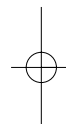


Cuisinart™

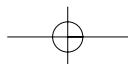
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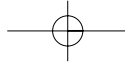


Convection Bread Maker

CBK-200C

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.





SAFEGUARDS

For basic safety precautions should always be read before using this appliance.

GENERAL SAFETY INSTRUCTIONS, PRODUCT LABELS AND WARNINGS FOR THE BREAD MAKER.

Always carry the unit by handles. Always use oven mitts when handling the bread maker, and allow metal parts to cool before touching. Allow the bread maker to cool thoroughly before putting in or removing bread.

Before cleaning, unplug the bread maker and allow the bread maker cool down thoroughly before cleaning it.

To avoid electrical shock, do not immerse the appliance in water or other liquids.

Use caution when necessary when this or any appliance is used by incapacitated persons.

Do not rest on the power cord. Do not plug in cord if the cord has tripped on it. Unplug this bread maker from the wall outlet for a trip or long excursion.

Do not use the appliance with a frayed or damaged cord, or if the appliance malfunctions or is dropped or has been damaged. Take the appliance to the nearest authorized service center for repair or electrical or mechanical adjustment.

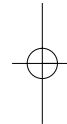
Do not place over the edge of a table or counter or touch the cord on an unsteady or cloth-covered surface.

Do not touch moving parts.

Do not use for purposes not recommended by the manufacturer. They may cause electrical shock or injury.

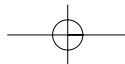
Do not use for commercial purposes.

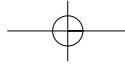
12. Do not place the appliance near a hot gas or electric burner, or in a heated oven.
13. Keep power cord away from the hot surface of this bread maker. Do not put any flammable object on the hot surface of this bread maker.
14. Place this bread maker a minimum of 2 inches (5 cm) away from the wall or any other object.
15. Do not use this bread maker for other than its intended use.
16. When plugging or unplugging this bread maker, be sure not to touch the plug blades with your fingers.
17. To unplug, press and hold the Stop/Pause button for 1–3 seconds, grip plug and pull from wall outlet. Never pull on the cord.
18. Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from hardware stores and may be used with care. The cord should be arranged so that it will not drape over the counter or tabletop where it can be pulled by children or tripped over accidentally. If the appliance is of the grounded type, the extension cord should be grounding-type 3-wire cord.
19. Electric power: If electric circuit is overloaded with other appliances, your bread maker may not operate properly. This bread maker should be operated on a separate electrical circuit from other operating appliances.



THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY

READ AND SAVE THESE INSTRUCTIONS





GET INSTRUCTIONS

... plug (one blade is wider than the other).
 ... shock, this plug will fit in a polarized outlet only
 ... fit fully in the outlet, reverse the plug. If it still
 ... d electrician. Do not modify the plug in any way.

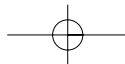
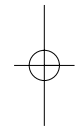
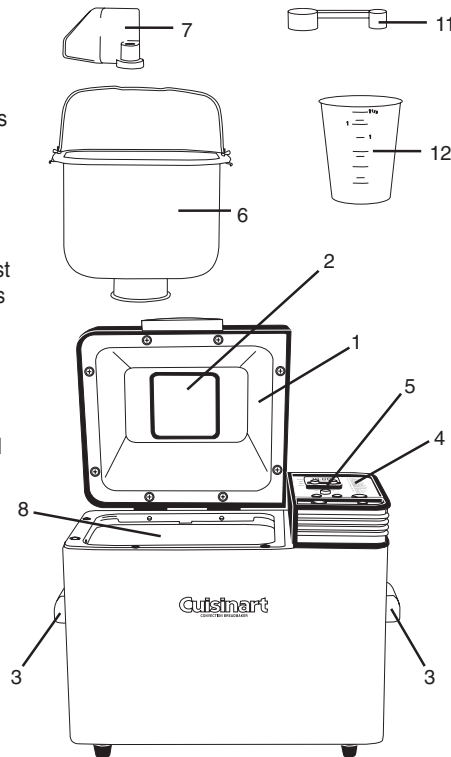
.....	1
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Bread Pan	13
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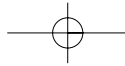
... h, homemade bread whenever you want it!
 ... on Bread Maker makes it easy, and even lets
 ... some breads up to 12 hours in advance. Decide
 ... you want to try, or use a family favourite.

Then just add ingredients and select a menu option, crust colour and loaf size. We'll do the rest! We've included recipes for our Low Carb and Gluten Free menu options, as well as a variety of other breads, doughs and jams.

PARTS AND FEATURES

1. **Removable lid:** Brushed stainless steel with polished chrome rim
2. **Viewing window:** Glass viewing window
3. **Side handles:** Elegant, chrome side handles
4. **Control Panel:** Easy push button controls; 16 menu options, 3 crust colours, and 3 loaf sizes for over 100 choices
5. **LCD display:** Indicates program selections and baking cycles
6. **Removable bread pan with handle:** Horizontal loaf, nonstick
7. **Kneading paddle:** Removable, nonstick paddle
8. **Baking chamber**
9. **Heating element** (not shown)
10. **Power cord** (not shown)
11. **Measuring Spoon**
12. **Measuring Cup**





SE
 y promotional labels or stickers from your bread
 (page 2) of your new bread maker have been
 ny packaging materials. You may want to keep
 for use at a later date.

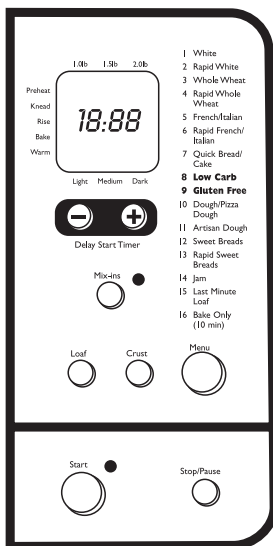
Convection Bread Maker for the first time,
 and wrapping. Wipe housing with a damp cloth
 warehouse or shipping. Wash inside of lid with

your menu
 , loaf size,
 inart™
 ys you to
 e. Just set
 sh-time up

will alert
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on when
 ; off when
 on once to
 The Mix-
 ults to on
 reads,
 Loaf.

x-ins signals for Low Carb, Quick Bread,
 af program options. Mix-ins must be added at
 e with other basic ingredients.



Menu – The Cuisinart™ Convection Bread Maker offers 16 different menu cycles. Press the Menu button to scroll through and select a cycle. The numbers on the LCD will correspond with the numbers on the control panel. Please see list of program options on pages 6–7 for reference.

Crust – Press Crust to select desired crust colour. An indicator arrow will appear above the colour selected: Light, Medium or Dark. The machine automatically defaults to Medium.

Loaf – Press Loaf to select desired loaf size: (1 LB, 1.5 LB or 2 LB)

An indicator arrow will appear below the size selected. The machine will automatically default to 2 LB.

Some menu cycles are limited to certain loaf options, and the LCD panel will display accordingly. Please see selection options on pages 6–7 for all available combinations.

Start – Press Start to start the program selected, and to resume after Pause. The red LED indicator will remain on during the Preheat, Knead, Rise and Bake cycle. The LED indicator will flash on/off during the Keep Warm function.

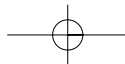
If you hear a beep after pressing a button, the beep is indicating an invalid choice. For example, Crust selection is not available for Dough, Jam and Bake Only programs. There will be an error beep if the Crust button is pressed after selecting these menu options.

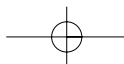
Stop/Pause – Press this button once to pause the cycle. This will pause the machine for a maximum of 15 minutes, after which the unit will resume the set menu program. To reactivate before 15 minutes, simply press Start again.

Press this button once and hold for three seconds to stop machine.

OPERATING INSTRUCTIONS

1. Remove bread pan and attach kneading paddle.
2. Properly measure all ingredients into the bread pan in the exact order they are listed. Always put the liquids in first, the dry ingredients in next, and the yeast last. Yeast cannot be allowed to touch wet ingredients. Please refer to the measuring and loading ingredients sections (page 13) for instructions.





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ss Crust to
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e Cuisinart™
will
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ontrol feature will not operate for Dough, Jam
ou choose an invalid option, you will hear an

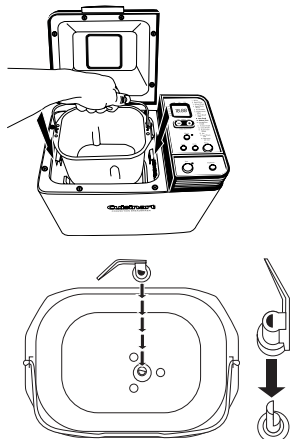
Loaf to choose your preferred dough size: 1, 1.5
onvection Bread Maker will automatically

ontrol feature will not operate for all menu
Bake Only cycles. Gluten-free and Low-Carb
nd setting. If you choose an invalid option, you

n Options (page 6 and 7).

re some wonderful recipes for fruit and nut
bread, and so on, which require mix-in
nd nuts, to be added after basic ingredients

omatically default to on except for Low Carb,
or Last Minute Loaf programs. Press Mix-ins



once if you choose to deactivate this feature. The LED light will indicate whether the signal is on or off. The signal can be set or deactivated anytime before the second knead cycle.

The Mix-ins signal will sound (if activated) at 14 minutes before the end of the second knead. This signal consists of a series of four sets of 5 long beeps each.

When you hear the signal, carefully open the bread maker lid and add any additional mix-ins the recipe requires. Gently close the lid to continue baking.

Please note: There are no Mix-ins signals for Low Carb, Quick Bread, Gluten Free or Last Minute Loaf program options. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

9. You can press Start at this stage or activate Delay Start Timer.

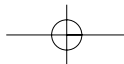
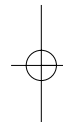
Never use the delay feature if your recipe includes ingredients which can spoil (eggs, milk or milk products, meat, fish, and so on).

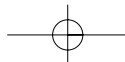
See Tips and Hints (pages 14–15) for important advice on using this feature.

The Cuisinart™ Convection Bread Maker gives you the convenient option of choosing the exact time your bread will be fresh and warm and ready to eat! Your bread maker has a delay setting up to 12 hours. **The time you set relates to the finish-time of baking the loaf.** Simply set the Delay Start Timer the number of hours ahead that you want the loaf to finish. Press the + or – buttons to set time for completion up to 12 hours later. Press to increase or decrease time by 10-minute increments or hold either button down for continuous movement.

In other words, if you decide in the morning that you would like a warm loaf of bread for dinner at 7 pm, simply set the Delay Start Timer the number of hours ahead to the time you want the loaf to finish. If it's 8 in the morning you can place your ingredients in the bread maker and set the delay timer to read 11:00. At 7 pm, eleven hours later, the end bake signal will sound to let you know that the bread is ready.

10. Press Start to begin baking process. An indicator arrow on the LCD will indicate the current function: Preheat, Knead, Rise, Bake, Keep Warm.





actually mix the basic ingredients. Three kneads and settings. The first knead is a few minutes, and. There are periods of resting in which except for the countdown display. These

program and press Start, the unit will each step for you until the loaf finishes baking. With mix-ins such as fruits and nuts, the unit will use ingredients and the Mix-ins light will flash. #8 (page 4).

For your convenience, there will be an audible cycle, indicating the point at which the kneading paddle can be removed (to avoid damage to your baked loaf).

consists of three sets of 6 quick beeps each.

Remove kneading paddle at this time, or remove and re-shape dough in bread pan, press Pause. Using oven mitts, lift the bread pan by the handles. Close lid. The unit will rest for 15 minutes before automatically resuming.

Remove kneading paddle. Form dough into a neat loaf in bread pan. Replace pan in bread maker. With bread pan and dough in machine, press Start to begin program.

Remove dough and reshape in another pan for baking. If, during this signal, this signal is an indication of the appropriate time to press Stop to reset the machine before it enters the Keep Warm and Keep Warm cycles. (Machine would rest for 15 minutes.)

When the complete end bake signal will sound. The unit will indicate unit is in Warm cycle and time will

Remove the lid and remove the bread pan by the handle. Press Stop the machine and remove your bread, the unit will automatically switch to its keep warm feature. The unit will keep warm for 60 minutes to prevent your loaf from

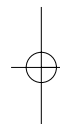
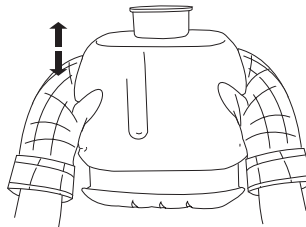
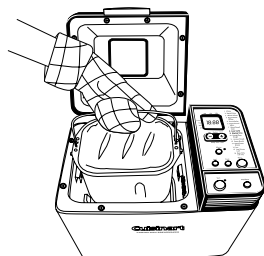
becoming soggy. For optimal results, we recommend removing your loaf as soon as the baking cycle is complete, and letting it cool on a wire rack.

Please note: The keep warm function will not operate for any Dough, Jam and Bake Only cycles.

13. Remove bread from pan – Using oven mitts, grab the bottom of the bread pan, move handle aside, and shake until the bread is released.

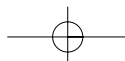
For best results, allow the loaf to cool on a wire rack for 20 to 30 minutes prior to cutting.

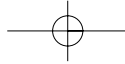
Please note: Be sure to remove the kneading paddle from the finished loaf. **Caution: the kneading paddle will be extremely hot.**



POWER FAILURE BACKUP

This unit is equipped with a power failure backup system. In case of any disruption of power supply, the unit will store in memory the stage of bread making cycle and resume once power is restored. The power backup feature can maintain memory for a power failure up to 15 minutes.





