrates; 4 gm protein; 2 gm fat (12% of calories from fat);
 1 mg cholesterol; 268 mg sodium; 74 mg potassium; 17 mg calcium.

 Oatmeal, Raisin and Honey Bread

Serving Size : 1 Preparation Time :0:00

Categories : Abm

Amount Measure Ingredient -- Preparation Method

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1/2 cup Golden Raisins
 2 tablespoons Grated Orange Zest
 1 cup Plus 1 tb. Water
 1 3/4 cups Whole Wheat Flour
 3/4 cup Oat-blend Flour
 1/2 cup Rolled Oats
 3 tablespoons Dry Milk
 1 1/2 teaspoons Sea Salt
 1/4 cup Honey
 2 tablespoons Canola -- Safflower or Sun-
 Flower Oil

4 teaspoons Active Dry Yeast

1. Place the raisins, orange zest, and water in a sm. saucepan and bring to a boil.

Remove from heat and set aside to cool. Drain raisins and zest, reserving the liquid.

2. Measure and add the dry ingredients to the pail. Add the reserved liquid, the honey and the yeast.

3. Program for WHOLE WHEAT MODE.

4. At the end of the mixing cycle, just before the kneading begins, add the drained raisins and the orange zest to the dough.

5. Remove and turn out to cool on wire rack.

 Old World Rye

Serving Size : 1 Preparation Time :0:00

Categories : Abm

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Amount Measure Ingredient -- Preparation Method

-----1 1/2 Lb-----

1 C Water
 1 Tbsp Vegetable Oil
 1 Tbsp Honey
 3/4 Tsp Salt
 1/3 Tsp Baking Soda
 2 1/2 Tsp Onion Flakes -- dried
 1 Tbsp Caraway Seed
 1 1/2 tbsp Wheat Germ
 1 1/2 tbsp Soy Flour
 3/4 C Whole-Wheat Flour
 1/3 C Rye Flour
 1 1/2 C Bread Flour
 3 tbsp Buttermilk Powder
 1 1/2 tbsp Vital Gluten -- optional

1 1/2 tsp Active Dry Yeast
 2 1/2 tsp Lemon Juice
 -----1 3/4 Lb-----
 1 1/4 C Water
 1 tbsp Vegetable Oil
 1 tbsp Honey
 1 tsp Salt
 1/2 tsp Baking Soda
 1 tbsp Onion Flakes -- dried
 1 tbsp Caraway Seed

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2 tbsp Wheat Germ
 2 tbsp Soy Flour
 1 C Whole-Wheat Flour
 1/2 C Rye Flour
 2 C Bread Flour
 1/4 C Buttermilk Powder
 2 tbsp Vital Gluten -- optional
 2 tsp Active Dry Yeast
 1 tbsp Lemon Juice
 Add lemon juice 10 mins after starting machine.
 CYCLE: wheat, white sweet; timer
 SETTING: light to medium

 NOTES : Add the lemon juice 10 mins after starting the machine --- in all

machines. If fresh buttermilk is on hand, substitute it for the water (cup for cup) and omit the dried buttermilk powder.

Oreo Cookie Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker
 Amount Measure Ingredient -- Preparation Method

-----1 LB. LOAF-----
 3/4 cup Milk
 1 Egg
 3 tablespoons Sugar

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3/4 teaspoon Salt
 2 cups Bread flour
 1 1/2 teaspoons Yeast
 3/4 cup Oreo cookies -- crushed
 -----1 1/2 LB LOAF-----
 1 cup Milk
 1 1/2 Eggs
 5 tablespoons Butter
 1/4 cup Sugar
 1 teaspoon Salt
 3 cups Bread flour
 2 1/2 teaspoons Yeast
 1 cup Oreo cookies -- crushed
 Bake according to manufacturer's instructions, adding the Oreos during the raisin-bread cycle, or five minutes before the final kneading is finished.

 Outrageously Oatmeal Bread for Bread Machine

Serving Size : 8 Preparation Time :0:00
 Categories : Breadmaker Yeast
 Amount Measure Ingredient -- Preparation Method

 3/4 cup Water
 2 cups White bread flour

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1 tablespoon Dry milk
 1 teaspoon Salt
 1 tablespoon Butter
 1 tablespoon Honey
 1/4 cup Rolled oats
 1 teaspoon Fast rise yeast ****OR****
 1 1/2 teaspoons Active dry yeast

-----LARGE LOAF-----

1 1/4 cups Water
 3 cups White bread flour
 1 1/2 tablespoons Dry milk
 1 1/2 teaspoons Salt
 2 tablespoons Butter
 2 tablespoons Honey
 1/2 cup Rolled oats
 2 teaspoons Fast rise yeast ****OR****
 3 teaspoons Active dry yeast

SUCCESS HINTS: For added texture, add the oats after the first knead or at the beep on the fruit and nut cycle. For additional crunch, sprinkle a few oats on top of the loaf after the final rise. Instant oatmeal doesn't work, but quick-cooking oats do. This recipe can be made with the regular, rapid, or delayed time bake cycles.

