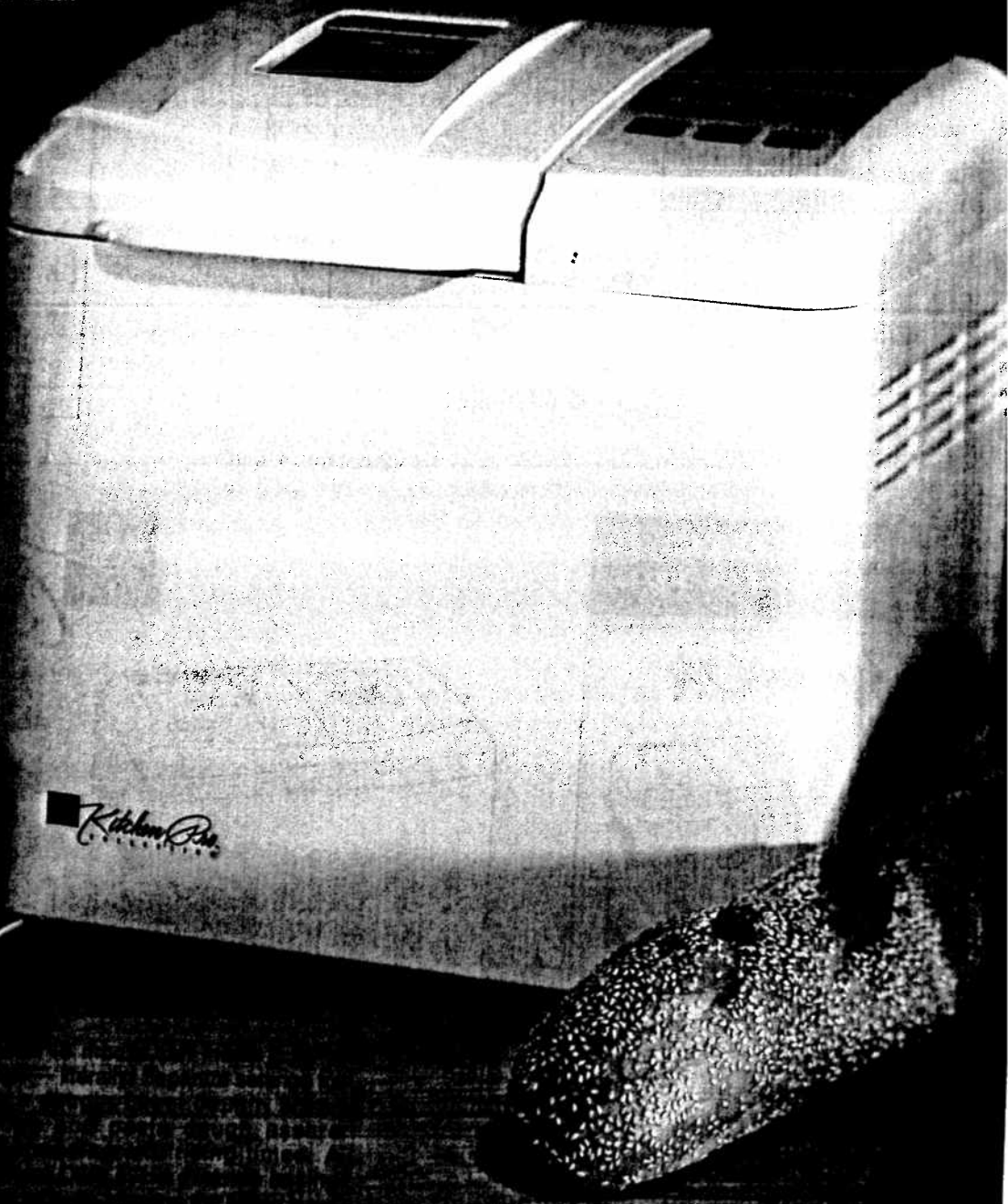


REGAL

Kitchen Pro[®]

Automatic Breadmaker

- Makes a 1½ or 2 pound loaf.
- 14 easy-to-use menu settings.
- Bake Only cycle.
- Fully programmable up to 13 hours in advance.
- Large viewing window.
- Makes dough and jam.



Regal

Introduction

Welcome to machine breadmaking! Now you can enjoy the homemade goodness of freshly baked bread without the time consuming mixing and kneading. And, there are no sticky bowls or floured boards to clean. The breadmaker does all the work for you in just one pan.

Before you start, please read the instructions and make certain you have all the proper measuring tools on hand. Although the machine does the work, you still have to do your part by using the correct ingredients and measuring accurately. . . using a soup spoon in place of a measuring spoon practically guarantees a failure. Other factors, such as the temperature of the ingredients and humidity can also affect the finished loaf. Even the brand of flour or yeast may alter the end result. Keep in mind, breadmaking is not a beauty contest. Even the not-so-perfect loaves are quite tasty. Your next loaf will probably be even better.

During our extensive testing and recipe development we simulated some less-than-ideal conditions and have attempted to tell you how to compensate for them. We've shared that information with you in this book. We know you'll find this added information useful and we encourage you to read it thoroughly and refer to it often, especially when making a recipe for the first time, or altering a recipe.

If there are three (or fewer) people in your household, you'll probably want to make one of the smaller loaf sizes when possible, so it doesn't get stale before you finish it. And, with the Kitchen Pro Breadmaker it's so easy to make fresh bread almost any time. Warm, homemade bread is a thoughtful gift for a friend who needs a "day brightener," or for a new neighbor. But be prepared - they'll want more!

Homemade bread is great -- and, making it in the Kitchen Pro Breadmaker is great fun!

IMPORTANT: Be sure to mark down your model number below. Recipes vary depending on the model you own.

Model Number _____

Power Interruption

If the breadmaker is accidentally unplugged, or in the event of a power outage, the breadmaker will automatically resume operation if the power comes on again within 10 minutes of the interruption.

When you cannot determine how long the power has been off, discard ingredients and start over.

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Before Using Your Breadmaker

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.
2. To protect against electrical hazards, do not immerse cord, plug or appliance in water or other liquids.
3. Do not touch hot surfaces. Use handles or knobs. Always use pot holders or oven mitts to handle hot bread pan or hot bread.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer for examination, repair or adjustment.
8. Do not use attachments not recommended or sold by the appliance manufacturer. This may cause fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place appliance on or near a hot gas or electric burner or in a heated oven.
12. To disconnect, grip plug and pull from wall outlet. Never pull on the cord.
13. Do not use appliance for other than its intended use.

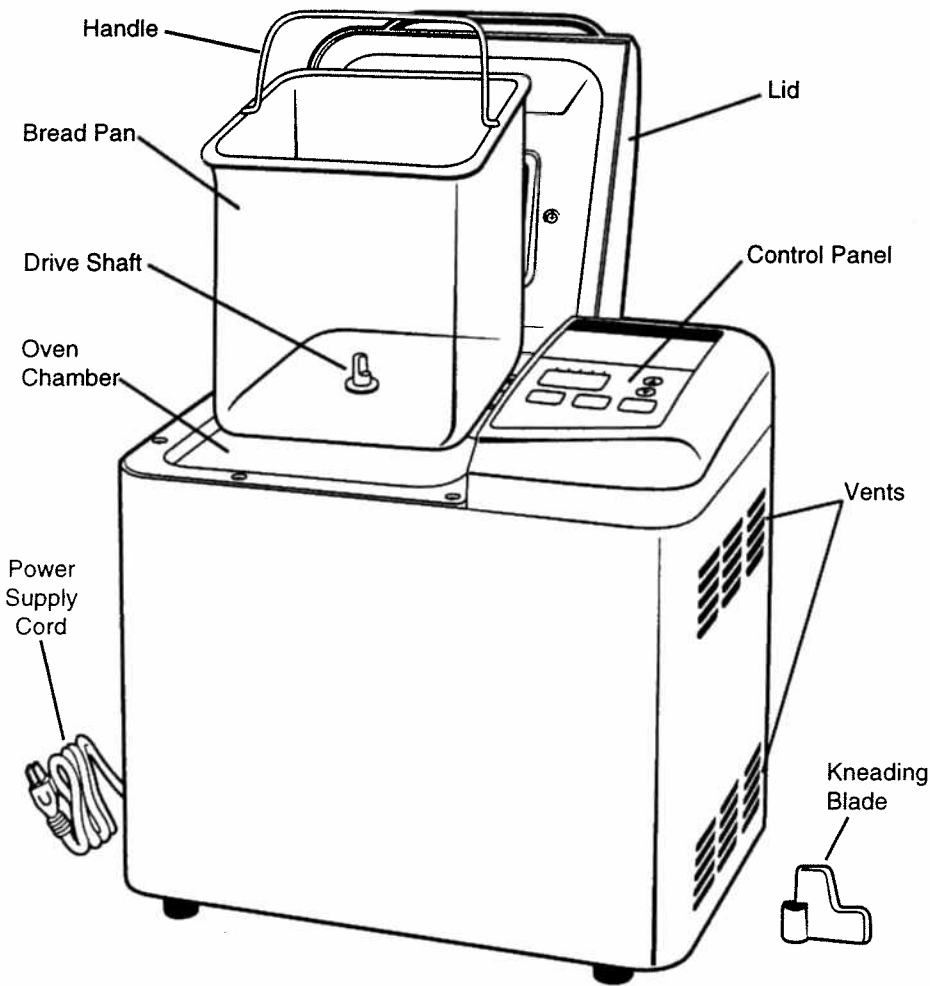
SAVE THESE INSTRUCTIONS

To reduce the hazard of potential shock, this item has a polarized plug (one blade is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit the outlet properly, turn the plug the other way; if it still does not fit, contact a qualified electrician for assistance. Never use this plug with an extension cord unless it fits properly. DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.

Household Use Only

NOTICE: A short cord is provided to reduce the risks of becoming tangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use and the wattage rating is at least as great as the wattage stamped on the base of the appliance. If an extension cord is used, it should be arranged so that it will not drape over the counter or tabletop where it can be reached by children or tripped over accidentally.

DESCRIPTION OF PARTS



Caution for Use and Safety

Do not use breadmaker on a surface that is not heat resistant, or in an area that is exposed to direct sunlight.

Place the breadmaker to allow for 4 inches of clearance on all sides.

Plug it into a properly wired wall outlet (120 volts AC only). Keep the breadmaker away from babies and children. They might touch the control buttons and the breadmaker cover and side panels get hot during operation.

Do not cover the breadmaker with anything during operation as this may cause a malfunction.

Do not open the cover unnecessarily or remove the dough during operation. The cover may be opened to add extra ingredients at the indicated time. Extra water or extra flour may be added during the first kneading cycle if dough appears too dry or too moist. (See Adjusting Recipes.)

Do not touch cover or side panels of breadmaker during operation. It will be hot.

Do not dent or damage the bread pan. The breadmaker will not operate properly. Call the toll-free number provided for replacement information.

Do not immerse the bread pan in water or wash it in a dishwasher. This could cause malfunction of the shaft, or rusting. To clean the outside of the pan, use a damp cloth.

Do not immerse the breadmaker, cord or plug in water at any time. This could cause an electrical shock or malfunction.

Settings

Fourteen menu settings allow for making a wide range of breads, doughs, jam, pasta, rice, quick breads and more. For specific cycle times and signals, see chart of cycle times.

Settings

Description

Large Light SETTING 1

This setting is suitable for most breads except those with higher sugar or fat contents (see Sweet setting). Unit will signal indicating when any additional ingredients, such as dried fruits, should be added.

Large Dark SETTING 2

Used to produce a darker crust. Also ideal for breads without fats or oils, and/or which have a low sugar content that may produce a very light colored crust on the light setting. Note: Dark is available only for the large size loaf. Unit will signal indicating when any additional ingredients, such as dried fruits, should be added.

Large Rapid SETTING 3

The Rapid Bread cycle will make bread faster than the other cycles. We suggest that you use the Classic White bread recipe and increase the water by 1 to 2 tablespoons. The mixing/kneading times have been reduced and the resting phase has been eliminated.