NS

h Cycles:

3)

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5 LB)

.B)

3)

(1 LB)

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um (1 LB)

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(1 LB)

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(2 LB)

t (1 LB)

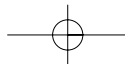
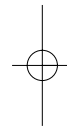
t (1.5 LB)

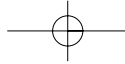
t (2 LB)

ium (1 LB)

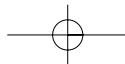
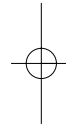
ium (1.5 LB)

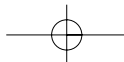
- 24. Whole Wheat Bread Medium (2 LB)
- 25. Whole Wheat Bread Dark (1 LB)
- 26. Whole Wheat Bread Dark (1.5 LB)
- 27. Whole Wheat Bread Dark (2 LB)
- 28. Whole Wheat Bread Rapid Light (1 LB)
- 29. Whole Wheat Bread Rapid Light (1.5 LB)
- 30. Whole Wheat Bread Rapid Light (2 LB)
- 31. Whole Wheat Bread Rapid Medium (1 LB)
- 32. Whole Wheat Bread Rapid Medium (1.5 LB)
- 33. Whole Wheat Bread Rapid Medium (2 LB)
- 34. Whole Wheat Bread Rapid Dark (1 LB)
- 35. Whole Wheat Bread Rapid Dark (1.5 LB)
- 36. Whole Wheat Bread Rapid Dark (2 LB)
- 37. French/Italian Bread Light (1 LB)
- 38. French/Italian Bread Light (1.5 LB)
- 39. French/Italian Bread Light (2 LB)
- 40. French/Italian Bread Medium (1 LB)
- 41. French/Italian Bread Medium (1.5 LB)
- 42. French/Italian Bread Medium (2 LB)
- 43. French/Italian Bread Dark (1 LB)
- 44. French/Italian Bread Dark (1.5 LB)
- 45. French/Italian Bread Dark (2 LB)
- 46. French/Italian Bread Rapid Light (1 LB)
- 47. French/Italian Bread Rapid Light (1.5 LB)
- 48. French/Italian Bread Rapid Light (2 LB)
- 49. French/Italian Bread Rapid Medium (1 LB)





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- | | |
|--------------------|--|
| id Medium (1.5 LB) | 76. Dough/Pizza Dough (1 LB) |
| id Medium (2 LB) | 77. Dough/Pizza Dough (1.5 LB) |
| id Dark (1 LB) | 78. Dough/Pizza Dough (2 LB) |
| id Dark (1.5 LB) | 79. Artisan Dough |
| id Dark (2 LB) | 80. Sweet Breads Light (1 LB) |
| 1 LB) | 81. Sweet Breads Light (1.5 LB) |
| 1.5 LB) | 82. Sweet Breads Light (2 LB) |
| 2 LB) | 83. Sweet Breads Medium (1 LB) |
| m (1 LB) | 84. Sweet Breads Medium (1.5 LB) |
| m (1.5 LB) | 85. Sweet Breads Medium (2 LB) |
| m (2 LB) | 86. Sweet Breads Dark (1 LB) |
| 1 LB) | 87. Sweet Breads Dark (1.5 LB) |
| 1.5 LB) | 88. Sweet Breads Dark (2 LB) |
| 2 LB) | 89. Sweet Breads Rapid Light (1 LB) |
|) | 90. Sweet Breads Rapid Light (1.5 LB) |
| LB) | 91. Sweet Breads Rapid Light (2 LB) |
| B) | 92. Sweet Breads Rapid Medium (1 LB) |
|) | 93. Sweet Breads Rapid Medium (1.5 LB) |
|) | 94. Sweet Breads Rapid Medium (2 LB) |
| | 95. Sweet Breads Rapid Dark (1 LB) |
| | 96. Sweet Breads Rapid Dark (1.5 LB) |
| | 97. Sweet Breads Rapid Dark (2 LB) |
| B) | 98. Jam |
| | 99. Last-Minute Loaf Medium (1.5 LB) |
| | 100. Last-Minute Loaf Medium (2.0 LB) |
| | 101. Bake Only |
-





uses primarily white flour.

Wheat bread is a yeast bread that is made with wheat flour (50% or more), rather than with all white flour. Breads made from whole wheat flour are more nutritious than those made from the entire wheat berry (including the bran and germ). Whole wheat flour produces a bread that is brown to dark brown (depending on the amount of whole wheat flour is used), and the breads are more dense than those made with refined white flours (even when the bran is added back into white flours).

Whole wheat breads require special timing and handling to achieve a wonderful crispy, nicely browned crust.

(Some recipes for batter breads in some cookbooks.) Cake-like breads are baked in a shaped pan such as a muffin tin or loaf pan rather than a yeast dough, and get their structure from baking soda and eggs. Mix-ins must be added during the first rise cycle with other basic ingredients.

Place the bread on top when baking is complete (moisture will evaporate during the quick bread), leave it in the bread maker for an additional 10 minutes of heat, and it will continue baking – this is called the "keep warm" cycle.

Bread settings are for baking breads with high protein content, all of which tend to increase browning.

Each bread is unique in its ingredients. Because low/low-carb breads have a different baking time. It is also important to adjust the recipe when preparing low/low-carb breads. Our recipes provide proper kneading and baking times. Mix-ins must be added during the beginning of the cycle with other basic ingredients.

Approximately 100 people has an allergy or sensitivity to wheat. Most of the most flours used in traditional bread baking, the breads are unique. While they are "yeast breads" they are usually wetter and more like a batter. It is also possible to make yeast-knead gluten-free doughs. There is only

one rise, and due to the high moisture content, baking time is increased. Our exclusive gluten-free setting makes it easy to get the right results. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

Dough/pizza dough – There are two ways for preparing dough in the bread maker, if you intend to bake your bread, rolls, cakes, and so on, in your conventional oven.

Our Dough/pizza dough cycle mixes ingredients, kneads and takes the dough through the first rise cycle. It is appropriate for almost any dough recipe (except gluten-free or low-carb) and ideal for pizza or pretzel dough.

It is intended that dough will be removed, deflated and shaped by hand and allowed to rise 1 or 2 more times out of the bread maker (see pages 49–64 for recipes).

Alternatively, you can choose a specific bread type from the menu options, and remove the dough when the signal before last rise sounds. This will take you through two rise cycles.

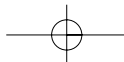
This method is suitable for any alternate loaf shape, round loaf, dinner rolls, braided challah bread, and so on. Last rise will take place outside the bread maker.

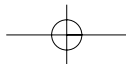
Artisan dough – This cycle allows the preparation of artisan breads.

There are several long, slow, cool rises that will enhance the development of texture, taste and crust in the final shaped and baked bread.

Rapid – Rapid cycle options are provided for a number of menu choices: white bread, wheat bread, French/Italian and quick bread. The time saving is achieved with the use of rapid rise yeast. Any rapid cycle must be used with a recipe using rapid rise yeast, or the bread will not rise and bake properly. Almost any recipe can be modified by replacing standard yeast with an equal or larger amount of rapid rise yeast.

Jams and chutneys – The bread maker is a great cooking environment for homemade jams and chutneys. The paddle automatically keeps the ingredients stirring through the process. The heating element is placed in a way that the contents of the pot will not get burned. We provide recipes starting on page 79 to get you started. They make a wonderful complement to freshly baked bread!





will sound at 5 minutes and 10 minutes into
n to clear sides of the pan with a spatula.

Minute Loaf is a fast bake cycle, which goes
baking in approximately an hour. Mix-ins must
g of the cycle with other basic ingredients.
are added at the beginning, there will be no

dy when you cannot plan ahead for bread
cycle requires the use of rapid rising yeast.
recipe section. **The kneading and rising of
te bread recipes.** Allow it to cool before cutting
l maker for 60 minutes on Keep Warm cycle

g activates the bread maker for bake function
ute intervals up to 90 minutes. You can use this
loaf to have darker crust colour (this will only
o keep your eye on the loaf). Bake Only can
rchased doughs.

AD MAKING

knead cycles for most bread types. The first
he ingredients. Mix-ins can be added during the
other short knead cycles will punch the dough

esting in which the unit will not be active except
ese are rise cycles. A good rise is as important
kneading and baking. During the rise, the
the dough is "at work".

ction Bread Maker will regulate the baking time
the individual recipe.

irculates air throughout baking cycles for better
crust. The convection feature runs during Bake

Warm – The Keep Warm cycle allows you to leave the finished bread in the machine to serve warm. It also helps keep the crust from becoming soggy if not removed from the machine immediately after baking. Some crusts will darken slightly in Keep Warm mode. For best results it is recommended to remove finished loaf as soon as baking cycle is complete. Cool on a baking rack.

AUDIBLE TONES

Mix-ins – The signal consists of a series of four sets of 5 long beeps each at 14 minutes before the end of the second knead (page 4, #8).

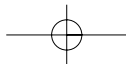
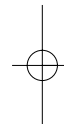
Remove Paddle – The signal consists of a series of three sets of 6 quick beeps before last rise (page 5, #11).

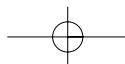
Baking Cycle Complete – At the end of the baking cycle a series of 10 beeps will sound when the cycle is done (page 5, #12).

Keep Warm Function – There will be a series of 12 beeps after the completion of the keep warm function.

Jam Program Only – Tones will sound at 5 minutes and 10 minutes into program (page 8) as a recommendation to clean sides of the pan with a spatula.

Error Beep – There will be an error beep if you press an invalid function (page 4, #6 and #7).





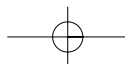
THE CUISINART™ CONVECTION BREAD MAKER

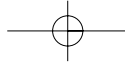
Size	Preheat	Knead 1	Knead 2	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3	Bake	Total	Keep Warm
1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	37M	2:57	60
1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	40M	3:00	60
2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	43M	3:03	60
1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	45M	3:05	60
1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	50M	3:10	60
2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	55M	3:15	60
1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	60M	3:20	60
1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	65M	3:25	60
2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	70M	3:30	60
1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	37M	2:32	60
1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	40M	2:35	60
2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	43M	2:38	60
1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	45M	2:40	60
1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	50M	2:45	60
2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	55M	2:50	60
1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	60M	2:55	60
1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	65M	3:00	60
2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	70M	3:05	60
1.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	40M	4:15	60
1.5LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	44M	4:19	60
2.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	48M	4:23	60
1.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	45M	4:20	60
1.5LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	50M	4:25	60
2.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	55M	4:30	60
1.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	54M	4:29	60
1.5LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	60M	4:35	60
2.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	64M	4:39	60
1.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	40M	2:29	60
1.5LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	44M	2:33	60
2.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	48M	2:37	60
1.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	45M	2:34	60
1.5LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	50M	2:39	60

AUDIBLE TONES*

Mix-ins	Remove Paddle
2:37	1:32
2:40	1:35
2:43	1:38
2:45	1:40
2:50	1:45
2:55	1:50
3:00	1:55
3:05	2:00
3:10	2:05
2:12	1:32
2:15	1:35
2:18	1:38
2:20	1:40
2:25	1:45
2:30	1:50
2:35	1:55
2:40	2:00
2:45	2:05
3:31	1:26
3:35	1:30
3:39	1:34
3:36	1:31
3:41	1:36
3:46	1:41
3:45	1:40
3:51	1:46
3:55	1:50
2:10	1:26
2:14	1:30
2:18	1:34
2:15	1:31
2:20	1:36

*Audible tones will sound at specified time listed in chart above as a reminder to add Mix-ins or remove paddle.



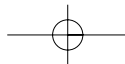


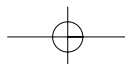
Size	Preheat	Knead 1	Knead 2	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3	Bake	Total	Keep Warm
2.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	55M	2:44	60
1.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	54M	2:43	60
1.5LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	60M	2:49	60
2.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	64M	2:53	60
1.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	42M	3:12	60
1.5LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	53M	3:23	60
2.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	64M	3:34	60
1.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	62M	3:32	60
1.5LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	66M	3:36	60
2.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	70M	3:40	60
1.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	65M	3:35	60
1.5LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	72M	3:42	60
2.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	74M	3:44	60
1.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	42M	2:36	60
1.5LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	53M	2:47	60
2.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	64M	2:58	60
1.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	62M	2:56	60
1.5LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	66M	3:00	60
2.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	70M	3:04	60
1.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	65M	2:59	60
1.5LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	72M	3:06	60
2.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	74M	3:08	60
1.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	73M	1:21	22
1.5LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	97M	1:45	22
2.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	118M	2:06	22
1.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	75M	1:23	22
1.5LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	99M	1:47	22
2.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	120M	2:08	22
1.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	77M	1:25	22
1.5LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	101M	1:49	22
2.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	122M	2:10	22
1.5LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	73M	2:59	60
2.0LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	82M	3:08	60

AUDIBLE TONES*

Mix-ins	Remove Paddle
2:25	1:41
2:24	1:40
2:30	1:46
2:34	1:50
2:53	1:37
3:04	1:48
3:15	1:59
3:13	1:57
3:17	2:01
3:21	2:05
3:16	2:00
3:23	2:07
3:25	2:09
2:17	1:37
2:28	1:48
2:39	1:59
2:37	1:57
2:41	2:01
2:45	2:05
2:40	2:00
2:47	2:07
2:49	2:09
N/A	1:13
N/A	1:37
N/A	1:58
N/A	1:15
N/A	1:39
N/A	2:00
N/A	1:17
N/A	1:41
N/A	2:02
N/A	2:28
N/A	2:37

*Audible tones will sound at specified time listed in chart above as a reminder to add Mix-ins or remove paddle.