 Panettone Bread

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Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Fruits
 Yeast
 Amount Measure Ingredient -- Preparation Method

 1 1/2 pound loaf
 3/4 cup Milk
 1 Egg
 3 tablespoons Applesauce
 3 cups Bread flour
 2 tablespoons Honey
 1 1/2 teaspoons Anise seed -- crushed
 3/4 teaspoon Salt
 1 teaspoon Yeast
 1/3 cup Light raisins
 1/3 cup Currants
 1/3 cup Chopped candied citron
 Use light setting. 103 cal.

 Parmesan-Pepper Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker
 Amount Measure Ingredient -- Preparation Method

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1 cup Plus 2 Tbs water
 1 tablespoon Olive oil
 3 1/4 cups Bread flour
 1/2 cup Parmesan cheese -- grated
 1 tablespoon Sugar
 1 teaspoon Salt
 3/4 teaspoon Freshly ground black pepper -- or green peppercorns
 2 1/2 teaspoons Active dry yeast
 ADD INGREDIENTS ACCORDING TO YOUR MANUFACTURER'S INSTRUCTIONS
 - - - - -
 Peanut Butter and Jelly Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker
 Amount Measure Ingredient -- Preparation Method

3/4 cup Water
 1/3 cup Peanut butter
 1/3 cup Jelly
 1 tablespoon Maple/brown sugar
 1/3 teaspoon Salt
 1/2 teaspoon Baking soda
 1 tablespoon To 2 tb. vital gluten -- opt.
 2 1/4 cups Whole wheat flour
 1 teaspoon Yeast

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Flour equivalent - 2 1/4 cup
 -----MEDIUM LOAF-----
 1 1/8 cups Water
 1/2 cup Peanut butter
 1/2 cup Jelly
 1 1/2 tablespoons Maple/brown sugar
 1/2 teaspoon Salt
 3/4 teaspoon Baking soda
 1 1/2 tablespoons To 3 tb. vital gluten -- opt.
 3 1/3 cups Whole wheat flour
 1 1/2 teaspoons Yeast
 Flour equivalent - 3 1/3 cup
 -----LARGE LOAF-----
 1 1/2 cups Water
 2/3 cup Peanut butter
 2/3 cup Jelly
 2 tablespoons Maple/brown sugar
 2/3 teaspoon Salt
 1 teaspoon Baking soda
 2 tablespoons To 4 tb. vital gluten -- opt.
 4 1/2 cups Whole wheat flour
 2 teaspoons Yeast
 Flour equivalent - 4 1/2 cup
 SETTING: Medium
 A high-rising loaf with the taste of peanut butter and jelly mixed
 right in.
 Use either smooth or chunky peanut butter.
 Due to peanut butter, the sides of the pan may need scraping. Watch
 moisture.

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Add ingredients according to your manufacturer.

Pepperoni Bread #2

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

1 1/8 cups Water
1/2 cup Pepperoni -- diced
1/3 teaspoon Salt
1 1/2 teaspoons Sugar
1 1/2 teaspoons Italian spice
1 1/2 tablespoons Vital gluten -- to 3 tbls
3 1/3 cups Whole wheat flour
2 teaspoons Yeast
1/2 cup Jalapeno cheese -- shred (opt)
1 1/2 Jalapeno -- diced (opt)
Add ingredients according to manufacturer's directions.
Medium color setting. Makes 1-1/2 lb loaf.

Pesto Bread

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Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

1 large Egg -- XTRA
1/4 cup Dry vermouth -- or dry white
Wine
10 milliliters Garlic
3 tablespoons Olive oil
1/2 cup Pesto sauce
1/3 cup -water -- + 2 T
3 cups Bread flour
1 tablespoon Sugar
1 teaspoon Salt
2 1/2 teaspoons Yeast
1/2 cup Pine nuts -- (see note)
Place all the ingredients except the pine nuts in the machine,
program for Raisin Bread, and press start. When the beeper sounds, add
the nuts.
Pesto is a pungent Italain sauce made from ground-up basil, pine nuts
, and Parmesan cheese.
It used to be available only in the summer when fresh basil is
plentiful.
Now you can buy it in most grocery stores bottled, in the refrigerator
case,
or even in a tube. Home made may be the best, but store bought is just
fine.

Pizza Dough Abm

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Serving Size : 216 Preparation Time :0:00

Categories : Abm

Amount Measure Ingredient -- Preparation Method

1/2 tablespoon Yeast

3 1/4 cups Flour

1 tablespoon Sugar

1/2 tablespoon Salt

1/4 cup Olive oil

1 1/8 cups Water

-----TO SHAPE PIZZA-----

Corn meal

Bring all ingredients to room temp and add to breadmaker

. Select "white dough" cycle and press Start.

At end of cycle, remove dough and divide into halves.

Preheat oven to 450. Roll or shape into pizzas on surface dusted with cornmeal.

Add toppings of choice and bake 15 minutes on bottom rack, to make sure crust gets done.