Regular Light SETTING 4

Select this setting for smaller loaves (recipes with up to 2½ cups flour for the K6744 or up to 3 cups for the K6746). Unit will signal indicating when any additional ingredients, such as dried fruits, should be added.

Whole Wheat SETTING 5

Offers longer rising cycles to accommodate the slower rising action of breads containing more than 50% whole wheat flour.

French SETTING 6

This unique French setting produces a heartier crust. It includes a third rise cycle and bakes at a slightly higher temperature which is ideal for French or Italian breads. Produces one size loaf.

Sweet SETTING 7

This setting is made for breads containing high amounts of sugar, fats or protein (such as cheese or eggs), all of which increase browning. This cycle offers a third rise cycle, and bakes at a lower temperature to avoid overbrowning of the crust. It produces one size loaf. Unit will signal when any additional ingredients, such as dried fruits, should be added.

Quick Bread SETTING 8 For any bread that uses a quick-acting leavening agent such as baking powder or baking soda instead of yeast. This setting will mix and bake a loaf in 2 hours. Quick breads do not require kneading or rising; after they are mixed, they can be baked immediately. They will not rise as high as traditional yeast breads.

Dough Settings Include SETTINGS 9-12 The Dough settings are used to prepare dough for rolls, specialty breads, pizza crust, bagels, pasta, etc., which are shaped by hand, allowed to rise a final time and then baked conventionally. When the dough is ready (display reads 0 hour, 0:00 minutes), you will hear three beeps, which is your signal to remove the dough and proceed with hand shaping, etc. (See section on using the Dough Setting). Unit will signal when any additional ingredients, such as dried fruits, should be added.

Jam SETTING 13 Unit will mix and cook jam.

Bake Only SETTING 14 This setting allows you to increase the baking time after baking is completed on the selected cycle. (See directions for Bake Only cycle.)

NOTE: The audible signal for adding raisins or other dried fruits applies only to the following settings: Large Light, Large Dark, Large Rapid, Regular Light, Whole Wheat, French, Sweet and Dough.

Cycle Times

REGAL K6746

CYCLE SETTINGS AND TIMES														
Baking Phase	1 Large Light	2 Large Dark	3 Large Rapid	4 Regular Light	5 Whole Wheat	6 French	7 Sweet	8 Quick Bread	9 Dough	10 Pizza Dough	11 Bagel Dough	12 Pasta Dough	13 Jam	14 Bake Only
Mixing/ Kneading	11.5 min.	11.5 min.	20 min.	11.5 min.	11.5 min.	25 min.	25 min.	16 min.	11.5 min.	20 min.	20 min.	6 min.	1 hr. 30 min.	N/A
Rest	15 min.	15 min.	—	15 min.	30 min.	—	—	—	15 min.	—	—	—	—	10 min. - 2 hr.
Kneading	13.5 min.	13.5 min.	—	13.5 min.	13.5 min.	—	—	—	13.5 min.	—	—	—	—	—
First Rise	45 min.	45 min.	25 min.	25 min.	60 min.	45 min.	60 min.	—	50 min.	30 min.	90 min.	—	—	—
Punch Down	5 sec.	5 sec.	5 sec.	3 sec.	5 sec.	5 sec.	5 sec.	—	5 sec.	5 sec.	5 sec.	—	—	—
Second Rise	—	—	—	—	35 min.	30 min.	30 min.	—	—	—	—	—	—	—
Punch Down	—	—	—	—	5 sec.	5 sec.	5 sec.	—	—	—	—	—	—	—
Final Rise	55 min.	55 min.	55 min.	55 min.	50 min.	65 min.	50 min.	—	—	—	—	—	—	—
Baking	50 min.	60 min.	50 min.	40 min.	60 min.	75 min.	45 min.	1 hr. 44 min.	—	—	—	—	—	—
Time To Fruit Nut Cycle	35 min.	35 min.	15 min.	35 min.	50 min.	15 min.	20 min.	NO	35 min.	NO	—	—	—	—
Time On Display When Signal Tones	2:35	2:45	2:15	2:05	3:30	3:40	3:10	NO	:55	NO	:15	—	—	—
Timer	YES	YES	YES	YES	YES	YES	NO	NO	NO	NO	1:35	—	—	—
Total Time	3 hr. 10 min.	3 hr. 20 min.	2 hr. 30 min.	2 hr. 40 min.	4 hr. 20 min.	4 hr.	3 hr. 30 min.	2 hr.	1 hr. 30 min.	50 min.	1 hr. 50 min.	6 min.	1 hr. 30 min.	10 min. - 2 hr.

REGAL K6744

CYCLE SETTINGS AND TIMES														
Baking Phase	1 Large Light	2 Large Dark	3 Large Rapid	4 Regular Light	5 Whole Wheat	6 French	7 Sweet	8 Quick Bread	9 Dough	10 Pizza Dough	11 Bagel Dough	12 Pasta Dough	13 Jam	14 Bake Only
Mixing/ Kneading	11.5 min.	11.5 min.	20 min.	11.5 min.	11.5 min.	20 min.	25 min.	16 min.	11.5 min.	20 min.	20 min.	6 min.	Mix & Heat 1 hr. 30 min.	N/A
Rest	15 min.	15 min.	—	10 min.	25 min.	—	—	—	15 min.	—	—	—	N/A	10 min. - 2 hr.
Kneading	13.5 min.	13.5 min.	—	13.5 min.	13.5 min.	—	—	—	13.5 min.	—	—	—	—	—
First Rise	45 min.	45 min.	25 min.	25 min.	60 min.	45 min.	60 min.	—	50 min.	30 min.	90 min.	—	—	—
Punch Down	17 sec.	17 sec.	17 sec.	17 sec.	3 sec.	2 sec.	18 sec.	—	17 sec.	17 sec.	17 sec.	—	—	—
Second Rise	—	—	—	—	35 min.	30 min.	30 min.	—	—	—	—	—	—	—
Punch Down	—	—	—	—	3 sec.	2 sec.	12 sec.	—	—	—	—	—	—	—
Final Rise	55 min.	55 min.	55 min.	55 min.	50 min.	65 min.	50 min.	—	—	—	—	—	—	—
Baking	40 min.	50 min.	40 min.	35 min.	45 min.	50 min.	35 min.	1 hr. 44 min.	—	—	—	—	—	—
Time To Fruit Nut Cycle	35 min.	35 min.	15 min.	30 min.	45 min.	15 min.	20 min.	N/A	35 min.	N/A	15 min.	N/A	—	—
Time On Display When Signal Tones	2:35	2:35	2:05	2:00	3:15	3:15	3:00	N/A	:55	N/A	1:35	N/A	—	—
Timer	YES	YES	YES	YES	YES	YES	NO	NO	NO	NO	NO	NO	—	—
Total Time	3 hr.	3 hr. 10 min.	2 hr. 20 min.	2 hr. 30 min.	4 hr.	3 hr. 30 min.	3 hr. 20 min.	2 hr.	1 hr. 30 min.	50 min.	1 hr. 50 min.	6 min.	1 hr. 30 min.	10 min. - 2 hr.

Fruit and Nut Signals

K6744

	Large Light	Large Dark	Large Rapid	Regular Light	Whole Wheat	French	Sweet	Quick Bread	Dough	Pizza Dough	Bagel Dough	Pasta Dough	Jam	Bake Only
Time To Fruit Nut Cycle	35 min.	35 min.	15 min.	30 min.	45 min.	15 min.	20 min.	N/A	35 min.	N/A	15 min.	N/A	N/A	N/A
Time On Display When Signal Tones	2:35	2:35	2:05	2:00	3:15	3:15	3:00	N/A	1:35	N/A	1:35	N/A	N/A	N/A

K6746

	Large Light	Large Dark	Large Rapid	Regular Light	Whole Wheat	French	Sweet	Quick Bread	Dough	Pizza Dough	Bagel Dough	Pasta Dough	Jam	Bake Only
Time To Fruit Nut Cycle	35 min.	35 min.	15 min.	35 min.	50 min.	15 min.	20 min.	N/A	35 min.	N/A	15 min.	N/A	N/A	N/A
Time On Display When Signal Tones	2:35	2:45	2:15	2:05	3:30	3:40	3:10	N/A	:55	N/A	1:35	N/A	N/A	N/A

Display Information

You should always use the breadmaker in a room that is free from drafts, and is at least 55°F/13°C, but not warmer than 90°F/32°C. Do not use breadmaker in an unheated garage, outdoors, near a heat vent, or in direct sunlight.

Generally the display window will tell you what is happening with your breadmaker. Here are some points to consider.

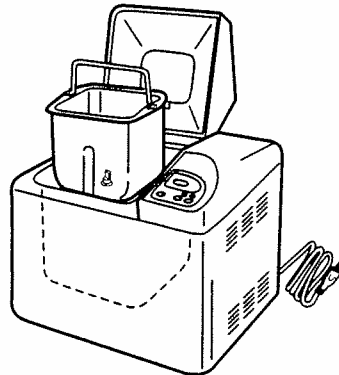
Message	Reason	Solution
E:01 Flashing	Oven chamber is too warm, above 100°F/38°C.	Open cover, remove bread pan and allow to cool with cover open. The unit will tone when cool enough to restart.
E:02 Flashing	Oven chamber is too cool, below 14°F/-10°C.	Move the breadmaker to a warmer place. Open cover to allow oven chamber to warm up.
H:00 Flashing	Oven chamber is too warm during the rising cycle(s). Breadmaker could be in direct sunlight or near heat vent.	Move breadmaker to a cooler location.
0:00 Flashing	Just plugged in.	Press the Select button to set the desired setting.
0:00 Flashing	Power interruption.	Plug in and restart.
0:00	Cycle complete.	Press Stop button and unplug breadmaker.

Before Calling for Service

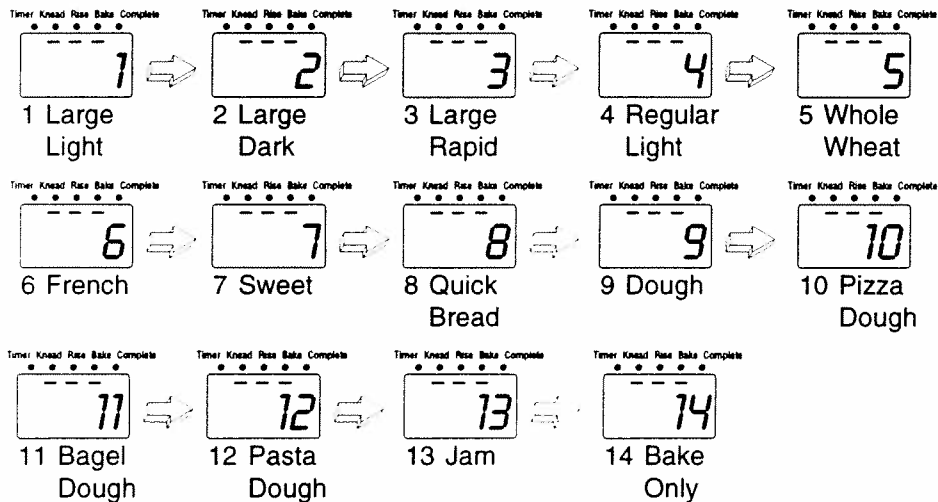
Problem	Solution
The unit does not operate after pushing the Start button.	<ul style="list-style-type: none"> ● Unplugged. ● Setting was not selected. ● Did not push Stop to clear display.
Timer can't be set.	<ul style="list-style-type: none"> ● The Sweet, Quick Bread or Dough Cycle was selected (These settings cannot be performed with the timer.)
The bread rose too high. or The bread didn't rise high enough.	<ul style="list-style-type: none"> ● Too much yeast, flour or moisture. (See adjusting recipes.)