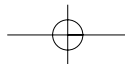


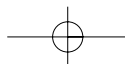
Size	Preheat	Knead 1	Knead 2	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3	Bake	Total	Keep Warm
1.5LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	75M	3:01	60
2.0LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	84M	3:10	60
1.5LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	77M	3:03	60
2.0LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	86M	3:12	60
1.5LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	78M	2:37	60
2.0LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	83M	2:42	60
1.5LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	80M	2:39	60
2.0LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	85M	2:44	60
1.5LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	82M	2:41	60
2.0LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	87M	2:46	60
1.0LB	0MIN	3MIN	24MIN	58MIN	0SEC	0MIN	0SEC	0MIN	0M	1:25	N/A
1.5LB	0MIN	3MIN	27MIN	60MIN	0SEC	0MIN	0SEC	0MIN	0M	1:30	N/A
2.0LB	0MIN	3MIN	32MIN	65MIN	0SEC	0MIN	0SEC	0MIN	0M	1:40	N/A
N/A	0MIN	5MIN	35MIN	70MIN	1SEC	85MIN	10SEC	110MIN	0M	5:05	N/A
1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	52M	3:17	60
1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	54M	3:19	60
2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	56M	3:21	60
1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	54M	3:19	60
1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	57M	3:22	60
2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	60M	3:25	60
1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	58M	3:23	60
1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	61M	3:26	60
2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	64M	3:29	60
1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	52M	2:47	60
1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	54M	2:49	60
2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	56M	2:51	60
1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	54M	2:49	60
1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	57M	2:52	60
2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	60M	2:55	60
1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	58M	2:53	60
1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	61M	2:56	60
2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	64M	2:59	60
	0MIN	0MIN	15MIN	0MIN	0SEC	0MIN	0SEC	0MIN	70M	1:25	20

AUDIBLE TONES*

Mix-ins	Remove Paddle
N/A	2:30
N/A	2:39
N/A	2:32
N/A	2:41
N/A	2:06
N/A	2:11
N/A	2:08
N/A	2:13
N/A	2:10
N/A	2:15
1:12	N/A
1:14	N/A
1:19	N/A
4:39	N/A
2:57	1:22
2:59	1:24
3:01	1:26
2:59	1:24
3:02	1:27
3:05	1:30
3:03	1:28
3:06	1:31
3:09	1:34
2:27	1:42
2:29	1:44
2:31	1:46
2:29	1:44
2:32	1:47
2:35	1:50
2:33	1:48
2:36	1:51
2:39	1:54
N/A	NA

*Audible tones will sound at specified time listed in chart above as a reminder to add Mix-ins or remove paddle.





Size	Pre-Heat	Knead 1	Knead 2	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3	Bake	Total	Keep Warm
1.5LB	0MIN	1MIN	10MIN	0MIN	0SEC	0MIN	0SEC	11MIN	37M	0:59	60
2.0LB	0MIN	1MIN	10MIN	0MIN	0SEC	0MIN	0SEC	14MIN	40M	1:05	60
	0MIN	0MIN	0MIN	0MIN	0SEC	0MIN	0SEC	0MIN	10M	0:10	60

AUDIBLE TONES*

Mix-ins	Remove Paddle
N/A	0:48
1:02	0:54
N/A	NA

*Audible tones will sound at specified time listed in chart above as a reminder to add Mix-ins or remove paddle.

INGREDIENTS

Important rule of making bread:
This is the key to successful bread baking.

When using liquid measuring cups with the cups/ounces, after filling the measuring cup, place it on a flat surface to make sure the amount of liquid is exact. Do not shake or stir the liquid.

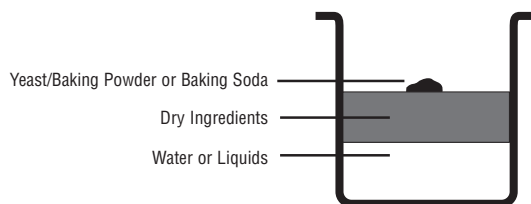
When using a measuring cup with a spoon and then level off with the back of a knife or a spatula to make sure the cup is level. Do not use the cup to scoop the ingredients directly (e.g., flour). By scooping, you could add up to one cup more. Do not pack down.

INGREDIENTS INTO

THE MOST important rule of making bread:
Use the ingredients in the EXACT order given in the recipe.

Use ingredients at room temperature.

Keep yeast separate from wet ingredients. Create a yeast slurry using your finger or a spoon, and place it in the bread maker. Make sure yeast is fresh.



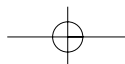
Also, make sure ALL ingredients are at room temperature, unless otherwise noted [that is, between 75°–90°F (24 – 32°C)]. Temperatures too cool or too warm can affect the way the bread rises and bakes. Note: Water should not be warm, or it will affect rising.

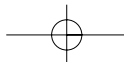
Last, it's a good idea to start with fresh ingredients. Fresh flour and fresh yeast are critical.

See troubleshooting section (pages 16–17) to learn more.

MEASUREMENT/CONVERSION CHART

1½ teaspoons	= ½ tablespoon	8 tablespoons	= ½ cup
3 teaspoons	= 1 tablespoon	12 tablespoons	= ¾ cup
½ tablespoon	= 1½ teaspoons	16 tablespoons	= 1 cup
2 tablespoons	= ¼ cup	¾ cup	= ¼ cup + 2 tablespoons
4 tablespoons	= ½ cup	⅝ cup	= ½ cup + 2 tablespoons
5 tablespoons + 1 teaspoon	= ⅔ cup	⅞ cup	= ¾ cup + 2 tablespoons





INSTRUCTIONS

bread maker in water or in a dishwasher. Do not use
abrasive cleaners, as these will damage the
nonstick surface.

Kneading Paddle – Pan and kneading blade are fully
coated with a nonstick surface. Do not use metal utensils with the baking
pan. Do not use metal utensils with the kneading
paddle.

Remove all bread crumbs by wiping them away with
a soft pastry brush. DO NOT bend the heating
element inside of the bread maker. Unplug machine
before cleaning.

Wipe with a sponge or damp cloth. Lid should not be

cleaned with a mild, nonabrasive cleanser to clean the outside

of the bread maker. Wipe with a slightly damp cloth as necessary. Take care not
to press down on buttons of control panel.

FOR BREAD MAKER

Use at all times.

Do not use metal utensils with the bread maker, as they will
damage the nonstick surface of other parts.

The kneading pan changes over time. The colour
of the kneading pan and other moisture and does not affect the

Remove the kneading paddle from bread pan,
and wash the kneading pan for 10 to 15 minutes – this will

TIPS AND HINTS

For higher altitudes – Flour is drier at higher altitude levels and will absorb
more liquid – use less flour in the recipe. Pay attention to the dough as it
mixes and kneads – if it appears dry, add more of the same liquid used in
the recipe.

Doughs prepared and baked at higher altitude levels will tend to rise faster –
use less yeast, a bit more salt, and a little less sugar to help counteract
this phenomenon.

Bread rises higher in high altitudes – try reducing the recommended
amount of yeast by $\frac{1}{4}$ – $\frac{1}{2}$ teaspoon. If bread still rises too high, reduce
yeast by another $\frac{1}{4}$ teaspoon the next time you try the recipe.

Adding a little more salt will retard the yeast action and promote slower,
more even rising.

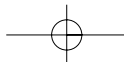
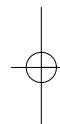
Add vital gluten or lecithin. This will help to stabilize the structure of the bread
and make it less likely to fall or collapse. Lecithin can be purchased in most
health food stores or natural food markets.

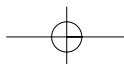
Usage

Bread machine baking is affected by the temperature and humidity of the
day – this is often the cause of varied dough consistency and results. On a
humid day, the best method of measuring is to weigh the flour. A cup of white
bread flour weighs 5 ounces/140 grams. A cup of whole wheat flour weighs
4 ounces/120 grams.

If you do not have a scale (electronic works best for measuring flour),
let your eye and hands guide you in adding more flour or liquid as necessary.
Dough should be smooth and not cling to fingers when touched. Additional
amounts of flour or liquid should be added 1 teaspoon (5 ml) at a time.

Giving the kneading paddle a light coating with a nonstick cooking spray,
shortening or vegetable oil may make it easier to remove if it bakes into
a loaf.





fresh ingredients such as dairy products, buttermilk, do not use the Delay Start Timer feature. These may be substituted by using dried ingredients such as dried buttermilk, or dry milk. Add the water to the dried substitution after the flour to keep the dough moist. Use these dried ingredients and have no other liquids in your bread recipe, you may then use the

make your bread-machine breads.

Prepare ingredients and have them ready before adding to the bread pan. *Mix-in place* and helps to ensure that you mix ingredients correctly, and do not find that you get down to the bottom and find that it is not available in the pantry.

Use liquid measuring utensils for liquids and dry measuring cups for dry. Stir all "flours" first, spoon into dry measure and level with a knife or spatula – do not pack down. See page 13.

Add ingredients in this order – liquids, melted or softened butter, molasses, maple syrup, molasses, barley syrup), herbs, flours, dried fruits, yeast. Do not allow the yeast to touch the liquid. See instructions on page 13.

Temperature is important in bread machine baking. Ideal temperature is 70–90°F (24°–32°C). Use an instant-read thermometer to check temperatures. Cold ingredients should be allowed to come to room temperature. Liquids and butter may be combined and allowed to defrost setting to warm without heating too hot.

Do not omit the little amounts of ½ teaspoon (2 ml) of salt or yeast as they affect the chemical composition of the bread.

Refer to recipes to improve loaf height, texture and flavor. Use whole grain flours, or breads using whole wheat, and whole wheat breads in rising when using the Rapid Rise cycles, Last Minute Loaves.

It is especially important to keep yeast separate from salt if using Delay Start Timer feature – add salt with the liquids and the yeast last on top of the flour. See page 13.

Nuts and seeds, raisins and dried fruits, shredded cheeses, chocolate morsels, and any other additions to the dough should be added when the Mix-in signal sounds except for Low Carb, Quick Bread, Gluten Free, and Last Minute Loaf programs.

For a more uniform loaf of bread, remove the dough when you hear the remove paddle signal, then remove the kneading paddle and reshape the dough into a neat loaf. This will ensure a more uniformly shaped loaf of bread, particularly with the smaller 1 (454 g) and 1½-pound (680 g) loaves.

Use the Whole Wheat program when baking breads containing not only whole wheat flour, but other heavy flours that will require a longer knead and rise – an example of this would be pumpnickel bread.

All breads slice best when allowed to cool for a minimum of 30 minutes (preferably longer) before slicing. If you wish to serve bread warm, wrap in foil and heat in oven. (However, we recommend serving a Last-Minute Loaf warm).

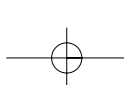
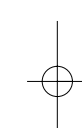
For quick breads/batter breads, spray the bottom and halfway up the sides of the bread pan with cooking spray before adding ingredients, to assist in release. Loosen the loaf with a plastic spatula before turning out.

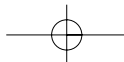
Amounts/Sizes/Ingredients

For white breads and any recipe calling for a white flour (unless it is a quick/batter bread requiring cake flour), the best flour to use is bread flour, which has a higher protein content.

A general formula for a 1½-pound (680 g) bread machine loaf is: 3 cups (750 ml) bread flour, 1¼ – 1½ cups (280 – 300 ml) liquid, 1 teaspoon (5 ml) salt, 1 teaspoon (5 ml) sugar, 1¾ – 2 teaspoons (8 – 10 ml) yeast. Use this as your basic formula and make adjustments from there.

In general, a 2-cup (500 ml) flour recipe will produce a loaf that is about 1 pound (454 g), a 3-cup (750 ml) flour recipe will produce a loaf that is about 1½ pounds (680 g), and a 4-cup (1 L) flour recipe will produce a loaf that is about 2 pounds (908 ml). Some recipes will have slightly larger or





each size, and with Mix-ins, they may weigh more than 1 pound (454 g) or 2 pounds (908 g).

5 cups (1.25 L) flour total in the bread

and your mathematical measurements become inaccurate. If you use an egg, use a small egg as a replacement for a large egg, equal to about ¼ cup (50 ml).

Ingredients accurately – do not be tempted to use too much yeast (0.5 ml). Baking is chemistry, and this small amount can change the final

texture. Vitamin C can give a boost to the yeast and help

it rise. Citrus “yeast destroyers” can counteract the rising properties of yeast. Too many “yeast destroyers” are too much citrus zest

and too much salt. Adding them too early may result in a flat loaf.

TRoubleshooting

Yeast – Check expiration date of yeast. Yeast should be properly stored (sealed, in a cool dark place).

Yeast that is old and killed yeast or liquid may have been too old or killed yeast or liquid may have been too old or killed yeast completely – liquids should be between 40°F and 100°F at bread machine results.

Ingredients were in bread pan in improper order.

Sugar in recipe.

Yeast old or improperly stored.

Ingredients not placed in bread pan properly. Yeast old and killed yeast.

Loaves with whole wheat and/or whole grain flours will not be as tall as those made with bread flour.

Sunken, uneven tops of loaves – High humidity or high room temperature. Do not place bread machine in sunny window.

On high humidity days, try increasing the flour by one tablespoon (15 ml) per cup (250 ml) of flour used.

Underbaked, gummy texture – Dough too wet. When baking next loaf of same bread, watch dough and add flour 1–2 teaspoons (5–10 ml) at a time.

Too much whole grain or whole grain flour used.

Bread pan too small for recipe.

Collapsed loaf – Dough too wet. When baking next loaf of same bread, watch dough and add flour 1–2 teaspoons (5–10 ml) at a time.

Water not proper temperature.

Ingredients not in proper proportions – be sure to measure dry ingredients correctly by stirring flours first, spooning into measuring cup, then leveling.

Open texture – Dough too wet. When baking next loaf of same bread, watch dough and add flour 1–2 teaspoons (5–10 ml) at a time.

Too much yeast was used.

Salt was omitted or incorrectly under measured.

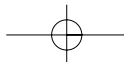
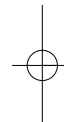
Dense, heavy texture – Dough too dry. When baking next loaf of same bread, watch dough consistency and add water/liquid 1 teaspoon (5 ml) at a time.

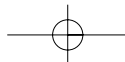
This may occur when substituting lowfat products such as fat-free milk or egg replacers, light butter or margarine, fat-free sour cream or cream cheese.