Portuguese Corn Bread

Serving Size : 24 Preparation Time :0:00

Categories : Breadmaker

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Amount Measure Ingredient -- Preparation Method

-----1 1/2 POUND LOAF-----

1 1/2 teaspoons Active dry yeast

2 cups Bread flour

1 1/2 teaspoons Salt

1 1/2 cups Cornmeal

1 tablespoon Sugar

1 tablespoon Olive oil

9 ounces Warm water

-----1 POUND LOAF-----

1 teaspoon Active dry yeast

1 1/4 cups Bread flour

1 teaspoon Salt

1 cup Cornmeal

2 teaspoons Sugar

2 teaspoons Olive oil

6 ounces Warm water

SEE NOTES IN DIRECTIONS

Here is a good, dense, corn bread with a crunchy texture and rich flavor.

It is very good with soup or with butter and jelly or jam.

NOTES:

1. For Panasonic/National machines, use 3 tsp. of yeast for the 1 1/2 pound loaf.

2. For DAK/Welbilt machines, use 2 additional tablespoons of warm water for the 1

1/2 pound loaf.

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Pototo Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Abm
 Amount Measure Ingredient -- Preparation Method

-----1 1/2 Lb-----
 6 Oz Potato, Cooked
 Water, As Needed
 1 1/2 C Wet Ingredients Should Equal This
 1 1/2 Tbsp Butter
 2 Tbsp Sugar
 1 Tsp Salt
 3 C Bread Flour
 1 1/2 tsp Active Dry Yeast

-----2 Lb Only-----
 7 oz Potato, Cooked
 Water, As Needed
 1 3/4 C Wet Ingredients Should Equal This
 2 tbsp Butter
 2 1/2 tbsp Sugar
 1 tsp Salt
 3 1/2 C Bread Flour
 2 tsp Active Dry Yeast

CYCLE: wheat, sweet, chite; no timer

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SETTING: medium

 NOTES : Cook the new or small potato in the microwave until soft and cut it into quarters or eighths (the machine will mash it during kneading). Place the cut potato, peel and all, into the liquid measuring cup and add water up to the level given. You may add 1-2 Tbs buttermilk dressing mix (dry) for extra flavor.

from my kitchen to----->yours.....

Dan Klepach

... Confucius say, Man who stand on toilet is high on Pot.

___ Blue Wave/QWK v2.12

--- DB 1.39/004485

* Origin: The Diamond Bar BBS - 909-923-1031 - Ontario, CA (1:218/101)

Prosciutto-Black Pepper Bread

Serving Size : 24 Preparation Time :0:00
 Categories : Breadmaker Yeast
 Amount Measure Ingredient -- Preparation Method

 2 1/4 teaspoons Yeast
 3/4 teaspoon Pepper -- black
 3 cups Flour -- bread
 1 tablespoon Sugar
 1/2 tablespoon Salt
 1/3 cup Oil -- olive
 1 cup Water -- warm

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2 tablespoons Water -- warm

3/4 cup Prosciutto -- chopped

Do not trim fat from prosciutto before chopping. Bring all ingredients to room temperature.

Pour all ingredients into bakery except prosciutto, in order.

Set "baking control" at eleven o'clock.

Select "white bread" and push Start.
Add prosciutto at beep, 88 minutes into cycle.

Reuben Bread

Serving Size : 1 Preparation Time :0:00
Categories : Breads Abm
Amount Measure Ingredient -- Preparation Method

2 1/2 teaspoons Active yeast
2 1/4 cups Bread flour
1 cup Rye flour
2 tablespoons Gluten
1 teaspoon Salt
1/2 teaspoon Dry mustard
1/8 teaspoon Baking soda
1 teaspoon Caraway seeds
3 ounces Swiss cheese -- shredded
1/4 cup Sauerkraut -- rinsed & drained

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3 tablespoons Thousand island dressing
1 cup Plus 2 tbs warm water
2 1/2 ounces Deli sliced lean corn
Beef

All ingredients must be at room temperature except water at 110 degree
F. Add all ingredients to ABM in the order listed. Select white bread
and start.

Rye Bread

Serving Size : 1 Preparation Time :0:00
Categories : Breads Abm
Amount Measure Ingredient -- Preparation Method

1 pk Yeast
2 c Flour, rye
2 c Flour, bread
2 tb Dry nonfat milk powder
1 tb Sugar
1 t Salt
1 tb Honey
1 tb Margarine
1 t Allspice, ground, optional
1 tb Caraway seed, optional

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1 1/2 c Water, warm
Add all the ingredients listed above, select white bread and push

Sauerkraut Rye

Serving Size : 1 Preparation Time :0:00
Categories : Abm
Amount Measure Ingredient -- Preparation Method

-----1 1/2 Lb-----
1 C Water
1 1/2 Tbsp Vegetable Oil
3 Tbsp Molasses

1/3 C Sauerkraut
 3/4 Tsp Salt
 1 1/2 Tbsp Instant Coffee Granules
 3/4 C Rye Flour
 2 1/2 C Bread Flour
 1 1/2 tbsp Vital Gluten
 2 tsp Active Dry Yeast
 -----2 Lb-----
 1 1/3 C Water
 2 tbsp Vegetable Oil
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1/4 C Molasses
 1/2 C Sauerkraut
 1 tsp Salt
 2 tbsp Instant Coffee Granules
 1 C Rye Flour
 3 1/2 C Bread Flour
 2 tbsp Vital Gluten
 2 1/4 tsp Active Dry Yeast
 CYCLE: wheat, white; no timer
 SETTING: medium
 - - - - -

NOTES : Caraway seeds may be added to taste. The instant coffee gives the bread its dark color.

from my kitchen to----->yours.....
 Dan Klepach

... Space is curved. Or else my car pulls to the right...