Control Panel

The control panel is designed to perform several functions. The LCD display indicates completion time. The various buttons are used to set the functions and to start and stop the breadmaker. The buttons should be pressed firmly. A soft "beep" sound is made as a button is pressed and the function advances. A flashing bar indicates which action is being performed. A solid bar indicates cycles to be performed.



Each time the SELECT button is pressed, the bread cycle will be changed on the display as follows:



To bake bread immediately (without use of timer):**● SELECT Button**

Press Stop to clear display, then press Select to choose the setting you desire. Each time the Select button is pressed, the setting advances in the following sequence: Large Light, Large Dark, Large Rapid, Regular Light, Whole Wheat, French, Sweet, Quick Bread, Dough, Pizza Dough, Bagel Dough, Pasta Dough, Jam and Bake Only. The number of the menu choice will appear on the display.

● START Button

Press Start to begin the process of the setting you selected. The time for a finished loaf will appear on the display.

● STOP Button

Press Stop to turn off the power when baking is completed and you are ready to remove the bread. Or, press Stop if you decide to make a change or to stop baking. To take affect, you must hold down the button for **two or three seconds**. You will hear a beep indicating contact has been made and the display will become dark.

To check which cycle has been selected while breadmaking is in progress, press Select. The cycle number will appear on the display. Release the Select button and time remaining for the cycle will reappear on the display.

Tips for Breadmakers

■ *Measuring With Standard Measures*

Dry ingredients: Spoon into standard dry measuring cup until overflowing. Level off with straight-edged spatula.

Brown sugar or shortening: Press firmly into standard dry measuring cup, or measuring spoon. Level off with straight-edged spatula.

Baking powder, baking soda, salt, spices, dry milk: Fill standard measuring spoon to overflowing. Level off with straight-edged spatula.

Liquid ingredients: Place standard liquid measuring cup (8 fluid ounces) on level surface. Fill to specified mark and check measurement at eye level, top of liquid should be even with indicator line on the cup. Use standard measuring spoons for small amounts of liquid (see equivalents chart).

Hints for better bread

1. Use only fresh ingredients.
2. Yeast is the most important ingredient in bread baking. It causes the bread to rise. Too little yeast can result in improper rising. Too much yeast can cause over-rising and the dough could stick to the inside of the cover; or it could collapse during baking. In the breadmaker, yeast does not need "proofing" or preliminary

fermentation. After each use, always close yeast container tightly and store in a cool, dry place.

3. Measure ingredients exactly.
4. **Timer:** When using the timer for delayed baking in warm weather conditions, you may need to reduce the yeast by 1 to 2 teaspoons, and use only half the amount of sugar called for in the recipe, to prevent over-rising.
5. For best results always allow bread to cool before slicing. To slice warm bread, use a sharp serrated-edge knife or electric knife.
6. After cooling bread completely on a wire rack, store immediately in a tightly sealed plastic bag, plastic wrap or covered container. Do not store in the refrigerator, as this will cause the bread to dry out faster.
7. For longer storage, tightly seal bread in a moisture-proof wrap or bag, and store in freezer.

Important: The recipes in this book have been developed using active dry yeast which we recommend. Active dry yeast is the most stable and forgiving of all the different types available.

Ingredients

- **Flour** should be stored in a cool dry place (70°F/21°C or less), away from heat. For maximum shelf life, flour may be stored in the refrigerator or freezer. If stored correctly, flour will stay fresh up to 2 years. Always bring flour to room temperature before using it in your breadmaker. To measure accurately, spoon decanted flour into a standard dry measuring cup, then level off with the straight edge of a knife or spatula.
- **Bread Flour** is milled from hard wheat and contains a higher percentage of protein than regular all-purpose flour, usually 14% or higher. This is also referred to as the gluten content, which gives structure and height to bread. If bread flour is not available in your area, all-purpose flour with a protein content of 14% or higher is an acceptable substitution. Bread flour requires no sifting.
- **Whole Wheat Flour**, sometimes called graham flour, is milled from the entire wheat kernel. It is light brown in color and contains all natural nutrients. It is lower in gluten and is usually used with bread flour. Vital gluten may be added to give the whole wheat flour a lift especially in 100% whole wheat bread recipes. No sifting is required.
- **Rye Flour** is a heavy flour milled from rye grain. It is low in gluten and needs to be combined with bread flour to get an acceptable loaf. Many rye bread recipes include vinegar or lemon juice to assist the structuring of the dough. Rye flour usually produces a stickier dough. No sifting is required.
- **Yeast**, when combined with sugar and water at the right temperature, generates carbon dioxide which makes the dough rise. The recipes in this booklet have been developed using active dry yeast which we recommend using as it is the most stable and forgiving of all the different types available. If you prefer to use a fast-rising yeast, such as Quick Rise or Rapid Rise, merely decrease the amount used. As a general guide, we recommend using ½ teaspoon of fast-rising yeast per cup of flour. Example: 3 cups bread flour would require 1½ teaspoons fast-rising yeast.
- **Sugar** boosts yeast action, adds sweetness and aroma, and makes the crust brown and the bread soft. Brown sugar, honey, molasses or syrups produced from maple, corn or cane are also suitable sweeteners that add vitamin B and minerals.
- **Milk** enhances flavor and increases the nutritional value of the bread but it is not a necessary ingredient. Other liquids can be substituted. For best results, always bring milk, or other liquid to room temperature.

- **Salt** controls the action of the yeast, enhances flavor and aids in producing a firm dough. If you are on a restricted diet, feel free to cut the amount of salt in the recipe in half or use a low sodium salt. If you elect to use a "light salt" it must contain both potassium chloride and sodium. Plain potassium chloride will not work. You may decide to eliminate the salt, but this will affect the size, texture and taste of the bread.
- **Fats** or any form of solid shortening or oil will enrich breads' flavor and help breads stay fresh longer. Do not use soft spreads or tub-type butter or margarine as they will affect the quality.
- **Butter** adds flavor. The same amount of vegetable shortening or oil can be substituted. Salted or unsalted butter may be used. Soft spreads will not work.
- **Eggs** of a large size were used in developing the recipes in this booklet. If you wish to add an egg to a recipe that does not call for one, crack an egg into a liquid measuring cup, then fill it with liquid to level specified in the recipe. $\frac{1}{4}$ cup (2 ounces) of egg substitute can replace one large egg.
- **Oil** in a recipe can be vegetable, canola, corn, peanut, soy or sunflower oil. Unsaturated safflower oil is a good substitute in special health breads. Olive oil produces a softer crust than butter or margarine and is often used in pizza dough to tenderize and flavor the dough. Peanut oil keeps bread fresher longer.
- **Margarine** is an acceptable substitute for butter.
- **Vegetable Shortening** is a solid, white shortening that gives a slightly crispier texture than butter or oil.
- **Water and Other Liquids** can be interchanged. Water, milk, beer, fruit juices or purees can be used as liquid in bread.

Substitutions & Tips

- **Cheese** melts into liquid during baking. Allow for that by reducing liquid when adding cheese to a recipe. Do not *pack* grated cheese into the measuring cup. Lightly spoon into cup.
- **Liquids**, such as beer, fruit juices or purees can be used as liquid in the bread.
- **Fat, oil or shortening** enrich flavor and help keep bread fresh longer. One can be substituted for another in the same amounts.
- **Vegetable, canola, corn, peanut, soy or sunflower oil** can be used. Unsaturated safflower oil is a good substitute in special health breads. Olive oil produces a softer crust than butter or margarine and is often used in pizza dough to tenderize and flavor the dough. Peanut oil keeps bread fresh longer.
- **Milk and water** are interchangeable in these recipes. Milk gives bread a velvety texture and adds nutrients. Breads made with water have a heavier, crispier crust and more "open" texture.
- To substitute **dry milk** for fresh, use approximately 2 tablespoons dry milk plus 1 cup water for every cup of milk. **Remember:** Fresh milk, cream, eggs, sour cream, etc., should not be used if using the timer on your breadmaker for delayed baking. Ingredients may spoil before baking takes place.
- **Buttermilk** is a good substitution for water or milk. It results in a light, high rising and tender bread. To offset the slight acidity, for every cup of buttermilk, add about ¼ teaspoon baking soda with the dry ingredients. Buttermilk also helps bread stay fresh longer.
- In place of **granular (white) sugar**, you can use brown sugar, honey, molasses or syrups. **Hint:** Before measuring honey or molasses, oil the measuring spoon or cup with cooking oil. The syrup easily runs off the utensil.
- Add **spices and herbs** after flour, away from liquid to avoid altering the liquid/flour action.
- To make yeast breads last longer and be slightly higher, use water in which you've cooked potatoes and cooled to room temperature (70-80°F/21-27°C).
- If making bread in a cool room (under 65°F/18°C), use warmer water (100-110°F/38-43°C).
- There are a number of bread mixes available on the market which can also be used in your Kitchen Pro Breadmaker. Follow the package instructions to make one loaf. Do not exceed the bread pan capacity:
K6744 = 3 cups flour = 1½ pound loaf.
K6746 = 4¼ cups flour = 2 pound loaf.

- If you elect to use **light salt**, it must contain both potassium chloride and sodium. Plain potassium chloride will not work.
- **Vital gluten** is the dried protein taken from the flour by getting rid of the starch. It usually contains 75% protein and is a good dough enhancer or conditioner for breads that use yeast; especially for whole grain breads, or when using all-purpose flour in place of bread flour. As a guide, add 1 teaspoon vital gluten per cup of all-purpose flour and 1½ teaspoons per cup of whole grain flours in the recipe. Gluten flour is half vital gluten. It is expensive and does not seem to enhance the bread as well as vital gluten. Vital gluten and gluten flour are usually available in health food stores and through the mail. See sources for ingredients.
- **Vinegar or lemon juices** are also acceptable dough enhancers. Generally, 1 teaspoon is added to rye bread to enable the rye flour to work with the bread flour for better structure.

Recipe Conversions

Most of your old family favorites as well as your new bread recipes can be prepared in the Kitchen Pro Breadmaker. Here are some recipe conversion tips:

1. If your recipe yields two conventional loaves, cut the recipe in half to make one loaf. The breadmaker only makes one loaf at a time.
2. Do not exceed the maximum recommended flour amount for your breadmaker. As a guide follow amount given.

K6744 = 3 cups = 1½ pounds
 K6746 = 4¼ cups = 2 pounds

Use the recipes in this book as your guide when converting or adapting other recipes.

3. Always measure and add water and other liquids first, followed by the salt. Then measure dry ingredients into the bread pan in the order listed. Finally place active dry yeast on top of dry ingredients, avoiding contact with the liquid and salt. The order in which ingredients are added is important, especially when using the timer. The yeast must remain dry until the unit begins mixing.

High Altitude Adjustments

At altitudes above 3,000 feet, flour tends to be drier and absorbs more liquid. Slightly more liquid or less flour may be required.

Dough rises faster at higher altitudes. Either sugar, yeast or liquid should be adjusted slightly to prevent over-rising. See Table for guidelines.

Adjustment	Altitude		
	3,000 ft.	5,000 ft.	7,000 ft.
Reducing yeast. For each teaspoon, decrease by:	1/8 tsp.	1/8 - 1/4 tsp.	1/4 tsp.
Reducing sugar. For each tablespoon, decrease by:	0-1 tsp.	0-2 tsp.	1-3 tsp.
Increasing liquid. For each cup, add:	1-2 Tbsp.	2-4 Tbsp.	3-4 Tbsp.

NOTE: Since every recipe is different, some experimentation may be necessary to give you the desired result.

Equivalents				
Cup	= Fluid Ounces	= Tablespoons (Tbsp.)	= Teaspoons (tsp.)	= Milliliters
1	= 8	= 16	= 48	= 240
7/8 (3/4 + 2 Tbsp.)	= 7	= 14	= 42	= 210
3/4	= 6	= 12	= 36	= 180
2/3	= 5 1/3	= 10 2/3	= 32	= 158
5/8 (1/2 + 2 Tbsp.)	= 5	= 10	= 30	= 150
1/2	= 4	= 8	= 24	= 120
1/3	= 2 2/3	= 5 1/3	= 16	= 79
1/4	= 2	= 4	= 12	= 60
1/8	= 1	= 2	= 6	= 30
		1	= 3	= 15
		1/2	= 1 1/2	= 7.5

Adjusting Recipes

Weather conditions, storage of ingredients, the temperature of ingredients and exactness of measuring ingredients can alter the size, shape or texture of the bread. Once you recognize the cause, adjustments can be made to compensate for variables.