Not enough sugar in recipe.

Not enough yeast used. May need to add dough enhancer or vital gluten flour.

Kneading paddle embedded in the loaf – If you are nearby when the signal before last rise sounds, you can remove the kneading paddle, reshape the loaf and replace.





Smelling smell from machine – Most often this is
 If it is bad, unplug machine, clean carefully
is hot), then plug machine in again to
 ed in memory for a maximum of 15 minutes if
 ust” will burn off on its own. Clean completely
 nd cool.

beeps:
 ervice center.

en started):

ature is too low [-4°F (-20°C)] to bake bread.

of the bread maker is too high to bake bread.

g to make two successive loaves. The unit

before starting to knead a new loaf. Let the

o starting a new loaf.

INGREDIENTS

quickly and easily in your Cuisinart™ Convection
 eeping some basics on hand. Depending on the
 family prefer, you may also want to have some
 able. Not all the ingredients listed are in the
 improve taste and texture.

bleached or unbleached – we prefer
 chine, all-purpose flour would be used for the
 as batter breads in some cookbooks). Can
 reads, but bread flour with its higher protein
 better results.

Acts as a preservative, deterring mold and
 ascorbic acid to Artisan Breads (Doughs)
 onger, producing a more flavorful, well-textured
 en add it to French breads, boules, and

baguettes when preparing the dough. A crushed (powdered) vitamin C tablet
 may be used. Use about ¼ teaspoon (0.5 ml) per 3 cups (750 ml) flour.

Bread Flour – An unbleached flour high in protein and gluten. This is the
 most basic flour for the bread machine and should be used rather than
 unbleached all-purpose flour for yeast breads.

Cake Flour – A very soft flour with low protein. Do not use cake flour for
 yeast breads unless a recipe specifically requires it. It is most often used to
 make very tender cakes and pastries.

Dry Milk – (fat-free or regular) When loading ingredients add powdered milk
 along with flour. Using dry milk instead of fresh milk enables you to use the
 Delay feature. Dry milk is also added to breads (often along with fresh
 milk/milk products) to increase nutritional value.

Eggs – Add taste, richness and colour to breads. They act as emulsifiers and
 aid in keeping breads fresh and moist. Do not ever use with Delay Feature
 unless using powdered egg or powdered egg white and adding with flour.
 Egg washes (egg beaten with water or milk) are used with some Dough Only
 recipes to brush on shaped dough after rising, before baking, to add colour
 and shine to finished baked goods.

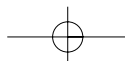
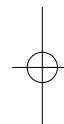
Fats (assorted) – (unsalted butter, olive oil, vegetable oil) – Add taste, texture
 and moisture to breads. Most French breads do not have added fats. We
 suggest using unsalted butter or a good quality olive oil for recipes calling for
 butter or olive oil.

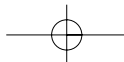
Garlic – In small amounts, garlic aids development of the yeast – but too
 much garlic will cause the yeast and bread structure to collapse.

Ginger (powdered) – Boosts yeast activity and keeps it working longer. Also
 aids in keeping breads fresh. Use about ¼ teaspoon (1 ml) per 3 cups
 (750 ml) flour – this small amount will not affect flavour.

Lecithin – May be added to bread to maintain freshness and moisture. It also
 works with gluten to produce a lighter bread. It is derived from either soy or
 egg yolks and comes in either liquid or granular form.

Non-Diastatic Malt – This gives breads better structure, and can make them
 softer, more tender and give them a longer shelf life. Add ½–1 teaspoon





flour. It is a necessary ingredient for making

flavour, nutrition and texture to breads. May be used in any recipe where flavours are appropriate.

Self-stable essence of buttermilk without the milk solids and retards the growth of bacteria and mold.

In a yeast bread recipe – it not only adds or replaces the yeast and aids in the rising of the dough. Sea salt can be used. Sea salt and kosher salt. If a recipe specifies their use, we suggest using the

which would not be used in a bread machine. Use yeast flour to which leavener (baking powder) and additional baking it is most often used for biscuits, waffles, or waffles.

Dark brown sugar, brown sugar, honey, molasses, maple syrup and golden syrup stimulate yeast growth and

High-protein flour made from hard wheat and contains starch. For regular yeast bread baking, vital wheat gluten is an additive to enhance doughs made with low protein flour. In making rapid rise breads, add vital gluten to shorten rising time. Vital gluten flour is a necessity

It contains the wheat germ of the flour, giving it a higher protein content. Once thought of as “health food” breads that are made with all or part whole wheat flour are the most nutrient-dense and appealing. Purchase good quality flour and store in refrigerator or freezer to prevent from becoming rancid at room temperature before using for bread machine baking.

In bread machine recipes, we recommend active dry, instant yeast. “Instant” type yeast is milled slightly finer and contains fewer “dead” cells. It gives very

good results in the bread machine. Rapid rise yeast or quick rise yeast is specifically for the shorter/rapid/last minute cycles, as it helps to shorten the rising cycle – adding vital gluten as well will aid in its rise.

GLUTEN-FREE INGREDIENTS

To make gluten-free bread, a variety of flours and ingredients is necessary to develop a product that resembles wheat bread in taste and texture for slicing, toasting, and making sandwiches. All of the following ingredients can be found at your local health food store or in a natural foods grocery store.

They are also easily found and ordered on-line. There are also several commercial brands of gluten-free bread mixes which can be used successfully.

Brown rice flour – milled from the whole rice kernel, brown rice flour is high in fiber, vitamins and minerals. It is very versatile.

White rice flour – milled from polished white rice, white rice flour is also considered a very versatile flour in gluten-free baking because it has a rather mild, undetectable flavour. It also blends well with other flours.

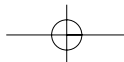
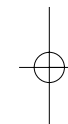
Garbanzo bean flour – milled from garbanzo beans and high in protein, garbanzo bean flour imparts a rich and sweet flavour in baked goods when combined with other flours.

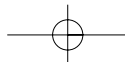
Garfava flour – milled from both garbanzo and fava beans and high in protein, garfava flour adds the needed protein to gluten-free breads. However, it does have a strong, distinct flavour, so must be combined with other flours in recipes.

Soy flour – milled from roasted soybeans and high in quality protein, soy flour has a characteristic nutty flavour. It is recommended to combine soy flour with other flours when baking.

Buckwheat flour – Buckwheat is not actually wheat at all. Buckwheat flour does have a high protein content and a nutty, assertive flavour. It should definitely be combined with other flours for baking.

Rye flour – Rye flour has a lower gluten (protein) content than its white and wheat counterparts. This means one must use white or wheat flours in





king bread. Combining flours ensures the loaf

ground from hard wheat. It is pale yellow in
eal. Semolina flour has a very high gluten or
oth making pasta and bread.

a millet-like grain that is very nutritious.
sweet flavour to gluten-free products.
other flours for baking.

mentary flour to use in gluten-free baking.
a thickener for sauces and soups.

otato starch, potato flour can be used in a
ore of a potato taste.

ng ingredient in gluten-free baking – its taste

n protein and fiber, amaranth flour is also a
a nutty flavour and combines well with other

dered the most nutritious grain, is high in

ckening agent in gluten-free baking, xanthan
o retain moisture. Xanthan gum also adds to the
eplaced by guar gum. (Tip: Xanthan gum is
o keep blended vinaigrettes, dressings and
nding.)

ecessary in gluten-free baking, gelatin adds
oread. (If you are a vegetarian, you may not
rived from meat.)

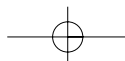
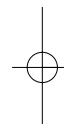
ur that is derived from cassava root.
perts a slightly sweet flavour.

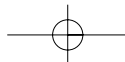
ancer (powder containing ascorbic acid) –
as well as shelf life.

RECIPES

Get ready to enjoy warm, fresh, homemade bread whenever you want it!

Your new Cuisinart™ Convection Bread Maker makes it easy
– it will make luscious bread from raw ingredients to
finished loaf, or prepare enough dough for artisan and
specialty breads for baking in a traditional oven. It even lets
you set the finish time for some breads up to 12 hours in
advance. Decide which of our fabulous recipes you want
to try, or use a family favourite. Then just add ingredients
and select a menu option, crust colour and loaf size.
We'll do the rest! We've included recipes for our
Low-Carb and Gluten-Free menu options,
as well as a variety of other breads, doughs and jams.





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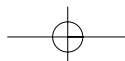
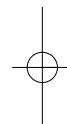
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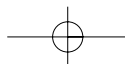
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Basic White Bread-Machine Bread

White Bread Cycle / Delay Start Timer - Yes

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1½ cups (375 ml)	1½ cups (275 ml)	¾ cup (175 ml)
1 cm) ure	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)	1½ tablespoons (22 ml)
ey	3 teaspoons (15 ml)	2¼ teaspoons (11 ml)	1½ teaspoons (7 ml)
	1½ teaspoons (7 ml)	1½ teaspoons (6 ml)	¾ teaspoon (4 ml)
	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
or bread machine	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

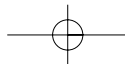
order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. Remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle ends, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

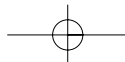
Using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Add vital wheat gluten in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
3)	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
nal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

77 (17% from fat) • carb. 13g • pro. 2g • fat 1g • sat. fat 1g • chol. 3mg • sod. 116mg • calc. 16mg • fiber 0g





Oatmeal Bread

White Bread Cycle / Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
–32°C)	1½ cups (375 ml)	1 cup (250 ml)	¾ cup (175 ml)
1 cm) pieces	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
e syrup)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

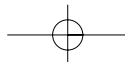
order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. Remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is complete, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

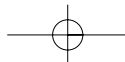
Using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Add vital wheat gluten (optional – aids in rise) in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
nal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

86 (13% from fat) • carb. 16g • pro. 3g • fat 1g • sat. fat 1g • chol. 2mg • sod. 109mg • calc. 18mg • fiber 1g





Cinnamon Swirl Bread

White Bread Cycle / Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	½ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)
	¾ tablespoon (11 ml)	½ tablespoon (7 ml)	½ tablespoon (7 ml)
	1¼ cups (300 ml)	1¼ cups (300 ml)	1¼ cups (300 ml)
	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
ure	2½ tablespoons (35 ml)	2 tablespoons (28 ml)	1½ tablespoons (22 ml)
erature*	1	1	1
	1 teaspoon (5 ml)	1 teaspoon (5 ml)	½ teaspoon (2 ml)
	1½ tablespoons (22 ml)	1 tablespoon + ¼ cup (65 ml)	1 tablespoon + ¼ cup (65 ml)
	4 cups (1 L)	3½ cups (875 ml)	2½ cups (625 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

granulated sugar and cinnamon, and raisins if using. Reserve.

In the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When Press Pause, remove dough and kneading paddle. Place dough on a floured surface. Roll the dough out into a rectangle, about ¼" cinnamon-sugar mixture evenly over the surface of the dough. Roll the dough into a tight cylinder starting with the shorter side, sealed. Place dough back into the bread pan (make sure the kneading paddle is removed) and press Start to continue. When bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

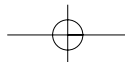
Using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.

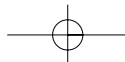
Use vital wheat gluten in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
nal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

98 (16% from fat) • carb. 17g • pro. 3g • fat 2g • sat. fat 1g • chol. 12mg • sod. 106mg • calc. 19mg • fiber 1g





Granola Bread

White Bread Cycle / Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
350°–32°C)	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
1/2 cup (125 ml)	2½ tablespoons (37 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
1/2 cup (125 ml)	2½ tablespoons (37 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
1/2 cup (125 ml)	1¼ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
1/2 cup (125 ml)	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
1/2 cup (125 ml)	3¼ cups (925 ml)	3 cups (750 ml)	2¼ cups (550 ml)
1/2 cup (125 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)	¾ teaspoon (1 ml)
1/2 cup (125 ml)	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

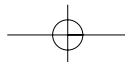
As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is complete, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

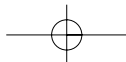
Using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Replace yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
1/2 cup (125 ml)	3 teaspoons (15 ml)	2½ teaspoons (11 ml)	2 teaspoons (10 ml)
1/2 cup (125 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 87 (16% from fat) • carb. 16g • pro. 3g • fat 2g • sat. fat 1g • chol. 3mg • sod. 107mg • calc. 17mg • fiber 1g





Rosemary Bread

White Bread Cycle / Delay Start Timer - Yes

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1½ cups (375 ml)	¾ cup (175 ml)	1 cup (250 ml)
	4 tablespoons (60 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
	1½ teaspoons (12 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
	3 teaspoons (15 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

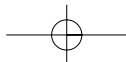
As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is complete, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

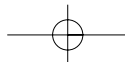
Using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Replace active dry yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Optional)	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 78 (23% from fat) • carb. 13g • pro. 2g • fat 2g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 4mg • fiber 0g





Pesto Bread

White Bread Cycle / Delay Start Timer - Yes

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1½ cups (375 ml)	1 cup (250 ml)	¾ cup (175 ml)
	3 tablespoons (45 ml)	2 tablespoons (30 ml)	1 tablespoon (15 ml)
	5 tablespoons (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	4½ cups (1.125 l)	3½ cups (875 ml)	2¾ cups (550 ml)
	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
For bread machine	2 teaspoons (10 ml)	1¾ teaspoons (9 ml)	1½ teaspoons (7 ml)

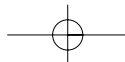
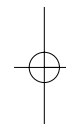
As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is complete, remove from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

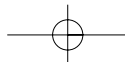
Using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Add vital wheat gluten in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Oil	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 96 (25% from fat) • carb. 15g • pro. 3g • fat 3g • sat. fat 0g • chol. 0mg • sod. 89mg • calc. 11mg • fiber 1g