___ Blue Wave/QWK v2.12

--- DB 1.39/004485

* Origin: The Diamond Bar BBS - 909-923-1031 - Ontario, CA (1:218/101)
 Scotland Oat Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Yeast
 Amount Measure Ingredient -- Preparation Method

 3 tablespoons Honey

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1 1/2 cups Milk
 1/4 cup Water
 3 tablespoons Applesauce*
 2 teaspoons Salt
 3 tablespoons Gluten
 3/4 cup Oat bran
 1 1/2 cups Whole wheat flour
 1 cup Bread flour
 1 1/2 cups Oat flour
 3 teaspoons Yeast
 Place in pan according to custom. *May use vegetable oil.

 Semolina Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Yeast
 Amount Measure Ingredient -- Preparation Method

 1 cup Buttermilk

1 Egg Beaters
 1 tablespoon Butter/Applesauce
 2 1/2 cups Semolina
 1 teaspoon Salt
 1 1/2 teaspoons Yeast
 Add to pan as directed.

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 Shredded-Wheat Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Breads
 Yeast

Amount Measure Ingredient -- Preparation Method

 1 pound loaf
 1 Large shredded-wheat biscuit
 7/8 cup Water
 2 cups Whole wheat flour
 1 teaspoon Salt
 1 tablespoon Applesauce
 1 1/2 tablespoons Brown sugar
 1 1/2 tablespoons Honey
 2 teaspoons Yeast
 Crust light. Bake.

 Sourdough Beer Bread

Serving Size : 14 Preparation Time :0:00
 Categories : Breads

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Amount Measure Ingredient -- Preparation Method

 1 teaspoon Yeast
 2 cups King Arthur allpurpose flour
 2 teaspoons Sugar
 1 tablespoon Lecithin granules
 1 teaspoon Salt
 3/4 cup Rye sourdough starter*
 1/4 cup Flat beer
 2 tablespoons Water
 Place in pan in the order given. Bake on basic bread cycle. This can probably be timed.
 With only 2 cups of flour, this makes a small (14 oz) loaf with a crunchy crust and a light interior.
 Not a dense bread. It's a rustic looking loaf that ought to be just the thing with stews or hearty soups.
 *Rye sarter: 2 c Rye flour, 2 c warm water, 1 pkg yeast in a glass container.
 Leave at roomtemp for about 3 days stirring when you think of it. When it starts to smell like a brewery, you can refrigerate it. Just bring it back to room temp before you use it.

 Spinach & Feta Bread Abm

Serving Size : 24 Preparation Time :0:00

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Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

3/4 cup Spinach -- frozen chopped

2 1/4 teaspoons Yeast

3 cups Bread flour

1/3 cup Wheat bran

1 1/2 tablespoons Sugar

1/2 tablespoon Salt

1/2 tablespoon Nutmeg -- ground

1/2 teaspoon Black pepper

3 tablespoons Oil

1 Eggs

1/3 cup Feta cheese -- crumbled

1/2 cup Water

Defrost spinach overnight in refrigerator or microwave, but do not cook.

Wrap in dish towel or piece of clean old sheeting and tighten fabric around spinach to squeeze out all the liquid.

Bring all ingredients to room temperature and pour into bakery, in order.

Set "baking control" at 10 o'clock. Select "white bread" and push Start.

Standard Ff Bread Recipe (Abm)

Serving Size : 1 Preparation Time :0:00

Categories : Abm

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Amount Measure Ingredient -- Preparation Method

3 cups Bread flour

1 cup Whole wheat flour

1 Packet/2 1/4 tsp yeast

1 tablespoon Sugar

1 teaspoon Salt

1 tablespoon Powdered skim milk or soy

Milk (optional -- but I think It helps)

1 1/2 cups Hot water.

Follow usual procedure for breadmaker. Makes a 1 1/2 lb loaf.

I think this works out to 70 cal, 0.5 g fat per ounce.

Beer Sourdough Starter

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Sourdough

Amount Measure Ingredient -- Preparation Method

1 Beer -- flat

1 1/4 cups Flour

Mix well, let sit on counter 5-10 days, stir 3 x per day.

When it begins to separate into creamy thick bottom and thin liquid top

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is ready to use in any sourdough recipe.

Rye Starter (Sourdough)

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

2 cups Rye Flour
2 cups Warm Water
1 pkg Yeast

Add Above ingredients to a glass container.

Leave at roomtemp for about 3 days stirring when you think of it.

When it starts to smell like a brewery, you can refrigerate it.

Just bring it back to room temp before you use it.