About 5 minutes after you press Start, lift the cover and check the contents of the bread pan. The ingredients will be mixing and starting to form a ball. The dough ball should have an even consistency, if not, an adjustment may be necessary.

When making bread by hand, the old fashioned way, the amount of flour is the control for adjusting. For example, most conventional bread recipes read: 6 to 7 cups flour. That 1 cup difference is the allowance to adjust the dough to the correct consistency. In the Regal Breadmaker, we recommend using the liquid amount for adjusting dough consistency. Start by using the smallest amount of liquid in your recipe. Make the adjustment, adding 1 tablespoon of liquid at a time, during the first knead cycle while the machine is still kneading.

If adjusted ingredient didn't completely mix into the dough, press Stop (hold down the button until the display clears). Restart, by pressing the select button to reach the desired setting then press Start.

If the baked loaf falls while baking, too much liquid was used. Next time, reduce liquid by one or two tablespoons. If the bread is small, heavy or has a dense, moist texture, the dough was too dry. Next time, increase liquid.

Not all recipes will produce the same size loaf. When using whole grain flours, wheats and grains, the loaf will be shorter.

Dry Dough

If your breadmaker begins to "knock" while kneading, the dough is too dry. This may occur during cold months. Simply add warm water (100-110°F/38-43°C), 1 tablespoon at a time, until the dough looks soft and smooth.

A dough that is dry will remain in a dense ball irregularly shaped instead of a soft ball. When baked, dry doughs will have an uneven or irregular top, possibly cracked, and the finished loaf will be short.

At the end of the kneading, the dough should be soft enough to very slowly relax toward the corners of the bread pan. As the dough rises, it fills into the corners.

When using the Dough cycle, the dough can be a little drier than when you bake bread in the machine. Because it will be removed and shaped by hand, the dough should be manageable, not sticky.

Moist Dough

If the dough contains too much liquid, it will look more like batter rather than dough. If too wet, the dough may rise okay, but then fall during the bake cycle. Or, it could over-rise and "mushroom" over the bread pan, or hit the cover.

If the dough looks too wet and sticky, add flour during the initial mix cycle, 1 tablespoon at a time, until the dough forms a soft pliable ball.

Flour also absorbs moisture from the air, so you may need to adjust the liquid to compensate for humidity and altitude.

Sources for Ingredients

Sources (For Gluten, Whole Grains and other Ingredients)

Bob's Red Mill
5209 S.E. International Way
Milwaukie, Oregon 97222
(503) 654-3215

Jaffe Brothers
P.O. Box 636
Valley Center, CA 92082
(619) 749-1133

Walnut Acres
Dennis Creek, PA 17862
(800) 433-3998

Sources (For Gluten Free and Wheat Free Flours)

Ener-G Foods, Inc.
P.O. Box 84487
Seattle, WA 98124
(800) 331-5222

Gluten Free Pantry
22 Kreiger Lane
Glastonbury, CT 06033
(203) 633-3826

Garden Spot Distributors
438 White Oak Road
New Holland, PA 17551
(800) 829-5100

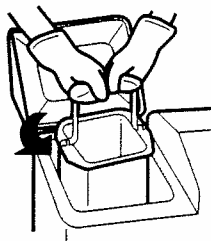
TAD Enterprises
9356 Pleasant
Tinley Park, IL 60477
(800) 438-6153

Operating Instructions

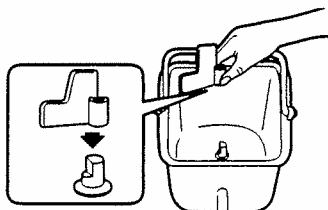
Before using your breadmaker for the first time, wash inside of bread pan and kneading blade with hot, soapy water; rinse and dry thoroughly. Using a damp dishcloth or sponge, wipe exterior of bread pan, inside of lid and exterior of breadmaker. Do not immerse bread pan or breadmaker in water.

To bake a loaf of bread using one of the standard settings (numbers 1 - 7):

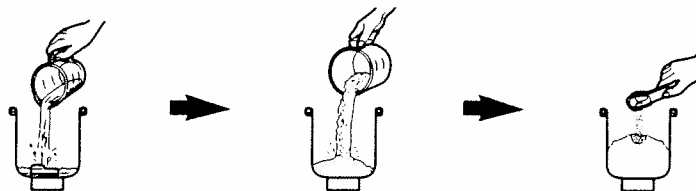
1. Open the lid and remove the bread pan. To remove the bread pan, grasp both sides of the handle and turn counterclockwise (in the direction of arrow marked "Remove").



2. If previously used, remove any crumbs that may be on the drive shaft. Position the kneading blade on the drive shaft as shown. If the blade is not securely positioned, the ingredients will not be mixed or kneaded properly.



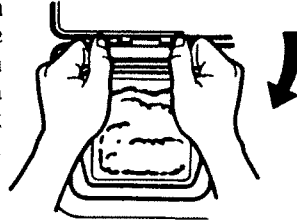
3. All ingredients should be at room temperature (70-80°F/21-27°C). Always measure ingredients into bread pan in the order listed in the recipe.
 - A. Always measure and add the water or other liquids, first, except where otherwise directed.
 - B. Then, add salt, flour and other dry ingredients, except yeast.
 - C. Add yeast last to keep it dormant. It is very important to keep the yeast dry and away from the salt, especially when using the timer. Do not mix. See illustrations below.



When using the timer (see timer instructions), make a small "well" in the mound of flour and pour the dry yeast into it. Do not let the yeast touch the water or salt as the dough may not rise properly. The water will activate the yeast before the ingredients are properly mixed and kneaded.

NOTE: When the room temperature is under 65°F/18°C, use lukewarm water (about 100-110°F/38-43°C) to assist the yeast fermentation.

4. Wipe water or other spills from the outside of the bread pan. Place the bread pan into the oven chamber with the pan turned a little counterclockwise. To lock pan in position, turn the pan clockwise (in the direction marked "Lock" on the pan). Make sure the pan has been set securely in the oven chamber to ensure proper mixing and kneading.



5. Close the lid.
6. Plug into outlet. The number "0 00" will flash on the display.



7. Press Stop to clear the display.
8. To choose the proper setting, press the Select button. Each time the button is pressed you will hear a beep and the number of the setting will advance in the order listed below.
9. Press Start. The read-out on the display will begin counting down the minutes from the amount of time required for the setting you have selected. To check the setting you have chosen at any time during operation, press the Select button and the setting number will appear on the display. When baking is finished, the buzzer will sound three times and the display will read "0 00".

Display Information at Start			
# On Display	Setting	K7644 Time	K6746 Time
1	Large Light	3:00	3:10
2	Large Dark	3:10	3:20
3	Large Rapid	2:20	2:30
4	Regular Light	2:30	2:40
5	Whole Wheat	4:00	4:20
6	French	3:30	4:00
7	Sweet	3:20	3:30
8	Quick Bread	2:00	2:00
9	Dough	1:30	1:30
10	Pizza Dough	0:50	0:50
11	Bagel Dough	1:50	1:50
12	Pasta Dough	0:06	0:06
13	Jam	1:30	1:30
14	Bake Only	0:10-2:00	0:10-2:00

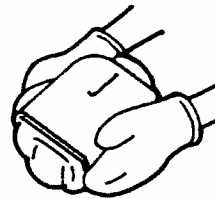
CAUTION: Steam will escape when the lid is opened. Use a pot holder or oven mitts to open lid to avoid steam burns.

10. When the signal stops, press the Stop button and carefully open the lid of the breadmaker. **NOTE:** For the Stop button to activate, hold down the Stop button for a full 2 to 3 seconds. To remove the bread pan (with potholders or oven mitts), lift the handle and grasp with both hands. Turn bread pan counter clockwise to "unlock" and lift pan out of breadmaker.



Place bread pan on heat-proof surface.

11. Remove bread from the bread pan as soon as possible after baking. If left in the pan the crust will become soggy and the flavor will be reduced. Place bread on a wire rack to cool before slicing.

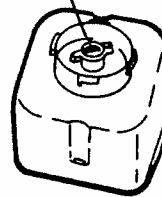


Using potholders or oven mitts, hold the bread pan upside down and gently shake it to remove the bread. The surface of the bread pan is slippery so be sure you have a firm grip.

CAUTION: The drive shaft will be hot.

If the bread cannot be easily removed, using an oven mitt or potholder, turn the drive shaft on the bottom of the bread pan in both directions to loosen the bread.

Drive Shaft

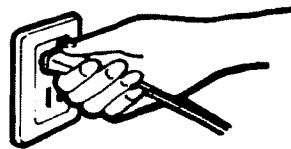


If the kneading blade comes out with the bread, use a plastic or wooden utensil to remove it from the bread to avoid scratching the nonstick surface.

CAUTION: The kneading blade will be hot! Do not attempt to remove it with bare hands.

12. Remove Plug from outlet.

When removing the plug, always grasp the plug itself and do not pull on the cord.



To Clean Breadmaker

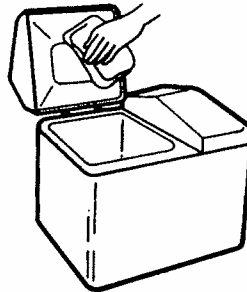
Unplug the breadmaker and allow it to cool before cleaning.

NEVER use scouring powder, steel wool pads, or other abrasive materials. And, NEVER use any chemicals such as benzine, paint thinner, alcohol, etc.

Body

DO NOT IMMERSE BREADMAKER IN WATER

- Clean your breadmaker, inside and outside, by wiping it with a soft cloth using water and a mild detergent.
- After each use remove crumbs from the baking chamber with a damp cloth.

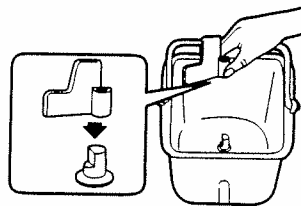


Bread Pan/Kneading Blade

- Wash inside of bread pan and kneading blade with warm, soapy water; rinse and dry thoroughly. Do not immerse base of bread pan in water as this could cause the drive shaft to malfunction.

DO NOT USE METAL OBJECTS TO CLEAN THE BREAD PAN.

- As with any of the non-stick cooking utensils in your kitchen, treat the bread pan gently. Do not use metal objects or steel wool, etc., to clean it.
- If the kneading blade has stuck to the drive shaft, pour warm water in the pan and let stand 15-20 minutes to loosen it.
DO NOT USE EXCESSIVE FORCE.
- If the hole of the kneading blade is filled with dough, clean it with a wooden toothpick or small brush.



NOTE: The coating inside the bread pan may change color after repeated use. This is caused by heat, moisture and steam, and will not affect the performance of the unit, or the release properties.

Cleaning Help for Over-rising

- If the bread over-rises and sticks to the inside of the lid, extra cleaning will be necessary. Here's help. Unplug your breadmaker and, using a nylon spatula, scrape all loose dough from inside the lid. Move breadmaker to countertop next to kitchen sink; place on backside with lid hanging over the sink. Use a pastry brush to "sweep" crumbs from inside of breadmaker and around the hinges. Wipe inside of breadmaker with a damp cloth.

Support lid with one hand and, using a wet dishcloth or sponge, soak all remaining dried or burned-on dough to loosen. Use a plastic scrub pad to remove any stubborn spots. Do not use abrasive cleansers or metal scouring pads which could damage the finish. Rinse well with a wet dishcloth or sponge and dry thoroughly. If any water has accumulated in the vent of the lid, wipe with a dishcloth or sponge to prevent it from running down the inside or outside of the breadmaker when you stand the unit upright and close the lid.