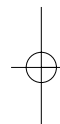




Blue Cheese and Olive Bread

White Bread Cycle / Delay Start Timer - No

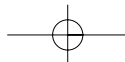
	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>	<i>Small – 1 pound</i>
(C)	¾ cup (150 ml)	½ cup (125 ml)	⅓ cup + 2 tablespoons (105 ml)
Temperature	3 tablespoons (45 ml)	2 tablespoons (30 ml)	1 tablespoon (15 ml)
1 cm) pieces at	1½ tablespoons (22 ml)	1 tablespoon (15 ml)	½ tablespoon (7 ml)
Temperature*	1	1	1
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	½ teaspoon (2 ml)
	1 tablespoon (15 ml)	1 tablespoon (15 ml)	1 tablespoon (15 ml)
	3¾ cups (925 ml)	3 cups + 2 tablespoons (780 ml)	2½ cups (625 ml)
	2 tablespoons (30 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
or bread machine	2 teaspoons (10 ml)	1¼ teaspoons (9 ml)	1½ teaspoons (7 ml)
	¾ cup (175 ml)	½ cup (125 ml)	⅓ cup (75 ml)
d, patted dry	¾ cup (175 ml)	½ cup (125 ml)	⅓ cup (75 ml)

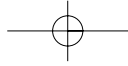


salt, honey, bread flour, nonfat milk, and yeast, in order listed, in the bread pan fitted with the kneading paddle. Place the convection Bread Maker. Press Menu and select White cycle. Press Crust and select Medium (or to taste). Press Start to mix, Mix-in's tone sounds, add blue cheese and olives. If desired, when pause tone sounds, remove dough and paddle, reshape pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread cool.

soak eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Use vital wheat gluten in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

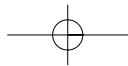
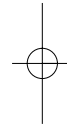


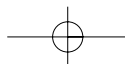


	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
hal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

93 (24% from fat) • carb. 14g • pro. 3g • fat 2g • sat. fat 1g • chol. 12mg • sod. 254mg • calc. 22mg • fiber 1g

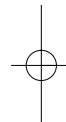




Sun-dried Tomato and Mozzarella Bread

White Bread Cycle / Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
(C)	1 cup (250 ml)	¾ cup + 1 tablespoon (165 ml)	½ cup + 3 tablespoons (170 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	¾ teaspoon (4 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	3¾ cups (925 ml)	2¾ cups (675 ml)	2 cups (500 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
cheese	1¼ cups (300 ml)	6 ounces (170 ml)	4 ounces (115 g)
tomatoes, sliced	¼ cup + 2 tablespoons (80 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)



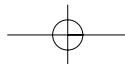
Combine flour, Italian seasoning and yeast, in order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Bake. When Mix-in's tone sounds, add cheese and tomatoes. When pause signal sounds, remove dough and kneading paddle and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack when allowed to cool.

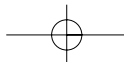
Using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Use active yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
(optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

81 (22% from fat) • carb. 12g • pro. 3g • fat 2g • sat. fat 1g • chol. 6mg • sod. 103mg • calc. 41mg • fiber 12g





Beer Bread

White Bread Cycle/Delay Start Timer - Yes

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
re – may use “light”	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	1 tablespoon + 1 teaspoon (20 ml)	1 tablespoon (15 ml)	2½ teaspoons (12 ml)
	3¼ cups (925 ml)	3 cups (750 ml)	2¼ cups (300 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

er listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker.
 . Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake.
 remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is
 m machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

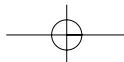
would not drink – it adds flavour to the bread.

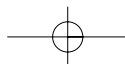
Using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.
 rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
nal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

ies 67 (4% from fat) • carb. 13g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 3mg • fiber 1g

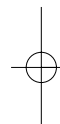




Potato Bread

White Bread Cycle / Delay Start Timer - Yes

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Preheated to 80°–90°F (27°–32°C)	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)	6 tablespoons (90 ml)
1 cm) pieces	2 tablespoons (30 ml)	1 tablespoon (15 ml)	1 tablespoon (15 ml)
Temperature*	1	1	1
Without milk, butter or seasonings)	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	1 teaspoon (5 ml)	1 teaspoon (5 ml)	½ teaspoon (2 ml)
	4 cups (1 L)	3 cups (750 ml)	2¼ cups (550 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon + 1 teaspoon (20 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon + 1 teaspoon (20 ml)
For bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)



As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is complete, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Soften eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

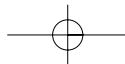
Using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.

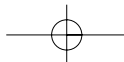
Use active yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
(optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

188 (14% from fat) • carb. 12g • pro. 2g • fat 1g • sat. fat 0g • chol. 10mg • sod. 105mg • calc. 11mg • fiber 0g

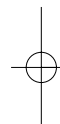




Three-Cheese Bread

White Bread Cycle/Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Flour	¾ cup + 2 tablespoons (205 ml)	¾ cup + 1 tablespoon (165 ml)	7 tablespoons (105 ml)
Water	½ cup (125 ml)	6 tablespoons (90 ml)	¼ cup (50 ml)
Cheddar cheese	1 cup (250 ml/4 oz.)	¾ cup (175 ml/3 oz.)	½ cup (125 ml/2 oz.)
Butter	½ cup (125 ml/2 oz.)	¼ cup (75 ml/1½ oz.)	¼ cup (50 ml/1 oz.)
Salt	2 tablespoons (30 ml)	4½ teaspoons (22 ml)	1 tablespoon (15 ml)
Yeast	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
Olive oil	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Bacon	4¼ cups (1.06 L)	3 cups + 3 tablespoons (795 ml)	2 cups + 2 tablespoons (530 ml)
For bread machine	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)



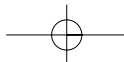
As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is complete, remove from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

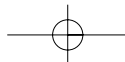
Bacon Bread – When selecting Menu choices, choose Mix-ins. Add ¾–½–¼ cup (150 ml - 125 ml - 75 ml) cooked diced bacon

To prepare using Rapid White bread cycle: Select Rapid White, medium crust, loaf size. Add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)] (made without bacon):
 84 (26% from fat) • carb. 12g • pro. 4g • fat 2g • sat. fat 1g • chol. 7mg • sod. 51mg • calc. 59mg • fiber 0g





Basic Honey Whole Wheat Bread

Whole Wheat Bread Cycle/Delay Start Timer - Yes

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1¼ cups (300 ml)	1 cup + 1 tablespoon (265 ml)	1 cup (250 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
1 cm) ure	2½ tablespoons (37 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
	2½ cups (625 ml)	2 cups (500 ml)	1½ cups (300 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

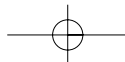
Order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and tone sounds, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

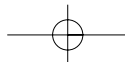
Using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size. Use vital wheat gluten in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
nal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 73 (15% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 1g • chol. 3mg • sod. 99mg • calc. 5mg • fiber 1g





Buttermilk Whole Wheat Bread

Whole Wheat Bread Cycle / Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
°-32°C)	1½ cups (375 ml)	1¼ cups (300 ml)	1 cup + 1 tablespoon (265 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
e syrup)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	4 cups (1 L)	3¾ cups (800 ml)	2 cups + 6 tablespoons (590 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	¾ cup (150 ml)	½ cup (125 ml)	⅓ cup (75 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

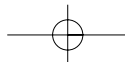
As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When done, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

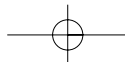
Using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size. Add vital wheat gluten in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
mal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

74 (5% from fat) • carb. 15g • pro. 3g • fat 0g • sat. fat 0g • chol. 1mg • sod. 115mg • calc. 26mg • fiber 2g

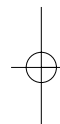




Multi-Grain Cereal Wheat Bread

Whole Wheat Bread Cycle / Delay Start Timer – No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1¼ cups (300 ml)	¾ cup + 3 tablespoons (220 ml)	½ cup + 2 tablespoons (155 ml)
	½ cup (75 ml)	¼ cup (50 ml)	2 tablespoons + 2 teaspoons (40 ml)
cm) ure	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)	1½ tablespoons (22 ml)
	2 tablespoons (30 ml)	4½ teaspoons (22 ml)	1 tablespoon (15 ml)
	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
	2 cups (500 ml)	1½ cups (375 ml)	1 cup (250 ml)
	2 cups (500 ml)	1½ cups (375 ml)	1 cup (250 ml)
	2¾ cups (650 ml)	2 cups (500 ml)	1½ cups (325 ml)
or bread machine	2½ teaspoons (12 ml)	2 teaspoons (10 ml)	1¼ teaspoons (6 ml)



der listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. e Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and tone sounds, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When read from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

add raisins, dried cherries or cranberries: ¾ cup (175 ml) – ¾ cup (150 ml)– 6 tablespoons (90 ml), depending upon loaf size.

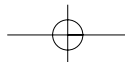
ing Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

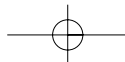
rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
nal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

64 (20% from fat) • carb. 11g • pro. 2g • fat 1g • sat. fat 1g • chol. 3mg • sod. 115mg • calc. 7mg • fiber 1g





Nutty Whole Wheat Bread

Whole Wheat Bread Cycle / Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
350°F (175°C)	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Crust (medium)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)	1 tablespoon (15 ml)
Maple syrup	1½ tablespoons (22 ml)	1 tablespoon (15 ml)	1 tablespoon (15 ml)
	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
	2½ cups (625 ml)	2 cups (500 ml)	1½ cups (375 ml)
For bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
Mix-ins (e.g. walnuts, pecans, or seeds)	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)

Maple syrup, bread flour, whole wheat flour, and yeast, in order listed, in the bread pan fitted with the kneading paddle. Place in a Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf Start to mix, knead, rise and bake. When Mix-in's tone sounds, add mixed nuts and seeds. When pause signal sounds, remove kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from wire rack to cool. Bread slices best when allowed to cool.

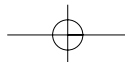
Using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

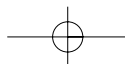
Use vital wheat gluten in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Yeast (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 90 (30% from fat) • carb. 13g • pro. 3g • fat 3g • sat. fat 1g • chol. 2mg • sod. 85mg • calc. 21mg • fiber 2g



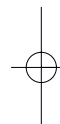


True 100% Whole Wheat Bread

Whole Wheat Bread Cycle/Delay Start Timer - Yes

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
(C)	1¼ cups (300 ml)	1 cup + 1 tablespoon (265 ml)	1 cup (250 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	4 cups (1 L)	3¾ cups (800 ml)	2 cups + 6 tablespoons (590 ml)
	5½ teaspoons (27.5 ml)	4½ teaspoons (22 ml)	3 teaspoons (15 ml)
For bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When done, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

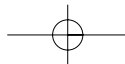


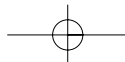
Using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size. Use active dry yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
(Normal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 61 (4% from fat) • carb. 13g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 99mg • calc. 6mg • fiber 2g

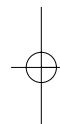




Whole Grain Whole Wheat Bread

Whole Wheat Cycle / Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1½ cups (375 ml)	1¼ cups (300 ml)	1 cup (250 ml) + 1 tablespoon (15 ml)
1 cm) ure	1¼ tablespoons (19 ml)	1 tablespoon (15 ml)	¾ tablespoon (4 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	2½ tablespoons (37 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
	3 cups + 6 tablespoons (840 ml)	2¾ cups (675 ml)	2 cups (500 ml)
	¾ cup (150 ml)	½ cup (125 ml)	½ cup (75 ml)
	2½ tablespoons (37 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
	½ cup (75 ml)	¼ cup (50 ml)	2 tablespoons (30 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)



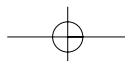
As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When done, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

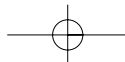
Using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size. Use active yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
nal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 69 (13% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 0g • chol. 1mg • sod. 101mg • calc. 7mg • fiber 2g

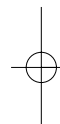




Wheat Bran Bread

Whole Wheat Cycle / Delay Start Timer - Yes

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1¼ cups (300 ml)	1 cup (250 ml)	1 cup + 1 tablespoon (265 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
l cm) ure	1½ tablespoons (22 ml)	1 tablespoon (15 ml)	¾ tablespoon (11 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	3¾ cups (925 ml)	3 cups (750 ml)	2¼ cups (550 ml)
	½ cup + 2 tablespoons (105 ml)	½ cup (75 ml)	¼ cup (50 ml)
	½ cup + 2 tablespoons (105 ml)	½ cup (75 ml)	¼ cup (50 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)



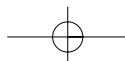
As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When done, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When done, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

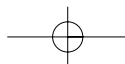
Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size. Press Start to mix, knead, rise and bake. Add yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
nal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

65 (11% from fat) • carb. 13g • pro. 3g • fat 1g • sat. fat 0g • chol. 1mg • sod. 100mg • calc. 16mg • fiber 2g



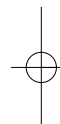


Pumpernickel Raisin Bread

Whole Wheat Cycle

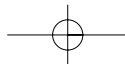
Delay Start Timer – Yes, but must be present to add raisins/caraway seeds

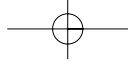
	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1¼ cups (300 ml)	¾ cup + 3 tablespoons (220 ml)	½ cup + 2 tablespoons (155 ml)
	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
	2½ cups (625 ml)	1¾ cups + 2 tablespoons (455 ml)	1¾ cups (300 ml)
	½ cup (125 ml)	6 tablespoons (90 ml)	¼ cup (50 ml)
	½ cup (125 ml)	6 tablespoons (90 ml)	¼ cup (50 ml)
	½ cup (75 ml)	½ cup (75 ml)	2 tablespoons + 2 teaspoons (40 ml)
der	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1¾ teaspoons (5.5 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)	6 tablespoons (90 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)



l, salt, bread flour, whole wheat flour, rye flour, cornmeal, cocoa powder, espresso powder, yeast, and vital wheat gluten, in the fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole st Light (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake.

dd raisins and caraway seeds. When pause tone sounds, dough and kneading paddle may be removed. Reshape dough and Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best

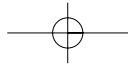
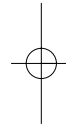


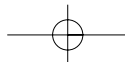


Prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust, loaf size.
Replace yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
(1/2)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:
Calories 81 (14% from fat) • carb. 16g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 113mg • calc. 11mg • fiber 1g

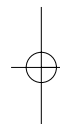




Gruyère and Walnut Wheat Bread

Wheat Cycle/ Delay Start Timer – Yes, but must be present to add nuts and cheese

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1½ cups (375 ml)	1½ cups (275 ml)	¾ cup (175 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
	2 cups (500 ml)	1½ cups (375 ml)	1 cup (250 ml)
	2 cups (500 ml)	1½ cups (375 ml)	1 cup (250 ml)
	¾ cup (150 ml)	½ cup (125 ml)	⅓ cup (75 ml)
	1 tablespoon (15 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1½ teaspoons (5.5 ml)
not processed cheese)	4 ounces (115 g)	3 ounces (90 g)	2 ounces (60 g)
	¾ cup (175 ml)	½ cup (125 ml)	⅓ cup (75 ml)



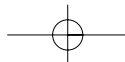
yeast, salt, bread flour, whole wheat flour, wheat germ, optional thyme, and yeast, in order listed, in the bread pan fitted with the kneading paddle in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or Medium-Light) dough size. Press Start to mix, knead, rise, and bake. When Mix-in's tone sounds, add grated Gruyère and walnuts. When done, kneading paddle may be removed. Reshape dough and replace in baking pan. When cycle is completed, remove bread from wire rack to cool. Bread slices best when allowed to cool.