Strawberry Cream Cheese Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

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1 LB. LOAF
1/3 cup Mllk
1/3 cup Mashed strawberries
1/3 cup Cream cheese
1 tablespoon Butter
2 tablespoons Honey
1 teaspoon Salt
1/2 cup Oatmeal
1 1/2 cups Bread flour
1 1/2 teaspoons Yeast
1 1/2 LB. LOAF
1/2 cup Milk
1/2 cup Mashed strawberries
1/2 cup Cream cheese
2 tablespoons Butter
3 tablespoons Honey
1 1/3 teaspoons Salt
1 cup Oatmeal
2 cups Bread flour
2 1/2 teaspoons Yeast

The strawberries in this bread are subtle, but combine wonderfully with the cream cheese for a soft, light loaf.

Bake according to manufacturer's instructions.

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Summer Fruit Bread Abm

Serving Size : 24 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

1/2 cup Blueberries -- frozen
2 1/4 teaspoons Yeast
2 1/4 cups Bread flour
1 cup Whole wheat flour
1/4 cup Sugar
3 tablespoons Dry milk

1/2 teaspoon Cloves -- ground
 1/4 teaspoon Cinnamon -- ground
 1 teaspoon Salt
 1 cup Peaches -- chopped
 1 1/2 tablespoons Butter
 1 Eggs
 2/3 cup Water

Blackberries may be substituted for the blueberries.

Nectarines may be substituted for the peaches.

If berries are fresh, freeze them anyway so they will not get too mushy in the bread dough. In some machines they will stay partially solid; in others, berries will marbleize the dough. Bring all ingredients except berries to room temperature and pour into bakery, in order.

Set "baking control" at 10 o'clock. Select "white bread" and push Start.

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Add berries at beep.

 Summer Vegetable Bread

Serving Size : 24 Preparation Time :0:00

Categories : Breads

Amount Measure Ingredient -- Preparation Method

 3/4 cup Vegetables -- julienned bell
 zucchini -- yellow sq
 2 1/4 teaspoons Yeast
 1 7/8 cups Bread flour
 3/4 cup Whole wheat flour
 3/4 cup Wheat bran
 1 1/2 tablespoons Sugar
 1 teaspoon Salt
 1 1/2 tablespoons Oil
 1 1/2 tablespoons Soy sauce
 1 cup Water

Cut vegetables by hand or food processor 30 minutes in advance. Drain on paper towels or in colander.

Bring all ingredients except vegetables to room temperature and pour into bakery, in order. Set "baking control" at 10 o'clock. Select "white bread" and push Start. Add vegetables at beep.

When squash comes into season, this vegetable bread can make use of it

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immediately, for consuming that day, or the bread can be frozen.

In hot & humid weather, use 1/8 c less water.

 Sundried Tomato Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

-----FOR LARGE LOAF-----

3/4 cup Water - 80-85~ (1 1/4 c.)
 1 3/4 cups Bread flour (2 1/2 c.)
 1/4 cup Semolina (pasta flour) -- (1/2 c.)
 1 tablespoon Sugar (1 1/2 Tbs.)
 1 teaspoon Salt (1 1/2 tsp.)

1 tablespoon Butter or margarine (2 Tbs.)
 1 teaspoon Fresh basil -- chopped
 (1 1/2 tsp.)
 3/4 teaspoon Fresh garlic -- minced (1 tsp)
 1 1/2 tablespoons Sundried tomatoes * (3 Tbs.)
 1 teaspoon SAF-Instant Yeast (1 1/2 -- tsp.)
 * Prepare tomatoes as per package instructions.
 Pat dry prior to chopping.
 Follow the bread machine manufacturer's recommendations for proper
 loading order of

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ingredients or:

1. Place ingredients into the mixing container in the above order.
2. Set bread machine for normal cycle, medium bake time.
3. When cycle is completed, let bread cool slightly.
4. Slice and enjoy!

No nutritional information available.

Sunni's Spring Vegetable Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breadmaker Vegetables
 Amount Measure Ingredient -- Preparation Method

3/8 cup Milk
 1/4 cup -water
 1 Egg
 1/2 cup Cottage cheese
 3 cups Bread flour
 1 tablespoon Butter
 1 tablespoon Sugar
 1 package Knorr Spring Vegetable
 Soup mix
 1 1/2 teaspoons Yeast

Place all ingred in bread pan, select Light Crust setting, and press
 Start.

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Note: I only tested the 1 1/2 lb recipe and only used one machine
 . Watch the dough as it's mixing.
 You may need to add 1 or 2 T more liquid if it seems too stiff and dry.
 This is a tasty snacking bread and also marvelous with egg salad on it.

Swedish Limpa Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Breads Breadmaker
 Holidays Yeast
 Amount Measure Ingredient -- Preparation Method

2 1/4 cups Bread flour
 1/4 cup (1 oz.) rye flour
 2 tablespoons Brown sugar
 1 tablespoon Dry milk
 1 teaspoon Salt
 1 tablespoon Butter
 1 tablespoon Orange peel -- chopped
 1 1/2 teaspoons Caraway seeds
 1/2 teaspoon Fennel seed

7/8 cup (7-1/2 fl. oz.) water
 1 teaspoon Dry yeast
 Combine ingredients in order according to your own bread machine instructions.