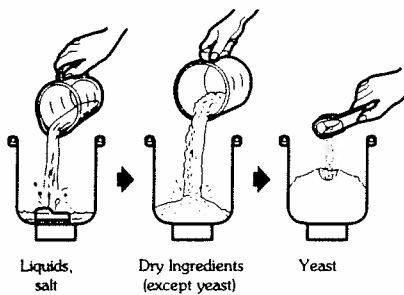
Storage

- Cool breadmaker completely. Wipe off crumbs and moisture before storing.

How To Use Timer

1. Measure ingredients into bread pan in the sequence specified below.

STOP



SELECT

2. Press Stop to clear display then select the desired setting: Large Light, Large Dark, Large Rapid, Regular Light, French or Whole Wheat. Timer cannot be used for Sweet, Quick Bread, Dough settings, Pasta or Jam.

TIMER

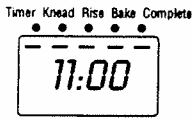


3. To set Timer, press ▲ to select how long (in hours and minutes) until bread is finished. The time advances in 10-minute increments. If you hold down either button, the numbers advance quickly. If you go past the desired hours and

minutes, simply press ▼ to go backwards in 10-minute increments.

Example:

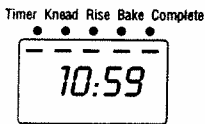
If the time is now 8:00 PM and you want the bread to be ready at 7:00 AM, that is 11 hours from now, so press the ▲ until 11:00 appears on the display, press Start.



4. To check which setting you have chosen at any time during operation, press the Select button.



5. Press Start. The bar below timer on the panel will flash and time will begin counting down. The breadmaker will automatically start mixing at precisely the right moment and you will have hot, baked bread at the selected time. **If you forget to press Start, the timer will not work.**



Important:

- Do not use fresh milk, eggs or fruit and vegetable purees when using the timer. They could spoil.
- Always add carefully-measured ingredients in the correct sequence: liquids, salt, dry ingredients and yeast. The yeast must always be kept away from the liquid and the salt when using the timer.
- When using the timer cycle for more than a couple of hours, during times of high humidity or hot weather, cut the liquid by one or two tablespoons to reduce the possibility of over-rising. Salt may be increased by 1/8 to 1/4 teaspoon to keep the dough from rising too quickly and falling. Sugar can also be reduced by up to half the amount called for in the recipe.

Bake Only

To extend the baking time when the bake cycle is completed and display reads 0:00, Press Stop to clear the display. Press Select until 14 appears on the display for Bake Only setting. To set additional time, press the ▲ button. The time advances in 10 minute increments up to 2 hours. If you go past the time desired, press the ▼ button to decrease time. Press Start.

Bread Recipes

Important

Weather conditions such as temperature, altitude or accuracy in measuring can affect the outcome of a loaf. In order to allow you to compensate, we have created each recipe with a liquid range.

We recommend you start with the smaller amount of liquid. Allow unit to mix for a few minutes and check the dough consistency. If the dough is dense, irregularly shaped or the unit is making a knocking noise, add 1 Tablespoon of water at a time until the dough is soft and pliable. (See section on Adjusting Recipes.)

Classic White Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

	K6744 1 Pound Recipe Setting 4	K6744/K6746 1½ Pound Recipe Setting 1, 2, 3/K6744 Setting 4/K6746	K6746 2 Pound Recipe Setting 1, 2, 3
Water	6 to 7 ounces	7 to 9 ounces	9 to 11 ounces
Salt	1 teaspoon	1½ teaspoons	1½ teaspoons
Butter or Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Bread Flour	2¼ cups	3¾ cups	4 cups
Dry Milk	1 tablespoon	1½ tablespoons	2 tablespoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Active Dry Yeast	1¼ teaspoons	1¾ teaspoons	2¼ teaspoons

Press Stop to clear display. Press Select until desired setting appears on the display. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Pumpernickel

Not for Timer

All ingredients at room temperature (70-80°F/21°C)

	K6744 1 Pound Recipe Setting 4	K6744/K6746 1½ Pound Recipe Setting 1, 2, 3/K6744 Setting 4/K6746	K6746 2 Pound Recipe Setting 1, 2, 3
Milk	2 ounces	3 ounces	4 ounces
Water	4 to 5 ounces	5 to 6 ounces	5 to 7 ounces
Salt	¾ teaspoon	1 teaspoon	1½ teaspoons
Butter or Margarine	2 teaspoons	1 tablespoon	1½ tablespoons
Bread Flour	1¾ cups	2 cups	2½ cups
Rye Flour	1¾ cups	¾ cup	1 cup
Onion Powder (optional)	¼ teaspoon	½ teaspoon	1 teaspoon
Cocoa	1½ teaspoons	2 teaspoons	1 tablespoon
Active Dry Yeast	1¾ teaspoons	2 teaspoons	2¼ teaspoons

Press Stop to clear display. Press Select until desired setting appears on the display. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Oatmeal

Timer OK

All ingredients at room temperature (70-80°F/21°C)

	K6744 1 Pound Recipe Setting 4	K6744/K6746 1½ Pound Recipe Setting 1, 2, 3/K6744 Setting 4/K6746	K6746 2 Pound Recipe Setting 1, 2, 3
Water	6 to 7 ounces	7 to 9 ounces	9 to 11 ounces
Salt	¾ teaspoons	1 teaspoon	1½ teaspoons
Honey	1 tablespoon	1½ tablespoons	2 tablespoons
Butter or Margarine	2 teaspoons	1 tablespoon	1½ tablespoons
Quick Cook Oats	⅓ cup	½ cup	⅔ cup
Bread Flour	2 cups	2½ cups	3¼ cups
Active Dry Yeast	1¼ teaspoons	1¾ teaspoons	2 teaspoons

Press Stop to clear display. Press Select until desired setting appears on display. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Raisin

Not for Timer

All ingredients at room temperature (70-80°F/21°C)

	K6744 1 Pound Recipe Setting 4	K6744/K6746 1½ Pound Recipe Setting 1, 2, 3/K6744 Setting 4/K6746	K6746 2 Pound Recipe Setting 1, 2, 3
Water	6 to 7 ounces	7 to 9 ounces	9 to 11 ounces
Salt	¾ teaspoon	1 teaspoon	1½ teaspoons
Butter or Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Bread Flour	2¼ cups	3 cups	4 cups
Sugar	1½ tablespoons	2 tablespoons	3 tablespoons
Dry Milk	1 tablespoon	1½ tablespoons	2 tablespoons
Cinnamon	¾ teaspoon	1 teaspoon	1½ teaspoons
Active Dry Yeast	1¼ teaspoons	1¾ teaspoons	2¼ teaspoons
Raisins	½ cup	¾ cup	1 cup

Press Stop to clear display. Press select until desired setting appears on the display. Press Start. When unit signals during the kneading cycle, add the raisins a few at a time. When the unit signals and the display reads 0:00, press Stop and remove bread.

Honey Grain

Timer OK

All ingredients at room temperature (70-80°F/21°C)

	K6744 1½ Pound Recipe Setting 5	K6746 2 Pound Recipe Setting 5
Water	8 to 10 ounces	10 to 12 ounces
Salt	1 teaspoon	1½ teaspoons
Butter or Margarine	2 tablespoons	2½ tablespoons
Honey	1½ tablespoons	2 tablespoons
Bread Flour	2¼ cups	2½ cups
Whole Wheat Flour	1 cup	1¼ cups
Quick Cook Oats	½ cup	⅔ cup
Active Dry Yeast	2 teaspoons	2¼ teaspoons

Press Stop to clear display. Press Select until 5 appears on the display for the Whole Wheat Setting. Press Start. When the unit signals and the display reads 0:00, press Stop and remove bread.

Honey Wheat

Timer OK

All ingredients at room temperature (70-80°F/21°C)

	K6744 1½ Pound Recipe Setting 5	K6746 2 Pound Recipe Setting 5
Wheat Flakes	¾ cup	1 cup
Wheat Bran	1 tablespoon	2 tablespoons
Water	6 to 8 ounces	7 to 9 ounces
Salt	1 teaspoon	1¼ teaspoons
Butter or Margarine	1 tablespoon	1½ tablespoons
Bread Flour	2¾ cups	3½ cups
Active Dry Yeast	1¾ teaspoons	2¼ teaspoons

Press Stop to clear display. Press Select until 5 appears on the display for the Whole Wheat Setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Cracked Wheat

Timer OK

All ingredients at room temperature (70-80°F/21°C)

	K6744 1½ Pound Recipe Setting 5	K6746 2 Pound Recipe Setting 5
Water	7 to 9 ounces	9 to 11 ounces
Salt	1 teaspoon	1½ teaspoons
Butter or Margarine	1 tablespoon	1½ tablespoons
Honey	1 tablespoon	2 tablespoons
Bread Flour	2 cups	2¼ cups
Whole Wheat Flour	1 cup	1¼ cups
Cracked Wheat	⅓ cup	½ cup
Active Dry Yeast	1¾ teaspoons	2¼ teaspoons

Press Stop to clear display. Press Select until 5 appears on the display for the Whole Wheat Setting. Press Start. When the unit signals and the display reads 0:00, press Stop and remove bread.

Deluxe White

Not for Timer

All ingredients at room temperature (70-80°F/21°C)

	K6744 1½ Pound Recipe Setting 7	K6746 2 Pound Recipe Setting 7
Milk	8 to 10 ounces	10 to 12 ounces
Salt	1 teaspoon	1½ teaspoons
Butter or Margarine	1½ tablespoons	2 tablespoons
Bread Flour	3¼ cups	4 cups
Sugar	1 tablespoon	1½ tablespoons
Active Dry Yeast	1¾ teaspoons	2¼ teaspoons

Press Stop to clear display. Press Select until 7 appears on the display for the Sweet Setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Rye

Timer OK

All ingredients at room temperature (70-80°F/21°C)

	K6744 1½ Pound Recipe Setting 5	K6746 2 Pound Recipe Setting 5
Water	7 to 9 ounces	9 to 11 ounces
Salt	1 teaspoon	1½ teaspoons
Vegetable Oil	1 tablespoon	1½ tablespoons
Honey	1½ tablespoons	2 tablespoons
White Vinegar	½ teaspoon	1 teaspoon
Bread Flour	2 cups	3 cups
Rye Flour	1 cup	1 cup
Powdered Buttermilk	1½ tablespoons	2 tablespoons
Caraway (optional)	1 tablespoon	1½ tablespoons
Vital Gluten	½ tablespoon	1 tablespoon
Active Dry Yeast	1¾ teaspoons	2 teaspoons

Press Stop to clear display. Press Select until 5 appears on the display for the Whole Wheat Setting. Press Start. When the unit signals and the display reads 0:00, press Stop and remove bread.

Sourdough

Timer OK

All ingredients at room temperature (70-80°F/21°C)

	K6744 1 1/2 Pound Recipe Setting 1, 2, 3	K6746 2 Pound Recipe Setting 1, 2, 3
Sourdough Starter	10 ounces	12 ounces
Warm Water	3 to 5 ounces	5 to 6 ounces
Salt	1 1/4 teaspoons	1 3/4 teaspoons
Bread Flour	3 3/4 cups	4 cups
Sugar	2 tablespoons	3 tablespoons
Active Dry Yeast	1 1/2 teaspoons	2 teaspoons

Press Stop to clear display. Select desired setting: 1, 2, or 3. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Sourdough Starter

- 2 1/4 teaspoons active dry yeast
- 16 ounces warm water
- 2 cups All-Purpose or Bread Flour

In a 2 quart glass bowl, mix yeast and warm water; let stand 10 minutes. Add flour, mixing until thick batter forms. Batter need not be smooth. Cover tightly with plastic wrap and let stand in warm place for 24 hours. Stir mixture. Reseal with plastic. Place mixture in a warm place for 2 - 3 days or until it bubbles and smells sour. Refrigerate.