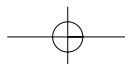
Using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size. Use vital wheat yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

130 (57% from fat) • carb. 11g • pro. 4g • fat 8g • sat. fat 2g • chol. 4mg • sod. 160mg • calc. 41mg • fiber 1g



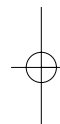


French Bread Loaf

French/Italian Bread Cycle
Delay Start Timer - Yes

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1½ cups (375 ml)	1¼ cups + 1 tablespoon (315 ml)	1 cup + 1 tablespoon (265 ml)
	1½ teaspoons (7 ml)	1¼ teaspoons (6 ml)	¾ teaspoon (4 ml)
	4 cups (1 L)	3½ cups (875 ml)	2 cups + 6 tablespoons (590 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press French/Italian. Press Crust and select Light or Medium crust (to taste). Press Loaf and select dough Size. Press Start to mix, knead, and rise. When the kneading paddle has finished, you will hear a signal sound, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press start to continue. When the cycle is complete, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

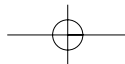


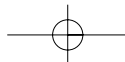
Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size. Replace yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
or bread machine	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 69 (4% from fat) • carb. 14g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 123mg • calc. 3mg • fiber 0g





Rustic Italian Loaf

French/ Italian Bread Cycle

Delay Start Timer – Yes, but must be present to add sesame seeds

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
(C)	1½ cups (375 ml)	1 cup (250 ml)	¾ cup (175 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
d coarse)	¼ cup (125 ml)	¼ cup (75 ml)	¼ cup (50 ml)
r bread machine	2½ teaspoons (12 ml)	1¾ teaspoons (9 ml)	1¼ teaspoons (7 ml)
	1 tablespoon (15 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)

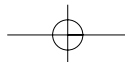
ugar, bread flour, wheat bran, and yeast, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Maker. Press Menu and select French/Italian. Press Crust and select Medium (or to taste). Press Loaf and select dough size. and bake. If desired, select Pause when pause signal sounds at end of second knead. Remove dough and kneading paddle. place in bread pan. Sprinkle with sesame seeds. (If you are not there at this point, omit sesame seeds from recipe – it will not be very good.) Press Start to continue rising and baking. Bread is done when end tone sounds and switches to Warm. When read from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

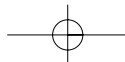
Prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust, loaf size. Use vital wheat gluten in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
nal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

62 (20% from fat) • carb. 11g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 85mg • calc. 4mg • fiber 1g





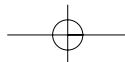
Country French Loaf with Olives and Rosemary

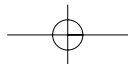
French/Italian Bread Cycle

Delay Start Timer – Yes, but must be present to add olives

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1½ cups + 2 tablespoons (405 ml)	1¼ cups (300 ml)	¾ cup + 1 tablespoon (190 ml)
	1 tablespoon (15 ml)	2¼ teaspoons (11 ml)	1½ teaspoons (7 ml)
	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
	2½ cups (625 ml)	1¾ cups + 2 tablespoons (455 ml)	1¾ cups (300 ml)
	½ cup (125 ml)	6 tablespoons (90 ml)	¼ cup (50 ml)
	½ cup (125 ml)	6 tablespoons (90 ml)	¼ cup (50 ml)
	½ cup (75 ml)	¼ cup (50 ml)	2 tablespoons + 2 teaspoons (40 ml)
or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1½ teaspoons (5.5 ml)
es, drained, patted before measuring	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)

ney, rosemary, bread flour, barley flour, whole wheat flour, rye flour, and yeast, in order listed, in Bread pan fitted with bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select French/Italian. Press Crust and select Medium select dough size. Press Start to mix, knead, rise and bake, adding halved olives when Mix-in's signal sounds. If desired, nal sounds at end of second knead. Remove dough and kneading paddle. Shape dough into loaf and replace in bread pan. and baking. Bread is done when end tone sounds and switches to Warm. When cycle is completed, remove bread from rack to cool. Bread slices best when allowed to cool.

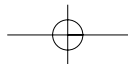
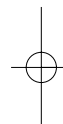


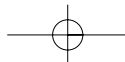


Using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size.
Replace yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
(total)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:
Calories 66 (33% from fat) • carb. 9g • pro. 2g • fat 2g • sat. fat 0g • chol. 0mg • sod. 114mg • calc. 3mg • fiber 1g



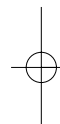


Herbed Dill French Bread

French/Italian Bread Cycle
 Delay Start Timer - Yes

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1½ cups (375 ml)	1¼ cups (300 ml)	1 cup (250 ml)
	3 tablespoons (45 ml)	2 tablespoons (30 ml)	1 tablespoon (15 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	4 cups (1 L)	3¾ cups (800 ml)	2 cups + 6 tablespoons (590 ml)
	3 teaspoons (15 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press French/Italian. Press Crust and select Medium. Press Start to mix, knead, rise and bake. When pause signal sounds, remove bread from pan. If desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from rack to cool. Bread slices best when allowed to cool.

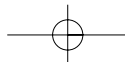


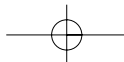
Using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (11 ml)	2 teaspoons (10 ml)
Optional	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 78 (17% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 99mg • calc. 5mg • fiber 1g



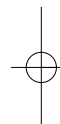


Parmesan Peppercorn French Bread

French/Italian Bread Cycle
 Delay Start Timer - Not recommended

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
	4 tablespoons (60 ml)	3 tablespoons (45 ml)	2¼ tablespoons (34 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	¾ cups (925 ml)	3 cups (750 ml)	2¼ cups (550 ml)
	¾ cup (150 ml)	½ cup (125 ml)	¼ cup (75 ml)
opper	¾ teaspoon (3.5 ml)	½ teaspoon (2 ml)	¼ teaspoon (1.5 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

as listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. French/Italian. Press Crust and select Light or Medium. Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is complete, remove from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

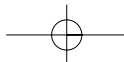


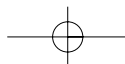
Using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size. Add vital wheat gluten in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
mal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 78 (23% from fat) • carb. 13g • pro. 2g • fat 2g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 3mg • fiber 1g

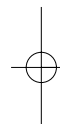




Pignoli Bread

French/Italian Cycle
 Delay Start Timer - Yes

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1½ cups (375 ml)	1 cup (250 ml)	1 cup (250 ml)
	3 tablespoons + 2 teaspoons (55 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	4 cups (1 L)	3 cups (750 ml)	2 cups + 6 tablespoons (590 ml)
	¼ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)
	¾ cup (150 ml)	½ cup (125 ml)	½ cup (75 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)



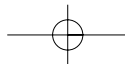
flour, semolina flour, and yeast, in order listed, in bread pan fitted with kneading paddle. Press Menu and select French/Italian. Press Crust (or to taste). Press Loaf and select dough size. Press Start to mix/knead, rise and bake, adding pignoli/pine nuts when kneading begins. Press Pause when pause signal sounds at end of second knead. Remove dough and kneading paddle. Shape dough into loaf. Press Start to continue rising and baking. Bread is done when end tone sounds and unit switches to Warm. When cycle is complete, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

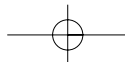
Using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size. Press Start. Use active dry yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 101 (32% from fat) • carb. 14g • pro. 3g • fat 4g • sat. fat 1g • chol. 0mg • sod. 98mg • calc. 4mg • fiber 1g



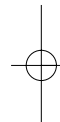


Semolina Bread with Fennel and Golden Raisins

French/Italian Cycle – Medium Crust

Delay Start Timer – yes, but must be present to add raisins

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1¾ cups (400 ml)	1¼ cups + 1 tablespoon (315 ml)	¾ cup + 2 tablespoons (205 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	3 cups (750 ml)	2¼ cups (550 ml)	1½ cups (375 ml)
	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
or bread machine	2¼ teaspoons (11 ml)	1¼ teaspoons (9 ml)	1¼ teaspoons (6 ml)
	¾ cup (175 ml)	¾ cup (150 ml)	6 tablespoons (90 ml)



..., sugar, semolina flour, bread flour, and yeast, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in Bread Maker. Press Menu and select French/Italian. Press Crust and choose Medium (or to taste). Press Loaf and select dough, rise and bake, adding raisins when Mix-in's signal sounds. If desired, select Pause when pause signal sounds at end of rise and kneading paddle. Shape dough into loaf and replace in bread pan. Press Start to continue rising and baking. Bread is done and switches to Warm. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices

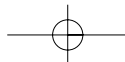
Using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size.

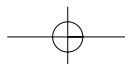
Use active yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Optional)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 84 (3% from fat) • carb. 18g • pro. 3g • fat 0g • sat. fat 0g • chol. 0mg • sod. 85mg

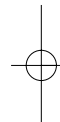




Banana Walnut Loaf

Quick Bread/Cake Cycle
 Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Temperature*	2 eggs	2 eggs	1 egg
	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
	1½ cups (375 ml)	1¼ cups (300 ml)	1 cup (250 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	1½ cups (325 ml)	1 cup (250 ml)	¾ cup (150 ml)
flour	2½ cups (650 ml)	2 cups (500 ml)	1½ cups (375 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	¾ cup (175 ml)	¾ cup (150 ml)	½ cup (125 ml)

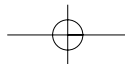


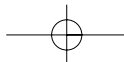
Prepared in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick Bread. Press Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 10 minutes, remove bread from bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

Pre-soak eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

146 (40% from fat) • carb. 20g • pro. 2g • fat 7g • sat. fat 3g • chol. 24mg • sod. 141mg • calc. 13mg • fiber 1g

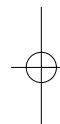




Carrot Cake Bread

Quick Bread/Cake Cycle

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	6 tablespoons (90 ml)	4½ tablespoons (67 ml)	3 tablespoons (45 ml)
Temperature*	2	2	1
	½ cup (150 ml)	½ cup (125 ml)	½ cup (75 ml)
	½ cup (75 ml)	¼ cup (50 ml)	2 tablespoons + 2 teaspoons (40 ml)
Fruit (from can)	½ cup (75 ml)	¼ cup (50 ml)	2 tablespoons + 2 teaspoons (40 ml)
	1½ cups (400 ml)	1¼ cups (300 ml)	½ cup + ½ cup (200 ml)
	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	¼ teaspoon (1 ml)	¼ teaspoon (1 ml)	¼ teaspoon (0.5 ml)
	¼ teaspoon (1 ml)	¼ teaspoon (1 ml)	¼ teaspoon (0.5 ml)
Yeast	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	1½ cups (325 ml)	1 cup (250 ml)	¾ cup (150 ml)
Butter	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
	½ teaspoon (2 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)

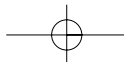


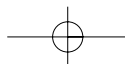
Prepared in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press menu and select Quick Bread. Press 1 to select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 10 minutes, lift lid and scrape bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

Prep hard-boiled eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

107 (34% from fat) • carb. 17g • pro. 1g • fat 4g • sat. fat 0g • chol. 13mg • sod. 46mg • calc. 11mg • fiber 1g

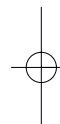




Date Nut Bread

Quick Bread/Cake Cycle
 Delay Start Timer - No

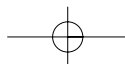
	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
1/2 cup (125 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
	¾ cup (175 ml)	¾ cup (150 ml)	½ cup (125 ml)
	1½ cups (425 ml)	1½ cups (325 ml)	1½ cups (325 ml)
	1 teaspoon (5 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
	1 teaspoon (5 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
	½ teaspoon (2 ml)	½ teaspoon (2 ml)	½ teaspoon (2 ml)
	1 teaspoon (5 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
	½ cup (125 ml)	½ cup (75 ml)	½ cup (75 ml)

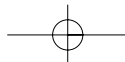


Place batter in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick Bread/Cake Cycle. Press Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 10 minutes, remove top of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

Nutritional information per serving [1 ounce (28 g)]:

106 (26% from fat) • carb. 19g • pro. 2g • fat 3g • sat. fat 1g • chol. 4mg • sod. 157mg • calc. 6mg • fiber 1g