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Swedish Rye

Serving Size : 1 Preparation Time :0:00
 Categories : Abm
 Amount Measure Ingredient -- Preparation Method

 -----1 1/2 Lb-----
 1 C Water
 4 Tbsp Butter Or Margarine
 1/2 Tsp Salt
 2 Tbsp Fennel Seed
 1/4 C Sugar
 1 1/2 C Rye Flour
 1 1/2 C Bread Flour
 2 tbsp Vital Gluten
 2 tsp Active Dry Yeast
 1/3 C Mixed Fruit, Dried Or Candied
 -----1 3/4 Lb-----
 1 1/3 C Water
 5 tbsp Butter Or Margarine
 1 tsp Salt
 2 1/2 tbsp Fennel Seed
 1/3 C Sugar
 2 C Rye Flour
 2 C Bread Flour

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2 1/2 tbsp Vital Gluten
 2 tsp Active Dry Yeast
 1/2 C Mixed Fruit, Dried Or Candied
 Add the fruit at the beep or appropriate time for your machine.
 CYCLE: wheat, white, sweet; no timer
 SETTING: light to medium

 NOTES : Try using powdered fennel seed. The fennel may be adjusted to taste.

Sweet & Sour Citrus Bread Abm

Serving Size : 24 Preparation Time :0:00
 Categories : Abm
 Amount Measure Ingredient -- Preparation Method

 1 3/4 teaspoons Yeast
 3 cups Bread flour
 3 tablespoons Wheat germ
 3 tablespoons Wheat bran
 1/3 cup Sugar
 1/2 tablespoon Salt
 2 teaspoons Orange peel -- grated
 1 1/2 teaspoons Lemon peel -- grated
 1 Eggs
 3 tablespoons Butter
 3/4 cup Sourdough starter

3/4 cup Water -- warm

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Bring all ingredients to room temperature and pour into bakery, in order.

Set "baking control" at 10 o'clock. Select "white bread" and push Start. In hot & humid weather, use 1/8 c less water.

Sweet Potato Pecan Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

2 1/4 teaspoons Yeast
3 cups Bread flour
4 tablespoons Rolled oats
1/2 teaspoon Cinnamon
2 pinches Nutmeg
1 1/2 teaspoons Salt
2 tablespoons Brown sugar -- dark
3 tablespoons Powdered milk
3 tablespoons Butter or margarine
3/4 cup Sweet potatoes, cooked -- mashed
3/4 cup Water
3 tablespoons Raisins -- dark
1/3 cup Pecans -- chopped

Place all ingredients in machine and push start. Use raisin bread cycle, adding

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fruit and nuts at beep.

Taco Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Yeast

Amount Measure Ingredient -- Preparation Method

1 1/2 pound loaf
9 ounces Water
1 1/2 tablespoons Applesauce (oil)
2 tablespoons Sugar
1 teaspoon Salt
3/4 cup Cornmeal
1/4 cup Whole wheat flour
3 tablespoons Taco seasoning
2 cups Bread flour
1 1/2 teaspoons Yeast
Tastes like a taco...great with chili.

Trapp Family Lodge Light Rye Bread (Abm)

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Serving Size : 6 Preparation Time :0:00

Categories : Breads Breadmaker

Amount Measure Ingredient -- Preparation Method

1 teaspoon Yeast
 1 cup + 2 Tbsp. warm water -- (105-115 degrees)
 2 cups Bread flour
 1 cup Dark rye flour
 1/2 tablespoon Caraway seed
 1/2 tablespoon Salt
 1/2 tablespoon Molasses
 1/2 tablespoon Vegetable oil
 Add all ingredients to pot & push "Start". Adjust for wetness of dryness.
 (I had to add 2 Tbsp. flour.)
 - - - - -

Vegetable Herb Bread

Serving Size : 1 Preparation Time :0:00
 Categories : Abm
 Amount Measure Ingredient -- Preparation Method

-----1 1/2 Lb-----
 1 1/8 C Water
 1 Tbsp Butter Or Margarine
 1/3 C Onion -- diced

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1 1/2 Tsp Sugar
 1 Tsp Salt
 1 Tsp Black Pepper
 1 Tsp Sage
 2 tsp Thyme -- dried
 1/3 C Celery Including Leafy Top -- diced
 3 C Bread Flour
 2 tsp Active Dry Yeast

-----1 3/4 Lb-----
 1 1/3 C Water
 1 tbsp Butter Or Margarine
 1/3 C Onion -- diced
 2 tsp Sugar
 1 tsp Salt
 1 tsp Black Pepper
 1 tsp Sage
 2 tsp Thyme -- dried
 1/2 C Celery Including Leafy Top -- diced
 3 1/2 C Bread Flour
 2 tsp Active Dry Yeast

CYCLE: white, sweet; no timer
 SETTING: light to medium
 - - - - -

NOTES : It is a wonderful, spicy light-textured and colored bread which the originator calls "Old-Fashioned Stuffing Bread" and uses for leftover turkey sandwiches. Watch dough for moisture.
 from my kitchen to----->yours.....