After using a portion of starter, replenish with equal amounts of flour and warm water. For example, if you use 1 cup sourdough starter, replenish starter with 1 cup flour and 1 cup water. Let sit 4 - 5 hours until bubbly. Store batter sealed in glass container in refrigerator.

Hints for successful sourdough baking

1. Always make starter in a glass container. Never store in metal or use metal utensils. The starter will react to the metal.
2. All ingredients, including starter should be room temperature. Cold ingredients slow down the starter's action.
3. When removing starter, always replenish it. Let stand at room temperature for 4-5 hours, until mixture bubbles. Seal and refrigerate.
4. If starter separates, stir until blended before using.

Yogurt Rye

Not for Timer

All ingredients at room temperature (70-80°F/21°C)

	K6744 1½ Pound Recipe Setting 1, 2, 5	K6746 2 Pound Recipe Setting 1, 2, 5
Water	3 to 4 ounces	4 to 6 ounces
Salt	1 teaspoon	1½ teaspoons
Large Egg	1	1
Plain Yogurt	⅓ cup	½ cup
Butter or Margarine	1½ tablespoons	2 tablespoons
Molasses	1½ tablespoons	2 tablespoons
Bread Flour	2 cups	2½ cups
Rye Flour	1 cup	1½ cups
Caraway (optional)	1 tablespoon	1½ tablespoons
Baking Soda	⅛ teaspoon	¼ teaspoon
Active Dry Yeast	1¾ teaspoons	2¼ teaspoons

Press Stop to clear display. Press Select until desired setting appears on the display. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Italian Herb

Timer OK

All ingredients at room temperature (70-80°F/21°C)

	K6744 1½ Pound Recipe Setting 6	K6746 2 Pound Recipe Setting 6
Water	7 to 9 ounces	10 to 11 ounces
Salt	1 teaspoon	1¼ teaspoons
Vegetable Oil	1½ teaspoons	2 teaspoons
Bread Flour	3 cups	4 cups
Grated Parmesan Cheese	¼ cup	⅓ cup
Dried Parsley	1 tablespoon	1½ tablespoons
Sugar	2 teaspoons	1 tablespoon
Dried Onion Flakes	2 teaspoons	1 tablespoon
Basil	½ teaspoon	1 teaspoon
Garlic Powder	½ teaspoon	1 teaspoon
Active Dry Yeast	2 teaspoons	2¼ teaspoons

Press Stop to clear display. Press Select until 6 appears on the display for the French setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

French

Timer OK

All ingredients at room temperature (70-80°F/21°C)

	K6744 1½ Pound Recipe Setting 6	K6746 2 Pound Recipe Setting 6
Water	6 to 8 ounces	8 to 10 ounces
Salt	1 teaspoon	1½ teaspoons
Vegetable Oil	1½ tablespoons	2 tablespoons
Bread Flour	3 cups	4 cups
Sugar	1¼ teaspoons	2 teaspoons
Active Dry Yeast	1¾ teaspoons	2 teaspoons

Press Stop to clear display. Press Select until 6 appears on the display for the French setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Country White

Not for Timer

All ingredients at room temperature (70-80°F/21°C)

	K6744 1½ Pound Recipe Setting 7	K6746 2 Pound Recipe Setting 7
Milk	5 to 7 ounces	7 to 9 ounces
Salt	1 teaspoon	1½ teaspoons
Large Egg	1	1
Butter or Margarine	1 tablespoon	1½ tablespoons
Bread Flour	3 cups	4 cups
Sugar	2 teaspoons	1 tablespoon
Active Dry Yeast	1¾ teaspoons	2 teaspoons

Press Stop to clear display. Press Select until 7 appears on the display for the Sweet setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Fruit & Nut

Not for Timer

All ingredients at room temperature (70-80°F/21°C)

	K6744 1½ Pound Recipe Setting 7	K6746 2 Pound Recipe Setting 7
Orange Juice	5 to 7 ounces	8 to 9 ounces
Salt	1 teaspoon	1½ teaspoons
Large Egg	1	1
Vegetable Oil	1 tablespoon	1½ tablespoons
Apricot Jam	2 tablespoons	3 tablespoons
Bread Flour	3½ cups	4 cups
Grated Lemon Peel	¼ teaspoon	½ teaspoon
Active Dry Yeast	2 teaspoons	2¼ teaspoons
Chopped Apricots	¼ cup	⅓ cup
Raisins	¼ cup	⅓ cup
Chopped Nuts	¼ cup	⅓ cup

Press Stop to clear display. Press select until 7 appears on the display for the Sweet Setting. Press Start. When unit signals during the kneading cycle, add the apricots, raisins and nuts a few at a time. When the unit signals and the display reads 0:00, press Stop and remove bread.

Apple Walnut

Not for Timer

All ingredients at room temperature (70-80°F/21°C)

	K6744 1½ Pound Recipe Setting 7	K6746 2 Pound Recipe Setting 7
Unsweetened Apple Juice	5 to 7 ounces	7 to 9 ounces
Salt	¾ teaspoon	1 teaspoon
Butter or Margarine	2 tablespoons	3 tablespoons
Large Egg	1	1
Bread Flour	3 cups	4 cups
Packed Brown Sugar	2 tablespoons	¼ cup
Cinnamon	1 teaspoon	1¼ teaspoons
Baking Soda	¼ teaspoon	½ teaspoon
Active Dry Yeast	1¾ teaspoons	2 teaspoons
Chopped Walnuts	⅓ cup	½ cup

Press Stop to clear display. Press select until 7 appears on the display for the Sweet Setting. Press Start. When unit signals during the kneading cycle, add the nuts a few at a time. When the unit signals and the display reads 0:00, press Stop and remove bread.

Buttermilk Rye

Not for Timer

All ingredients at room temperature (70-80°F/21°C)

	K6744 1½ Pound Recipe Setting 5	K6746 2 Pound Recipe Setting 5
Buttermilk	7 ounces	10 ounces
Water	1 to 2 ounces	3 to 4 ounces
Salt	1½ teaspoons	2 teaspoons
Large Egg	1	1
Vegetable Oil	1 tablespoon	1½ tablespoons
Molasses	2 tablespoons	3 tablespoons
Bread Flour	2¼ cups	3 cups
Rye Flour	1 cup	1¼ cups
Baking Soda	¼ teaspoon	½ teaspoon
Active Dry Yeast	2 teaspoons	2½ teaspoons

Press Stop to clear display. Press Select until unit 5 appears on the display for the Whole Wheat setting. Press Start. When the unit signals and the display reads 0:00, press Stop and remove bread.

Quick Bread Recipes

Hints for quick breads: After pressing Start, let the ingredients mix for 5 minutes. Then, using a rubber spatula, scrape down the sides of the bread pan to eliminate flour pockets in the corners when baked.

To extend the baking time, when the bake cycle is completed and display reads 0:00, Press Stop to clear the display. Press Select until 14 appears on the display for Bake Only setting. To set additional time, press the ▲ button. The time advances in 10 minute increments up to 2 hours. If you go past the time desired, press the ▼ button to decrease additional time. Press Start.

Cranberry Nut 1

Not For Timer

All ingredients at room temperature (70-80°F/21-27°C)

K6744/K6746
Setting 8

Orange Juice	4 ounces
Butter or Margarine	1/4 cup
Large Egg	1
All-Purpose Flour	2 cups
Sugar	3/4 cup
Grated Orange Peel	1 tablespoon
Baking Powder	1 1/2 teaspoons
Salt	1 teaspoon
Baking Soda	1/2 teaspoon
Coarsely Chopped Cranberries	3/4 cup
Chopped Walnuts	1/2 cup

Measure orange juice, butter and egg into the bread pan and set aside. In medium mixing bowl, combine remaining ingredients except cranberries and nuts. Stir. Add mixture to bread pan. Then add cranberries and nuts.

Press Stop to clear display. Press Select until 8 appears on the display for the Quick Bread setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Cranberry Nut 2**Not For Timer**

All ingredients at room temperature (70-80°F/21-27°C)

**K6744/K6746
Setting 8**

Milk	10 ounces
Large Egg	1
Vegetable Oil	3 tablespoons
All-Purpose Flour	2½ cups
Sugar	¾ cup
Baking Powder	3½ teaspoons
Salt	1 teaspoon
Whole Cranberries	1 cup
Chopped Walnuts	1 cup

Measure milk, egg and oil into bread pan and set aside. In a medium mixing bowl, combine the remaining dry ingredients except cranberries and nuts. Mix well and add to the bread pan. Then add cranberries and nuts.

Press Stop to clear display. Press Select until 8 appears on the display for the Quick Bread setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Banana Bread**Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

**K6744/K6746
Setting 8**

Large Eggs	2
Butter or Margarine	⅓ cup
Milk	1 ounce
Bananas, Medium, Mashed	2
Bread Flour	2 cups
Sugar	⅔ cup
Baking Powder	1¼ teaspoons
Baking Soda	½ teaspoon
Salt	½ teaspoon
Chopped Walnuts	½ cup

Measure eggs, butter, milk and bananas into the bread pan and set aside. In a medium mixing bowl, combine remaining dry ingredients. Mix well and add to the bread pan. Press Stop to clear display. Press Select until 8 appears on the display for the Quick Bread setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Nut Bread**Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

K6744/K6746**Setting 8**

Milk	10 ounces
Large Egg	1
Vegetable Oil	3 tablespoons
All-purpose Flour	2 ³ / ₄ cups
Sugar	1/3 cup
Packed Brown Sugar	1/3 cup
Baking Powder	3 ¹ / ₂ teaspoons
Salt	1 teaspoon
Chopped Nuts	1 cup

Measure milk, egg and oil into the bread pan and set aside. In medium mixing bowl, combine remaining ingredients, stir together. Add to bread pan.

Press Stop to clear display. Press Select until 8 appears on the display for the Quick Bread setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Apricot Nut**Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

K6744/K6746**Setting 8**

Orange Juice	6 ounces
Large Egg	1
Butter or Margarine	2 tablespoons
All-purpose Flour	2 cups
Sugar	3/4 cup
Baking Powder	2 teaspoons
Baking Soda	1/4 teaspoon
Salt	1 teaspoon
Chopped Dried Apricots	1 cup
Slivered Almonds	3/4 cup

Measure orange juice, egg and butter into the bread pan. In medium mixing bowl, combine remaining ingredients, stir together. Add to bread pan.

Press Stop to clear display. Press Select until 8 appears on the display for the Quick Bread setting. Press Start. When the unit signals and the display reads 0:00, press Stop and remove bread.

100% Whole Wheat

Timer OK

All ingredients at room temperature (70-80°F/21°C)

Setting 5

	K6744 1½ Pound Recipe	K6746 2 Pound Recipe
Water	8 to 9 ounces	10 to 12 ounces
Salt	1½ teaspoons	1¾ teaspoons
Honey	1½ tablespoons	2 tablespoons
Molasses	1½ tablespoons	2 tablespoons
Whole Wheat	3 cups	4 cups
Vital Gluten	1 tablespoon	1½ tablespoons
Active Dry Yeast	2 teaspoons	2½ teaspoons

Press Stop to clear display. Press Select until 5 appears on the display for the Whole Wheat Setting. Press Start. When the unit signals and the display reads 0:00, press Stop and remove bread.

Multi-Grain

Not for Timer

All ingredients at room temperature (70-80°F/21°C)

Setting 5

	K6744 1½ Pound Recipe	K6746 2 Pound Recipe
Buttermilk	6 ounces	8 ounces
Water	1 to 3 ounces	3 to 5 ounces
Salt	¾ teaspoon	1 teaspoon
Butter or Margarine	2 tablespoons	3 tablespoons
Molasses	2 tablespoons	3 tablespoons
Large Egg	1	1
Quick Cook Oats	¼ cup	⅓ cup
Bread Flour	2 cups	3 cups
Whole Wheat Flour	⅔ cups	1 cup
Whole Wheat Germ	2 tablespoons	3 tablespoons
Oat Bran	2 tablespoons	3 tablespoons
Baking Soda	¼ teaspoon	½ teaspoon
Sunflower Seeds	⅓ cup	½ cup
Active Dry Yeast	2 teaspoons	2¼ teaspoons

Press Stop to clear display. Press Select until 5 appears on the display for the Whole Wheat Setting. Press Start. When the unit signals and the display reads 0:00, press Stop and remove bread.