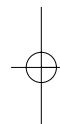




Lemon Poppy Seed Bread

Quick Bread/Cake Cycle
 Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Temperature)	¾ cup (175 ml)	¾ cup (150 ml)	½ cup (125 ml)
	¼ cup (50 ml)	3 tablespoons (45 ml)	3 tablespoons (45 ml)
	2 teaspoons (10 ml)	2 teaspoons (10 ml)	2 teaspoons (10 ml)
d	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
perature*	3	2	2
	1 teaspoon (5 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
	1½ cups (375 ml)	1 cup (250 ml)	¾ cup (175 ml)
	2¼ cups (550 ml)	1½ cups (375 ml)	1¼ cups (300 ml)
	1 teaspoon (5 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
	1½ teaspoons (7 ml)	1¼ teaspoons (6 ml)	1¼ teaspoons (6 ml)

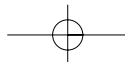


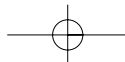
ted, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick
 select Medium or Dark crust. Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for
 om of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause
 if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to
 allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

111 (30% from fat) • carb. 18g • pro. 2g • fat 4g • sat. fat 2g • chol. 35mg • sod. 48mg • calc. 20mg • fiber 0g

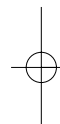




Pumpkin Walnut Bread

Quick Bread/Cake Cycle
 Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Temperature*	2	2	2
	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
flour	2¼ cups (550 ml)	1¾ cups (400 ml)	1 cup + 2 tablespoons (280 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	½ teaspoon (2 ml)	¼ teaspoon (1 ml)	¼ teaspoon (1 ml)
	¼ teaspoon (1 ml)	¼ teaspoon (1 ml)	¼ teaspoon (1 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)

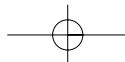


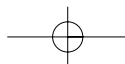
ated, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 min- bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. ed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

l eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

109 (33% from fat) • carb. 14g • pro. 2g • fat 4g • sat. fat 1g • chol. 27mg • sod. 96mg • calc. 17mg • fiber 1g

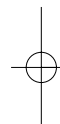




Sour Cream Chocolate Tea Loaf

Quick Bread/Cake Cycle
 Delay Start Timer – No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)	6 tablespoons (90 ml)
	¾ cup (150 ml)	½ cup (125 ml)	½ cup (75 ml)
Temperature*	2	2	1
	¾ cup (175 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
	½ cup (125 ml)	¼ cup (75 ml)	¼ cup (50 ml)
flour	1½ cups (425 ml)	1½ cups (325 ml)	¾ cup + 2 tablespoons (205 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	½ teaspoon (2 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
	½ teaspoon (2 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	¾ cup (150 ml)	½ cup (125 ml)	½ cup (75 ml)
	½ cup (125 ml)	¼ cup (75 ml)	¼ cup (50 ml)
	½ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)

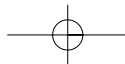


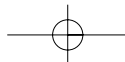
ted, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick
 select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for
 om of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause
 if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to
 allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

110 (29% from fat) • carb. 18g • pro. 2g • fat 4g • sat. fat 1g • chol. 16mg • sod. 72mg • calc. 21mg • fiber 1g

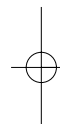




Zucchini Bread

Quick Bread/Cake Cycle
Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Temperature*	2	2	2
	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
flour	2 cups (500 ml)	1½ cups (375 ml)	1 cup + 2 tablespoons (280 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	½ teaspoon (2 ml)	¼ teaspoon (1 ml)	¼ teaspoon (1 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	½ teaspoon (2 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
	½ teaspoon (2 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
	½ cup (125 ml)	½ cup (75 ml)	½ cup (125 ml)

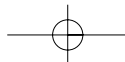


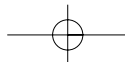
ted, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and Select Quick select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press n cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. rap in plastic wrap to maintain freshness when completely cooled.

eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

123 (38% from fat) • carb. 17g • pro. 2g • fat 5g • sat. fat 1g • chol. 27mg • sod. 125mg • calc. 15mg • fiber 1g

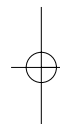




Nutty Low-Carb Bread

Low-Carb Cycle/Delay Start Timer - No

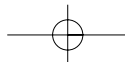
	Large – 2 pounds	Medium – 1½ pounds
C)	1½ cups (375 ml)	1¼ cups (300 ml)
)	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
	1¼ tablespoons (19 ml)	1 tablespoon (15 ml)
	¼ teaspoon (4 ml)	½ teaspoon (2 ml)
	1¼ cups (300 ml)	1 cup (250 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
mpkin seeds	¾ cup (150 ml)	½ cup (125 ml)
and pecans	¾ cup (150 ml)	½ cup (125 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

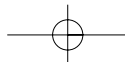


As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Low-Carb. Press Crust and select Medium (or to taste). Press Loaf and choose dough size. Press Start to mix, knead, rise and bake. Remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 55 (22% from fat) • carb. 7g • pro. 4g • fat 1g • sat. fat 0g • chol. 1mg • sod. 12mg • calc. 27mg • fiber 1g

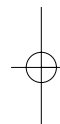




Low-Carb Buttermilk Bread

Low-Carb Cycle / Delay Start Timer - No

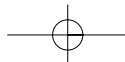
	Large – 2 pounds	Medium – 1½ pounds
°–32°C)	1½ cups (375 ml)	1¾ cups (425 ml)
	1¼ tablespoons (19 ml)	1 tablespoon (15 ml)
	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	1¼ cups (300 ml)	1 cup (250 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

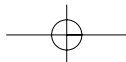


as listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 55 (22% from fat) • carb. 7g • pro. 4g • fat 1g • sat. fat 0g • chol. 1mg • sod. 12mg • calc. 27mg • fiber 1g

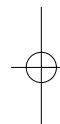




Low-Carb Cinnamon Bread

Low-Carb Cycle / Delay Start Timer- No

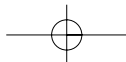
	Large – 2 pounds	Medium – 1½ pounds
	1¼ cups (300 ml)	1 cup (250 ml)
	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
	1 tablespoon + 1 teaspoon (20 ml)	1 tablespoon (15 ml)
	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	1¼ cups (300 ml)	1 cup (250 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	½ cup (125 ml)	¼ cup (50 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	1 cup (250 ml)	¾ cup (175 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

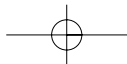


As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 84 (37% from fat) • carb. 9g • pro. 5g • fat 4g • sat. fat 1g • chol. 2mg • sod. 52mg • calc. 49mg • fiber 1g

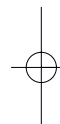




Low-Carb Molasses Bread

Low-Carb Cycle / Delay Start Timer - No

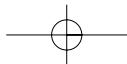
	Large – 2 pounds	Medium – 1½ pounds
C)	1½ cup (375 ml)	1¼ cups (300 ml)
	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
	1¼ tablespoons (19 ml)	1 tablespoons (15 ml)
	¼ teaspoon (4 ml)	½ teaspoon (2 ml)
	1¼ cup (300 ml)	1 cup (250 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

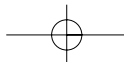


As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 55 (22% from fat) • carb. 7g • pro. 4g • fat 1g • sat. fat 0g • chol. 1mg • sod. 12mg • calc. 27mg • fiber 1g

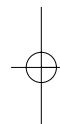




Low-Carb Seed Bread

Low-Carb Cycle / Delay Start Timer - No

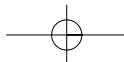
	Large – 2 pounds	Medium – 1½ pounds
C)	1 cup + 4 tablespoons (310 ml)	1 cups (250 ml)
)	4 tablespoons (60 ml)	2 tablespoons (30 ml)
	1 tablespoon 1 teaspoon (20 ml)	1 tablespoons (15 ml)
	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
	1¼ cup (300 ml)	1 cup (250 ml)
	1 cup (250 ml)	¾ cup (175 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	¼ cup (50 ml)	2 tablespoons (30 ml)
	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

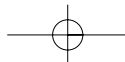


as listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 80 (31% from fat) • carb. 10g • pro. 4g • fat 3g • sat. fat 1g • chol. 2mg • sod. 41mg • calc. 33mg • fiber 1g

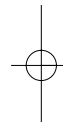




Lower-Carb Bacon and Cheese Bread

Low-Carb Cycle / Delay Start Timer - No

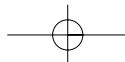
	Large – 2 pounds	Medium – 1½ pounds
C)	1 cup + 2 tablespoons (280 ml)	1¼ cups (300 ml)
	8 tablespoons (120 ml)	6 tablespoons (90 ml)
	½ teaspoon (2 ml)	½ teaspoon (2 ml)
	¾ cup (175 ml)	½ cup (125 ml)
	½ cup (125 ml)	⅓ cup (75 ml)
	⅔ cup (150 ml)	½ cup (125 ml)
	⅔ cup (150 ml)	½ cup (125 ml)
	½ cup (125 ml)	⅓ cup (75 ml)
	⅓ cup (75 ml)	¼ cup (50 ml)
	1 tablespoon (15 ml)	2½ teaspoons (12 ml)
se	4 ounces (115 g)	3 ounces (90 g)
	3 tablespoons (45 ml)	4½ teaspoons (22 ml)
d	8 medium slices	6 medium slices
or bread machine	3 teaspoons (15 ml)	2¼ teaspoons (11 ml)

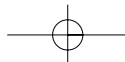


as listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

125 (41% from fat) • carb. 10g • pro. 9g • fat 6g • sat. fat 3g • chol. 13mg • sod. 159mg • calc. 95mg • fiber 2g

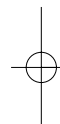




Cheesy Gluten-Free Loaf

Gluten-Free Cycle/Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds
Temperature*	1¾ cups (425 ml)	1½ cups (375 ml)
	3 tablespoons (45 ml)	2 tablespoons (30 ml)
	2	2
	3 tablespoons (45 ml)	2 tablespoons (30 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
	2 cups (500 ml)	1½ cups (375 ml)
	1 cup (250 ml)	¾ cup (175 ml)
	½ cup (125 ml)	½ cup (75 ml)
	¼ cup (50 ml)	2 tablespoons (30 ml)
	¼ cup (50 ml)	2 tablespoons (30 ml)
	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Cheese	¾ cup + 2 tablespoons (105 ml)	¾ cup (50 ml)
Cheese	¾ cup + 2 tablespoons (105 ml)	¾ cup (50 ml)
	¼ cup (50 ml)	2 tablespoons (30 ml)
For bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

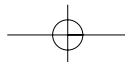


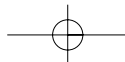
and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the bowl to incorporate and then add to the bread pan. Add yeast to the bread pan last. Place the bread pan in the Cuisinart™ Press Menu and select Gluten Free. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

113 (27% from fat) • carb. 17g • pro. 4g • fat 4g • sat. fat 1g • chol. 23mg • sod. 153mg • calc. 62mg • fiber 1g

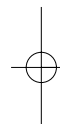




Gluten-Free Apple, Cheddar, Walnut Bread

Gluten-Free Cycle / Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds
Temperature*	2	2
1 cm pieces at room temperature	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
	¼ teaspoon (4 ml)	¼ teaspoon (4 ml)
	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
	1½ cups (375 ml)	1 cup + 1 tablespoon (265 ml)
	¾ cup (175 ml)	½ cup (125 ml)
	½ cup (75 ml)	¼ cup (50 ml)
	2 tablespoons (30 ml)	1½ tablespoons (25 ml)
	2 tablespoons (30 ml)	1½ tablespoons (25 ml)
	¼ cup (75 ml)	¼ cup (50 ml)
	¼ cup (75 ml)	¼ cup (50 ml)
	¼ cup (75 ml)	¼ cup (50 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
	½ teaspoon (2 ml)	½ teaspoon (2 ml)
For bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

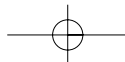


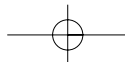
eggs and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the bowl to incorporate and then add to the bread pan. Add yeast to the bread pan last. Place the bread pan in the Cuisinart™ Slices Menu and select Gluten Free. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press start While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When bread is done, remove from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

127 (29% from fat) • carb. 19g • pro. 5g • fat 4g • sat. fat 1g • chol. 25mg • sod. 195mg • calc. 71mg • fiber 1g

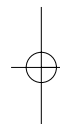




Gluten-Free Hazelnut Bread

Gluten-Free Cycle / Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds
Temperature (7°–32°C)	1½ cups (375 ml)	1 cup + 1 tablespoon (265 ml)
Oil (1 cm)	4 tablespoons (60 ml)	3 tablespoons (45 ml)
Apple syrup	4 tablespoons (60 ml)	3 tablespoons (45 ml)
Temperature*	2	1
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
	1¾ cups (425 ml)	1½ cups (325 ml)
	1 cup (250 ml)	¾ cup (175 ml)
	1 cup (250 ml)	¾ cup (175 ml)
	½ cup (125 ml)	½ cup (75 ml)
	½ cup (125 ml)	½ cup (75 ml)
	½ cup (125 ml)	½ cup (75 ml)
	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)
For bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

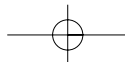


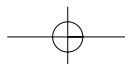
Apple syrup, eggs and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except the oil, in a mixing bowl to incorporate and then add to the bread pan. Add yeast to the bread pan last. Place the bread pan in the bread maker. Press Menu and select Gluten Free. Select dough size. Press Start to mix, knead, rise and bake. While the dough is rising, preheat the oven to 350°F (175°C). When the bread is done, remove the bread from the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from machine and cool on a wire rack. Bread slices best when allowed to cool.