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Dan Klepach
 ... HELP!!!! This computer is taking over my life!!!!
 ___ Blue Wave/QWK v2.12
 --- DB 1.39/004485
 * Origin: The Diamond Bar BBS - 909-923-1031 - Ontario, CA (1:218/101)
 Walnut Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Breads

Yeast

Amount Measure Ingredient -- Preparation Method

 2 1/4 cups Bread flour
 1 tablespoon Sugar
 1 tablespoon Dry milk
 1 teaspoon Salt
 1 tablespoon Butter
 1/4 cup Walnuts (1 oz) -- chopped
 7/8 cup Water (7 1/2 fl.oz)
 1 teaspoon Dry yeast

Timer OR Bake (Rapid) mode may be used. Place all ingredients
 (except liquids and yeast) inside the bread pan. Add liquid ingredients.
 Close cover and place dry yeast into the yeast holder. Press start.

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Wheat & Honey Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Rolls

Amount Measure Ingredient -- Preparation Method

 1 package Yeast
 3/4 cup Whole wheat flour
 2 1/2 cups Bread flour
 1 teaspoon Salt
 2 tablespoons Honey
 1 Egg
 1 cup Plus 1 T warm water

In the order listed; put all ingredients in pan, select white bread and
 push
 "start".

 Wheat-Wheat-Wheat Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breads Breadmaker

Yeast

Amount Measure Ingredient -- Preparation Method

 1 package Yeast
 1/8 teaspoon Ginger

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2 1/2 cups Bread flour
 1 1/4 cups Whole wheat flour
 1/2 cup Wheat germ
 1 teaspoon Salt
 3 tablespoons Honey
 1 can Evaporated milk (12 oz.)
 2 tablespoons Salad oil
 1/2 cup Cracked wheat
 1/2 cup Boiling water

Put dry ingredients in first.

Cover the 1/2 cup cracked wheat with boiling water, stir, and let cool.
 Then add cooled cracked wheat, select white bread and push start.

NOTE: Cracked wheat is available in health food stores.

 Yogurt Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker Breads

Yeast

Amount Measure Ingredient -- Preparation Method

 2 1/4 cups Bread flour
 1 tablespoon Sugar
 1 tablespoon Dry milk
 1 teaspoon Salt

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1 tablespoon Butter
 2 tablespoons Sesame seeds
 1/2 cup Yogurt (4 1/2 oz)
 1/2 cup Water
 1 teaspoon Dry yeast

Bake (Rapid) mode may be used.

Place all ingredients (except liquids and yeast) inside the bread pan.
 Add liquid ingredients. Close cover and place dry yeast into the yeast
 holder.

Press start.

 Yorkshire Spice Bread

Serving Size : 1 Preparation Time :0:00

Categories : Breadmaker

Amount Measure Ingredient -- Preparation Method

-----1 1/2 LB. LOAF-----
 1 1/2 teaspoons Active dry yeast
 1/2 teaspoon Cinnamon
 2 1/2 cups + 2 tbsp. bread flour
 1/2 teaspoon Nutmeg
 1 tablespoon Dried orange peel
 1/2 cup Powdered sugar
 1 Egg
 2 tablespoons Olive oil

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3 tablespoons Butter
 1/2 tablespoon Maple syrup
 3/4 cup Warm milk
 1/2 cup Raisins
 -----1 LB. LOAF-----
 1 teaspoon Active dry yeast
 1/2 teaspoon Cinnamon
 1 3/4 cups Bread flour
 1/2 teaspoon Nutmeg
 2 teaspoons Dried orange peel
 5 tablespoons Powdered sugar
 1 Egg
 4 teaspoons Olive oil
 2 tablespoons Butter
 1 teaspoon Maple syrup
 1/2 cup Warm milk
 1/4 cup Raisins

NOTES

1 For Panasonic/National -- machines, use 3 tsp.
for the 1 1/2 lb loaf
2 You may add the raisins at -- the beginning or at
beep (if your machine -- has one).
A raisin-bread lover's favorite, this makes an excellent breakfast
bread.
Follow manufacturer's directions on loading your machine.

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Zesty Pesto-Tomato Bread

Serving Size : 1 Preparation Time :0:00

Categories : Sun Dried Breadmaker

Breads

Amount Measure Ingredient -- Preparation Method

3/4 cup Lukewarm water (1C+2T)
2 cups Bread flour (3C)
1/4 cup Prepared Pesto (1/3C)
1/4 cup Sun-dried tomatoes -- softened
chopped (1/3C)
1 tablespoon Sugar (2T)
1 teaspoon Salt (1-1/2ts)
3/4 teaspoon Rapid Rise Yeast (1-1/4ts)
(Large loaf in parentheses).

Prepare regular loaf if your bread machine recipes typically call for 2
cups flour.

Prepare large loaf recipe if they typically call for 3 cups flour.

Measure all ingredients and place in bread machine pan in the
order that the b/m manufacturer suggests.

Select regular bake or rapid bake cycle. Per Slice CAL 80; FAT 2gr.