Wheat

Timer OK

All ingredients at room temperature (70-80°F/21°C)

Setting 5

	K6744 1½ Pound Recipe	K6746 2 Pound Recipe
Water	6 to 8 ounces	9 to 11 ounces
Salt	1 teaspoon	1½ teaspoons
Vegetable Oil	1 tablespoon	1½ tablespoons
Molasses	1½ tablespoons	2 tablespoons
Bread Flour	1½ cups	2 cups
Whole Wheat Flour	1½ cups	2 cups
Active Dry Yeast	1¾ teaspoons	2 teaspoons

Press Stop to clear display. Press Select until 5 appears on the display for the Whole Wheat Setting. Press Start. When the unit signals and the display reads 0:00, press Stop and remove bread.

Using The Dough Settings

1. Follow Operating Instructions steps 1 through 6.

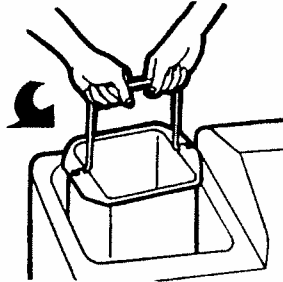
NOTE: The timer cannot be used on the Dough settings, or the Bake Only setting.

2. Press the Select button until the desired dough setting (number 9, 10, 11 or 12) appears on the display. Each time the Select button is pressed, you will hear a beep and the cycle number will advance.
3. Press Start. The read-out on the display will begin counting down the time on the Dough setting.

When dough is ready, the unit will signal and the display will read "0:00".

4. Press the Stop button, holding it down until the display clears. To remove the bread pan, turn it counterclockwise to release pan, and lift it out of breadmaker.

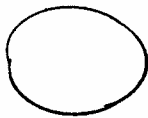
NOTE: When using the Dough settings the bread pan is not hot.



5. Lightly sprinkle all-purpose flour onto a pastry mat or board. Using a rubber spatula or wooden spoon, remove dough from bread pan and place on lightly floured surface. Knead by hand 2 or 3 times to release the air. If dough is easy to handle without flour, shape on a lightly oiled, clean countertop.
6. Shape dough into your favorite rolls, coffee cake, etc. (suggestions follow). Cover dough with a clean kitchen towel and let rise in a warm place until almost doubled in size, about 1 hour.
7. Bake in preheated (350°F/177°C) oven 30-35 minutes, until golden brown. Remove from pan, then cool on a wire rack or serve warm.

Shaping Dough

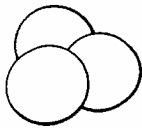
Easy Dinner Rolls



Divide dough into 12 equal pieces, shape into balls and place in greased muffin cups. Cover, let rise and bake as directed.

Makes 12.

Cloverleaves



Lightly grease 12 muffin cups. Divide dough into 36 1-inch pieces. Pull edges under,

smoothing tops to shape into balls. Place 3 balls in each muffin cup, smooth-side-up. Cover, let rise and bake as directed.

Makes 12.

Swirls



Lightly grease baking sheet. Divide dough into 12 equal pieces. On a lightly floured surface, using your hand, roll each piece into a

pencil-like strand about 9 inches long. Beginning at one end, roll strand into a loose swirl. Place rolls 2-3 inches apart on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Simple Pan Rolls



Lightly grease 8 x 1½ inch, or 9 x 1½ inch, round baking pan.

Divide dough into 12 pieces. Shape each piece into a ball, pulling edges under to make a smooth top. Arrange rolls smooth-side-up in prepared pan. Cover, let rise and bake as directed.

Makes 12.

Bow Knots



Lightly grease baking sheet. Divide dough into 12 equal pieces. On lightly floured surface, using your hand, roll each piece into a

pencil-like strand about 9 inches long. Form a loose knot. Place rolls 2-3 inches apart on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Butterhorns



Lightly grease baking sheet and set aside. On lightly floured surface, roll dough into a 12-inch circle. Brush dough with melted butter. Cut into 12 wedges. To shape rolls, begin at wide end of wedge and roll toward point. Place rolls point side down, 2-3 inches apart, on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Shortcut Cloverleaves



Lightly grease 12 muffin cups. Divide dough into 12 pieces. Shape each piece into a ball, pulling edges under to make a smooth top.

Place balls in greased muffin cup, smooth-side-up. Using scissors dipped in flour, snip top in half, then snip again crosswise, making 4 points. Cover, let rise and bake as directed.

Makes 12.

**Crust Treatments
(use only with Dough Setting)**

After the rolls rise, just before baking, gently apply desired glaze with a pastry brush. Bake as directed in recipe.

- For a shiny golden crust, use Egg Glaze or Egg Yolk Glaze.
- For a shiny chewy crust, use Egg White Glaze (crust will be lighter colored).

Egg Glaze

Mix 1 slightly
beaten egg
with 1 tablespoon
water or milk.

Egg Yolk Glaze

Mix 1 slightly
beaten egg yolk
with 1 tablespoon
water or milk.

Egg White Glaze

Mix 1 slightly
beaten egg white
with 1 tablespoon
water.

NOTE: To keep unused egg yolk fresh for several days, cover with cold water and store in refrigerator in a covered container.

**Powdered Sugar Glaze
(for Coffee Cakes and Sweet Rolls)**

1 cup sifted powdered sugar 1 or 2 tablespoons water or milk
1 teaspoon softened butter ½ teaspoon vanilla
or margarine

In small bowl, blend ingredients until smooth. Spread or drizzle on slightly warm coffee cake, cinnamon rolls, etc.

Hint: To reheat yeast rolls, place in a clean brown paper bag, fold to close opening. Sprinkle outside of bag with water. Place the bag of rolls in a 325°F/163°C oven for about 10 minutes, or until heated through. Or, place rolls on a large sheet of foil. Sprinkle with a few drops of water. Wrap securely and heat in 325°F/163°C oven, 10-12 minutes.

Rising

To reduce rising time of dough prepared in your breadmaker

- Preheat conventional oven to 200°F/93°C for 5 minutes, then turn off oven. Shape dough, place on baking utensil as directed and cover with a clean kitchen towel. Place dough in oven until doubled in size. This will reduce rising time by about one-half.
- If television is in use, stand pan of dough on top of TV to rise. It is a good source of heat and, if you are watching a program, you will not forget about the dough.
- Recipes using whole grain or unrefined flours may not rise as much as those using white bread flour (these contain less gluten). These heavier breads may fall slightly in the center. This is normal and will not affect the flavor. Wheat gluten can be added to improve the shape and volume of bread made with low gluten flours.

Freezing

For best results, store unbaked yeast dough in your freezer for no more than two weeks.

To freeze unbaked bread dough

- Shape loaves and wrap in plastic wrap or foil. When you shape the loaf, be sure it fits easily into the baking pan as it will spread a little before freezing. Place wrapped loaf on a flat surface in your freezer so it will keep its shape until frozen.
- To bake: Remove dough from freezer, unwrap, and place in greased loaf pan (size specified in recipe). Cover, let thaw, and rise, in a warm place until almost doubled in size, about 6 hours for a standard size loaf. Or, thaw dough in refrigerator overnight, then unwrap, place dough in pan, and let rise in a warm place for approximately 2 hours.

To freeze unbaked rolls

- Shape rolls and place on greased baking sheets, or in muffin pans as indicated in recipe. Cover rolls with plastic wrap or foil and place in freezer. Rolls shaped in muffin pans are best frozen and stored in the pans. Rolls shaped on baking sheets should be removed as soon as they are completely frozen and placed in freezer bags or wrapped securely. Label each package with date and quantity.
- To bake: Remove rolls from freezer about 2 hours before baking. If not already in a pan, place 1 inch apart on greased baking pan. Cover pan loosely with a clean cloth and set in a warm place to thaw and rise until almost doubled in size (approximately 1½ to 2 hours). Bake as directed in recipe.
- You can also wrap and freeze unshaped dough right after the first rise and after you have punched it down. To use, thaw dough about 3 hours at room temperature, or overnight in the refrigerator; then shape, cover, let rise, and bake as directed in recipe.

Storing

Keeping your bread fresh

- There are no preservatives in your homemade bread, so store cooled loaf in a tightly sealed plastic bag. If desired, enclose a stalk of celery in the bag to keep bread fresh longer. Do not store in the refrigerator as this causes bread to dry out faster.
- Water in which potatoes have been cooked is an excellent variation for other liquid in the recipe. This will aid in keeping the bread fresh longer.

Dough Recipes

Honey & Wheat Rolls

Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Setting 9 (K6744 and K6746)

Water	1 cup
Salt	1 teaspoon
Honey	¼ cup
Egg	1
Bread Flour	2 cups
Whole Wheat Flour	1¼ cups
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 9 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Shape as desired, see Shaping Dough.

Makes 12 rolls.

Focaccia

Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Setting 9 (K6744 and K6746)

Water	8 to 9 ounces
Olive Oil (for dough)	3 tablespoons
Salt	1 teaspoon
Garlic	1 to 2 cloves, crushed
Dried Rosemary	1½ teaspoons
Bread Flour	3 cups
Active Dry Yeast	1¾ teaspoons
Olive Oil (for topping)	1½ tablespoons
Sun Dried Tomatoes, chopped and reconstituted	½ cup
Parmesan Cheese, grated	½ cup

Measure all ingredients into bread pan except 1½ tablespoons olive oil, tomatoes and Parmesan cheese. Press Stop to clear the display. Press Select until 9 appears on the display for the Dough setting. Press Start. When the unit signals and the display reads 0:00, press Stop and remove the dough. Pat dough into a greased 9 x 13 inch pan. Cover; let rise for 30 minutes. With the handle of a wooden spoon, make indentations in dough, about 1 inch apart. Brush dough with 1½ tablespoon olive oil, sprinkle with tomatoes and Parmesan cheese. Preheat oven to 400°F/204°C. Bake 15-20 minutes or until edges are golden brown. Let cool, cut into square pieces to serve.

Bran Buns

Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Setting 9 (K6744 and K6746)

Water	6 to 7 ounces
Salt	3/4 teaspoon
Butter or Margarine	1/3 cup
Egg	1
Bread Flour	2 3/4 cups
Wheat Bran	1/3 cup
Sugar	3 tablespoons
Active Dry Yeast	2 1/4 teaspoons

Press Stop to clear display. Press Select until 9 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Shape as desired, see Shaping Dough.

Makes 12 buns or 24 rolls.

Bread Pretzels

Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Setting 9 (K6744 and K6746)

Water	6 to 7 ounces
Salt	1/4 teaspoon
Bread Flour	2 cups
Sugar	1/2 teaspoon
Active Dry Yeast	1 1/2 teaspoons
Egg, beaten	1
Coarse Salt	1-2 tablespoons

Measure all ingredients into bread pan, except egg and coarse salt. Press Stop to clear display. Press Select until 9 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough.

Preheat oven to 450°F/232°C. Divide dough into 12 pieces. Roll each into 8-inch rope. Form into pretzel shape or leave in stick shape. Place on a greased cookie sheet, brush each with beaten egg. Sprinkle with coarse salt. Bake in preheated oven for 12-15 minutes.

Makes 12 pretzels.

English Muffins

Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Setting 9 (K6744 and K6746)

Water	6 to 7 ounces
Salt	1 teaspoon
Butter or Margarine	2 tablespoons
Bread Flour	2¼ cups
Dry Milk	¼ cup
Wheat Germ	¼ cup
Quick Cook Oats	¼ cup
Sugar	2 tablespoons
Active Dry Yeast	2 teaspoons
Cornmeal	¼ cup

Measure all ingredients into the bread pan, except cornmeal. Press Stop to clear display. Press Select until 9 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough.