Zucchini Bread /ABM

Serving Size : 1 Preparation Time :0:00

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Categories : Zucchini Bread* Automatic Breadmachine*

Amount Measure Ingredient -- Preparation Method

2 1/4 cups Bread flour
1 tablespoon Dry milk
1 teaspoon Salt
1 tablespoon Butter
1/4 cup Walnuts (1 oz) -- chopped
1 teaspoon Cinnamon
1/2 teaspoon Ground cloves
3 tablespoons Zucchini -- grated
3/4 cup Water
1 teaspoon Dry yeast

Bake (Rapid) mode may be used. Place all ingredients (except liquids
and yeast)

inside the bread pan. Add liquid ingredients.

Close cover and place dry yeast into the yeast holder. Press start.



Getting & Staying Healthy - Naturally!

The human body is a highly complex mechanism. Body or physical health refers to the overall condition of that system. We say that **optimal physical health** is achieved when the body is free from disease, abnormality and injury, and is able to function well.

However, often the body does not function well when it is attacked by environmental elements, genetic malfunction, injury, and biological intrusions. These factors can result in a multitude of ailments that affect the thyroid and adrenal glands, as well as the liver and pancreas. They can cause damage to the respiratory system (bronchitis, asthma, etc), hinder digestive processes, and even cause cancer.

Whether you're a parent or child, man or woman, young or old, staying healthy is very important. **Maintaining an individual's overall wellbeing** can involve treating everything from colds and flu, to cuts and scrapes, and sometimes even embarrassing conditions like bad breath, hemorrhoids, or body odor.

Keeping the right tools on hand (both treatments and information) will **prevent frustration and help in the time of crisis**; even if the crisis is just a bruised knee from a bicycle fall, a sore elbow from too much tennis, the sniffles, or a quick immunity boost in hopes of avoiding the seasonal cold.

At Native Remedies you will find a comprehensive set of herbal remedies to help you manage and optimize your physical health – naturally and safely.

View Natural Products for Body & Physical Health

- Thyroid & Adrenal
- Colds, Flu & Respiratory

- [Liver & Pancreas](#)
- [Hair Loss](#)
- [Immune System](#)
- [Respiratory](#)
- [Detox & Cleansing](#)
- [Embarrassing Conditions](#)

- [Digestion](#)
- [Infections, Cuts & Bruises](#)
- [Pain & Recovery](#)
- [Addictions](#)
- [Ear Health](#)
- [Energy Levels](#)
- [Joints & Muscles](#)
- [Others](#)

Two Important Differences in Native Remedies Products

We use the **Full Spectrum Method** of extraction to create our products. Many *so-called natural remedies* are manufactured using standardized extractions which – although often cited as being more scientific method – is not approved by the manufacturers of holistic medicines.

To us, it makes little sense for companies to go the natural route, while being unable to guarantee that their product is free of contamination with chemicals known to be harmful to health! Using the Full Spectrum Method helps us to maintain the integrity, balance and therapeutic effect of herbs with the least risk of side effects or harm to your health!

Read more about the our [*Manufacturing & Full Spectrum Approach*](#) »

We utilize a unique **dual-modality approach** to complete holistic wellness because we know that natural medicine works best in combination (herbal, homeopathic, flower essences and tissue salts) for fast relief and long-term care. Our approach provides a complete solution by offering OTC homeopathic remedies for relief of symptoms as well as compound herbal remedies for complete support of your physical, emotional and mental well-being.

While each of our natural remedies works well on its own to address a specific body function or relieve a particular symptom, we believe that by combining our herbal and homeopathic remedies you will find a complete solution that is safe and highly effective.

Read more about the our [*Dual-Modality Approach*](#) »

The importance of Omega-3 fatty acids

Scientists have established the effectiveness of [Omega 3](#) in a number of health areas, including your Heart, Brain, Joints, Skin, Immune system, Vision, and Digestion. Like any product on the market today there are 'good [fish oils](#)' and there are 'bad fish oil'!

With a bad one you may be unwittingly introducing substances into your body that you DO NOT want... such as Mercury and PCB's for example. We impose tougher standards on the purity of our [fish oil](#) than any other known manufacturer. [DHA](#) is the most important fatty acid in the human brain.

High in [DHA](#) and proven to be pure and free of contaminants the [Xtend-Life](#) brand is considered to be the 'Rolls Royce' of concentrated [Omega 3 fish oils](#) at an affordable cost and has been enjoyed by thousands of customers in more than 40 countries for the last eight years.

Don't forget a good multi-vitamin!

[Xtend-Life Multi-Xtra](#) is a natural multi vitamin/supplement using only the finest natural vitamins available on the market today. Some manufacturers call the vitamins they use in their products '[whole food](#)' vitamins, but that is somewhat misleading.

They are natural but they are grown using bio-technology and are not extracted directly from plants. What is important is that we do NOT use [vitamins](#) which are derived from petrochemicals. [Multi-Xtra](#) contains 48 bio-available ingredients.

Unlike a 'normal' multi it contains much more than just a basic vitamin/mineral mix. [Multi-Xtra](#) is probably the best multi vitamin/mineral supplement in the world and undoubtedly provides the best value for money available anywhere.