Sprinkle cornmeal over flat surface. Place dough on cornmeal and roll to ¼ inch thickness. Cut into 2½ to 3-inch circles. Place dough, cornmeal-side-down, on an ungreased baking sheet. Cover and let rise in a warm, draft-free place for 30 minutes. Preheat electric griddle or fry pan to 250°F/121°C. Cook, cornmeal-side-down for about 8 minutes or until golden brown. Turn and cook another 8 minutes.

Makes 10-12 3-inch muffins.

Butter Rolls

Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Setting 9 (K6744 and K6746)

Milk	6 to 7 ounces
Salt	1 teaspoon
Water	¼ cup
Butter	¼ cup
Egg	1
Bread Flour	2¾ cups
Sugar	2 tablespoons
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 9 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Shape as desired, see Shaping Dough.

Makes 12 rolls.

Addie's Coffee Cake

Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Setting 9 (K6744 and K6746)

Milk	6 to 7 ounces
Salt	1 teaspoon
Egg Yolk	1
Butter or Margarine	1 tablespoon
Bread Flour	2¼ cups
Sugar	¼ cup
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 9 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Pat dough into greased 9-inch round, or 5 x 7-inch oblong cake pan. Add topping.

Topping

Butter, melted	2 tablespoons
Sugar	½ cup
Ground Cinnamon	1 teaspoon
Chopped Pecans	½ cup
Powdered Sugar Glaze,	
optional.	

Drizzle butter over dough. In small bowl, mix sugar, cinnamon and nuts; sprinkle onto butter. Cover; let rise in warm place about 30 minutes. Bake in preheated oven (375°F/191°C) 20-25 minutes, until golden brown. Cool 10 minutes in pan on rack. Drizzle with powdered sugar glaze if desired.

12 servings.

Reuben Bake

Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Setting 9 (K6744 and K6746)

Water	7 to 8 ounces
Salt	¾ teaspoon
Oil	2 tablespoons
Molasses	1 tablespoon
Rye Flour	1 cup
Bread Flour	1 cup
Caraway Seed	2 teaspoons
Dried Minced Onion	2 teaspoons
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 9 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Pat dough into greased 9-inch round cake pan. Add topping.

Topping

Mayonnaise	¼ cup
Prepared Mustard	1½ tablespoons
Prepared Horseradish	2 teaspoons
Corned Beef, chopped	2½ to 3 ounces
Sauerkraut, well drained	1 can (8 ounces)
Shredded Swiss Cheese	1 cup (4 ounces)

In small bowl, combine mayonnaise, mustard and horseradish; spread over dough. Cover with waxed paper and let rest 30 minutes.

Preheat oven to 350°F/177°C. Layer corned beef and sauerkraut on dough. Top with cheese. Bake 30-35 minutes. Cut into wedges to serve.

4-6 servings.

Cinnamon Rolls

Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Setting 9 (K6744 and K6746)

1½ Pound Classic White	1 recipe
Butter or Margarine, softened	2 tablespoons
Sugar	¼ cup
Ground Cinnamon	2 teaspoons
Powdered Sugar Glaze	

Combine all ingredients for Classic White recipe in bread pan.

Press Stop to clear display. Press Select until 9 appears on the display for Dough setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove dough.

On a lightly floured surface, roll dough into rectangle (15 x 9-inches), spread soft butter on dough. Mix sugar and cinnamon; sprinkle over butter. Roll up tightly, beginning at 15-inch side. Pinch edges to seal. Stretch roll to make even. Cut nine 1½-inch slices. Arrange in greased 9 x 9 x 2-inch square pan, spacing evenly. Cover; let rise until double in size; about 40 minutes. Preheat oven to 375°F/191°C. Bake 25-30 minutes or until golden brown. Cool on wire rack for 10 minutes. Top warm rolls with glaze.

Makes 9 rolls.

Pizza Dough

Not for Timer

All ingredients at room temperature (70-80°F/21°C)

Setting 10

	K6744/K6746 1½ Pound Recipe	K6746 2 Pound Recipe
Water	7 to 8 ounces	9 to 11 ounces
Salt	½ teaspoon	¾ teaspoon
Olive Oil or Vegetable Oil	2 tablespoons	3 tablespoons
All-purpose Flour	3 cups	4 cups
Active Dry Yeast	1½ teaspoons	2 teaspoons

Press Stop to clear display. Press Select until 10 appears on the display for the Pizza Dough setting. Press Start. When the unit signals and the display reads 0:00, press Stop and remove dough.

Pat dough into 12 x 15-inch jelly roll pan or greased 12-inch round, (1½ pound recipe) or 14-inch round pizza pan (2 pound recipe). Let stand for 10 minutes. Preheat oven to 400°F. Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake in a preheated oven 15 to 20 minutes, or until crust is golden brown. (Suggested toppings to follow.)

Whole Wheat Pizza Dough

Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Setting 10

	K6744/K6746 1½ Pound Recipe	K6746 2 Pound Recipe
Water	6 to 7 ounces	8 to 10 ounces
Salt	¾ teaspoon	1¼ teaspoons
Vegetable Oil or Olive Oil	1 tablespoon	1½ tablespoons
Honey	1 tablespoon	1½ tablespoons
Whole Wheat Flour	2¼ cups	3½ cups
Wheat Germ	¼ cup	⅓ cup
Active Dry Yeast	2 teaspoons	2¼ teaspoons

Press Stop to clear display. Press Select until 10 appears on the display for the Pizza Dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough.

Pat dough into 12 x 15-inch jelly roll pan or greased 12-inch round, (1½ pound recipe) or 14-inch round pizza pan (2 pound recipe). Let stand for 10 minutes. Preheat oven to 400°F. Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake in a preheated oven 15-20 minutes, or until crust is golden brown.

Pizza Toppings

Prepared Pizza Sauce	1 cup (8 oz.)
Sliced Pepperoni	1 pkg. (3-4 oz.)
Bulk Pork Sausage browned and drained	½ pound
Mushroom Stems and Pieces	1 can (4 oz.)
Chopped Onions	⅓ cup
Chopped Green Peppers	1 cup
Shredded Mozzarella Cheese	1 cup (8 oz.)

Multi-Grain Cinnamon Raisin Bagel Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Setting 11

	K6744/K6746 1½ Pound Recipe	K6746 2 Pound Recipe
Water	6 to 8 ounces	9 to 11 ounces
Salt	1½ teaspoons	2 teaspoons
Vegetable Oil	1 tablespoon	2 tablespoons
Bread Flour	2 cups	2¾ cups
Quick Cook Oatmeal	½ cup	⅔ cup
Whole Wheat Flour	¼ cup	⅓ cup
Brown Sugar, packed	1 tablespoon	1½ tablespoons
Cinnamon	1½ tablespoons	2 teaspoons
Active Dry Yeast	1½ teaspoons	2 teaspoons
Raisins	½ cup	¾ cup

Press Stop to clear display. Press Select until 11 appears on the display for the Bagel Dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough.

Divide dough into 6 to 10 equal pieces. Roll each piece of dough into a rope. Wrap the rope around four fingers, moisten the ends, overlap and join ends. Turn the circle inside out. Place shaped bagels on a greased baking sheet at least 1 inch apart. Cover with a lightly dampened cloth. Allow to rise until puffy, about 30 minutes. Heat 4 to 6 quarts of water to a boil in a Dutch Oven or Stockpot. Drop 2 to 3 bagels into boiling water. Boil 1½ minutes on each side. Remove with slotted spoon and drain on a towel. Repeat with remaining bagels. Lightly grease baking sheet or dust with cornmeal to prevent sticking. Bake in a preheated 400°F oven for 20 to 25 minutes or until golden brown. For a crustier crust, spritz bagels several times with water while baking.

Basic Egg Bagels Not for Timer

Not for Timer

All ingredients at room temperature (70-80°F/21°C)

Setting 11

	K6744/K6746 1½ Pound Recipe	K6746 2 Pound Recipe
Water	4 to 6 ounces	6 to 8 ounces
Salt	1½ teaspoons	2 teaspoons
Large Egg	1	1
Vegetable Oil	1½ tablespoons	2 tablespoons
Bread Flour	2½ cups	3⅓ cups
Sugar	1 tablespoon	1½ tablespoons
Active Dry Yeast	1½ teaspoons	2 teaspoons

Press Stop to clear display. Press Select unit 11 appears on the display for the Bagel Dough setting. Press Start. When the unit signals and the display reads 0:00, press Stop and remove dough.

Divide dough into 6 to 10 equal pieces. Roll each piece of dough into a rope. Wrap the rope around four fingers, moisten the ends, overlap and join ends. Turn the circle inside out. Place shaped bagels on a greased baking sheet at least 1 inch apart. Cover with a lightly dampened cloth. Allow to rise until puffy, about 30 minutes. Heat 4 to 6 quarts of water to a boil in a Dutch Oven or Stockpot. Drop 2 to 3 bagels into boiling water. Boil 1½ minutes on each side. Remove with slotted spoon and drain on a towel. Repeat with remaining bagels. Lightly grease baking sheet or dust with cornmeal to prevent sticking. Bake in a preheated 400°F oven for 20 to 25 minutes or until golden brown. For a crustier crust, spritz bagels several times with water while baking.

Pasta Recipes

Basic Pasta

All ingredients at room temperature (70-80°F/21°C)

Setting 12 (K6744 and K6746)

- 2 cups all-purpose flour
- 1 cup Semolina flour
- 1 teaspoon salt
- 1 tablespoon olive oil or vegetable oil
- 7 ounces water

Press Stop to clear display. Press Select until 12 appears on the display for the Pasta Dough setting. When unit signals and display reads 0:00, press Stop. Remove dough and roll out on a lightly floured surface. Roll to 1/8-inch thickness. Dust with flour if dough is sticky. Cut into 1/8-inch strips for narrow noodles or 1/4-inch for medium noodles. Cook noodles in a large pot of boiling water for 10-15 minutes. Drain in a colander.

Egg Pasta

All ingredients at room temperature (70-80°F/21°C)

Setting 12 (K6744 and K6746)

- 2 cups all-purpose flour
- 1 cup Semolina flour
- 1 teaspoon salt
- 1 teaspoon olive oil or vegetable oil
- 4 large eggs, slightly beaten
- 2 tablespoons water

Press Stop to clear display. Press Select until 12 appears on the display for the Pasta Dough setting. When unit signals and display reads 0:00, press Stop. Remove dough and roll out on a lightly floured surface. Roll to 1/8-inch thickness. Dust with flour if dough is sticky. Cut into 1/8-inch strips for narrow noodles or 1/4-inch for medium noodles. Cook noodles in a large pot of boiling water for 10-15 minutes. Drain in a colander.

Jam Recipes

Strawberry Jam

Not for Timer

Setting 13 (K6744 and K6746)

- 1½ cups fresh strawberries, sliced
- 1 cup sugar
- 2 teaspoons lemon juice
- 1½ tablespoons powdered lo-sugar fruit pectin

Combine ingredients into bread pan. Press Stop to clear display. Press Select until 13 appears on the display for the Jam setting. Press Start. When the display reads 0:00, press Stop. Using hot pads, remove the bread pan. Pour jam into containers; cover. Refrigerate to set.

Makes about 3 cups.

Orange Marmalade

Not for Timer

Setting 13 (K6744 and K6746)

- 3 oranges, large
- 1 lemon
- 1¼ cups sugar
- 2 tablespoons powdered lo-sugar fruit pectin

With a vegetable peeler, shave off the bright layer of the peel from one orange and the lemon and chop finely. Remove the remaining white peel from orange and lemon, discard. Peel the remaining oranges, discard peels. Slice fruit into ½-inch pieces. Combine the chopped peels, fruit, sugar and pectin in bread pan. Press Stop to clear display. Press Select until 13 appears on the display for the Jam setting. Press Start. When the display reads 0:00, press Stop. Using hot pads, remove the bread pan. Pour jam into containers and cover. Refrigerate to set.

Makes about 3 cups.