Pre-soak the eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

117 (24% from fat) • carb. 20g • pro. 2g • fat 3g • sat. fat 1g • chol. 14mg • sod. 158mg • calc. 23mg • fiber 1g

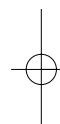




Gluten-Free Molasses Walnut Bread

Gluten-Free Cycle / Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds
Temperature*	2	1
Water	1 ¼ cups (325 ml)	1 ¼ cups (325 ml)
Oil	4 tablespoons (60 ml)	3 tablespoons (45 ml)
Yeast	4 tablespoons (60 ml)	3 tablespoons (45 ml)
Walnut Oil	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Walnut	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Flour	1 ½ cups (325 ml)	1 cup (250 ml)
Starch	1 cup (250 ml)	¾ cup (175 ml)
Apple Cider Vinegar	½ cup (150 ml)	½ cup (125 ml)
Molasses	¾ cups (175 ml)	½ cup + 1 tablespoon (140 ml)
Butter	¼ cup (50 ml)	2 tablespoons (30 ml)
Eggs	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)
Salt	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
Vanilla	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)
For bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

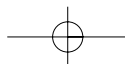


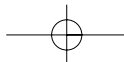
es, eggs and cider vinegar in the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for g bowl to incorporate and then add to the bread pan. Add the yeast to the bread pan last. Place the bread pan in the Maker. Press Menu button and Select Gluten Free. Select dough size. Press Start to mix, knead, rise and bake. While the e sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from rack to cool. Bread slices best when allowed to cool.

l eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

98 (33% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 1g • chol. 14mg • sod. 161mg • calc. 45mg • fiber 2g

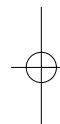




Gluten-Free Nut and Seed Bread

Gluten-Free Cycle / Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds
7°–32°C)	1¾ cups (425 ml)	1½ cups (325 ml)
1 cm) pieces at room temperature	4 tablespoons (60 ml)	3 tablespoons (45 ml)
	4 tablespoons (60 ml)	3 tablespoons (45 ml)
perature*	2	1
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
	1½ cups (325 ml)	1 cup (250 ml)
	1 cup (250 ml)	¾ cup (175 ml)
	¾ cup (150 ml)	½ cup (125 ml)
	¾ cups (175 ml)	½ cup + 1 tablespoon (140 ml)
	¼ cup (50 ml)	2 tablespoons (30 ml)
eds (walnuts, , pumpkin seeds)	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)
	¼ cup (50 ml)	2 tablespoons (30 ml)
	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
	1¾ teaspoons (6 ml)	1 teaspoon (5 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

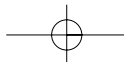


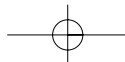
s, eggs and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for g bowl to incorporate and then add to the bread pan. Add the yeast to the bread pan last. Place the bread pan in the l Maker. Press Menu and select Gluten Free. Select dough size. Press Start to mix, knead, rise and bake. While the dough is the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from machineool. Bread slices best when allowed to cool.

l eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

105 (34% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 1g • chol. 14mg • sod. 161mg • calc. 46mg • fiber 2g

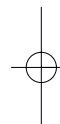




Gluten-Free Rye Bread

Gluten-Free Cycle/Delay Start Timer - No

	Large – 2 pounds	Medium – 1½ pounds
7°–32°C)	2 cups (500 ml)	1½ cups (375 ml)
1 cm) pieces at room temperature	4 tablespoons (60 ml)	3 tablespoons (45 ml)
perature*	2	2
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
	1 cup (250 ml)	¾ cup (175 ml)
	1 cup (250 ml)	¾ cup (175 ml)
	½ cup (125 ml)	½ cup (75 ml)
	½ cup (125 ml)	½ cup (75 ml)
	½ cup (125 ml)	½ cup (75 ml)
	¼ cup (50 ml)	2 tablespoons (30 ml)
	¼ cup (50 ml)	2 tablespoons (30 ml)
	5 teaspoons (25 ml)	1½ tablespoons (22 ml)
	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

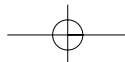


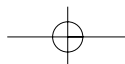
and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, incorporate and then add to the bread pan. Add the yeast to the bread pan last. Place the bread pan in the Cuisinart™
 Press Menu and select Gluten Free. Select dough size. Press Start to mix, knead, rise and bake. While the dough is kneading,
 pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove from bread pan and place on
 for best slicing results.

eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

87 (26% from fat) • carb. 13g • pro. 3g • fat 3g • sat. fat 1g • chol. 23mg • sod. 163mg • calc. 29mg • fiber 2g





French Bread Baguettes

Dough/Pizza Dough Cycle
 Delay Start Timer – Yes

	Large – 2 pounds (3 loaves)	Medium – 1½ pounds (2 loaves)	Small – 1 pound (1 or 2 loaves)
C)	1½ cups (375 ml)	1¼ cups (275 ml)	¾ cup (175 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
	3 tablespoons (45 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1¼ teaspoons (6 ml)
baguettes	pinch	pinch	pinch

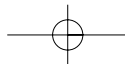
order listed, in the bread pan fitted with the kneading paddle and place in Cuisinart™ Convection Bread Maker. Press Menu and select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough, punch to deflate and let rest

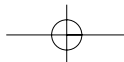
number of equal pieces, depending upon size prepared. Shape each piece of dough into a long narrow baguette and place on a surface dusted with cornmeal. Cover loosely with plastic wrap and let rise 30 to 40 minutes. While baguettes rise, place a pan of water in the oven and preheat oven to 425°F (220°C).

Use whole wheat or whole grain flour. Make 4 diagonal slashes in each loaf about ¼-inch (0.5 cm) deep using a serrated knife. Bake bread in preheated oven until golden and hollow-sounding when tapped. When cycle is completed, remove bread from machine and transfer to wire rack to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 72 (3% from fat) • carb. 15g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 177mg • calc. 4mg • fiber 1g





Bread-Machine Brioche

Dough/Pizza Dough Cycle
 Delay Start Timer – No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Temperature*	4	3	2
1-inch pieces,	8 tablespoons (120 ml)	6 tablespoons (90 ml)	4 tablespoons (60 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	3¾ cups (925 ml)	2¾ cups + 1 tablespoon (690 ml)	1¾ cups + 2 tablespoons (455 ml)
For bread machine	3 teaspoons (15 ml)	2¾ teaspoons (11 ml)	1½ teaspoons (7 ml)
Knead with 1 tablespoon (15 ml) water			

Sugar, powdered milk, salt, bread flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place in a Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. It is recommended to scrape the bowl after 10 minutes of kneading to ensure even distribution and mixing of ingredients. After rising, remove dough, punch to deflate and transfer to a well-buttered bowl. Cover with plastic wrap and refrigerate for 1 hour.

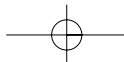
Divide dough into the number and size brioches desired. For 1 or 1½-pound brioche, remove ¼ of the dough. Shape the larger piece into a ball and place in a 1½-inch (4 cm) brioche mold. Press a hole in the centre about 1 inch (2 cm) deep. Shape the smaller piece into a ball and place in a 1-inch (2.5 cm) brioche mold. For 2 brioches, follow the same shaping directions, and place in ½-cup (125 ml) brioche molds. Cover loosely with plastic wrap and let rise in a draft-free place about 45 minutes. Preheat oven to 350°F (180°C).

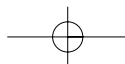
Bake in preheated oven for 15 to 20 minutes for individual brioches, and about 20 to 30 minutes for larger brioches, until golden-brown-sounding when tapped. Remove from pans and transfer to wire rack to cool. Bread slices best when allowed to cool.

Soften eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [one 2-ounce brioche (56 g)]:

198 (35% from fat) • carb. 26g • pro. 6g • fat 8g • sat. fat 4g • chol. 69mg • sod. 222mg • calc. 36mg • fiber 1g





Cheddar Breadsticks

Dough/Pizza Dough Cycle
 Delay Start Timer- yes

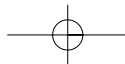
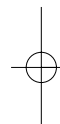
	Large – 40-45 sticks	Medium – 30 sticks	Small – 25 sticks
C)	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
	6 tablespoons (90 ml)	½ cup (75 ml)	¼ cup (50 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	¾ teaspoon (4 ml)
	1 teaspoon (5 ml)	½ teaspoon (2 ml)	¼ teaspoon (2 ml)
	3¾ cups (925 ml)	3 cups (750 ml)	2¼ cups (550 ml)
se	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

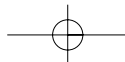
As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Use Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough from machine and surface. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.

Roll into a 1/4-inch (0.5 cm) thick, 10 inches (25 cm) long and between 16" (40 cm) and 24" (60 cm) inches wide, depending on the size of the dough. Roll so that its width runs from left to right. With a pizza cutter or sharp knife, cut strips that are each 1/2-inch (1 cm) wide. Twist each strip to resemble a straw. Place on parchment-lined baking sheet and cover with plastic and allow to rest for about 30 minutes. Once rested, brush with olive oil and bake until golden – about 15 to 20 minutes. Transfer to a wire rack to cool slightly and serve.

Nutritional information per breadstick:

Calories 83 (36% from fat) • carb. 10g • pro. 3g • fat 3g • sat. fat 0g • chol. 2mg • sod. 136mg • calc. 29mg • fiber 0g

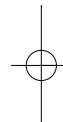




Sweet Potato Cloverleaf Rolls

Dough/Pizza Dough Cycle
 Delay Start Timer - No

	2 lbs. Dough – 18 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8 rolls
1 cup cubed mashed	12–14 ounces (336g – 392g) [1 cup (250 ml) mashed]	8–10 ounces (224g – 280g) [¾ cup (175 ml) mashed]	6–8 ounces (168g – 224g) [½ cup (125 ml) mashed]
from sweet potatoes			
	½ cup (125 ml)	¼ cup (75 ml)	¼ cup (50 ml)
oil	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
yeast temperature,	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
or bread machine	3 teaspoons (15 ml)	2 teaspoons (10 ml)	1 teaspoon (5 ml)



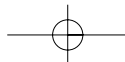
rolls

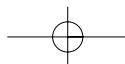
Boil sweet potatoes in a saucepan with water to cover by 1 inch (2 cm). Bring to a boil, then reduce heat and simmer until potatoes are tender, about 15 to 20 minutes, reserving cooking water. Measure out necessary amount of reserved cooking water for size of recipe being prepared: ½ cup (125 ml) for 18 rolls, ¼ cup (75 ml) for 12 rolls, and ¼ cup (50 ml) for 8 rolls. Mash sweet potatoes and measure out necessary amount for size recipe being prepared: 1 cup (250 ml) for 18 rolls, ¾ cup (175 ml) for 12 rolls, and ½ cup (125 ml) for 8 rolls.

Combine sweet potatoes, measured cooking liquid, nonfat dry milk, brown sugar, butter, salt, bread flour and yeast in baking pan fitted with lid. Add oil and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When dough is ready, remove from pan and divide into 18 – 12 – 9 equal portions, depending on size recipe prepared. Lightly coat regular muffin tin (18-hole, 12-hole, 9-hole) with oil. Place each dough ball into 3 equal portions. Roll each piece into a small ball. Arrange 3 small dough balls in each muffin cup. Cover with lid and let rise until doubled, about 30 to 40 minutes. Preheat oven to 375°F (190°C). When rolls have doubled in size, brush tops with milk. Bake 10 to 25 minutes, until lightly browned and hollow-sounding when tapped. Remove from muffin tins and serve warm. May be served hot or cold.

Nutritional information per roll:

199 (16% from fat) • carb. 36g • pro. 6g • fat 3g • sat. fat 2g • chol. 8mg • sod. 223mg • calc. 55mg • fiber 2g

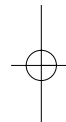




Molasses Whole Wheat Rolls with Currants and Pecans

Dough/Pizza Dough Cycle
 Delay Start Timer - No

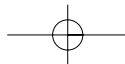
	2 lbs. Dough – 16 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8-10 rolls
	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	7 tablespoons (105 ml)
C)	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	7 tablespoons (105 ml)
ure	1½ tablespoons (22 ml)	1 tablespoon (15 ml)	1 tablespoon (15 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	2 cups (500 ml)	1½ cups (375 ml)	1 cup (250 ml)
	2 cups (500 ml)	1½ cups (375 ml)	1¼ cups (300 ml)
	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

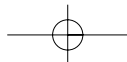


As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Use Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough from machine and place on a flat surface. Preheat oven to 350°F (180°C). Divide the dough into the number of pieces that the recipe size indicates. Roll each piece on a baking sheet lined with parchment paper and cover with plastic. Allow to rest for about 30 minutes until the rolls have doubled, snip 2–3 vents along top of each roll with sharp scissors and dust with whole wheat flour. Bake in oven for 25 minutes, until they are a dark golden. Once finished, transfer rolls to a wire cooling rack.

Nutritional information per roll:

181 (23% from fat) • carb. 31g • pro. 5g • fat 5g • sat. fat 1g • chol. 3mg • sod. 156mg • calc. 45mg • fiber 3g

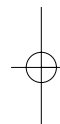




Pizza Dough

Dough/Pizza Dough Cycle
 Delay Start Timer - Yes

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
C)	1½ cups (325 ml)	1 cup (250 ml)	¾ cup (150 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
	3¼ cups (800 ml)	2½ cups (650 ml)	1¾ cups (425 ml)
	¾ cup (175 ml)	9 tablespoons (135 ml)	6 tablespoons (90 ml)
or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1¼ teaspoons (6 ml)

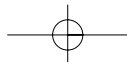


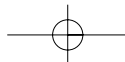
ted, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Select Dough/
 ze. Press Start to mix, knead and rise. When Dough Cycle is completed, deflate dough and use to make your favourite pizza.

our rather than using part whole wheat flour.

Nutritional information per serving [1 ounce (28g)]:

s 73 (14% from fat) • carb. 13g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 147mg • calc. 4mg • fiber 1g





Herb Focaccia

Dough/Pizza Dough Cycle/Delay Start Timer - Yes

Ingredient	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water	1½ cups (375 ml)	1½ cups (275 ml)	¾ cup (175 ml)
Yeast	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)	1½ tablespoons (25 ml)
Oil	1 tablespoon (15 ml)	2¼ teaspoons (11 ml)	1½ teaspoons (7 ml)
Salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
Herbs	4¼ cups (1.06 L)	3 cups + 3 tablespoons (795 ml)	2½ cups (525 ml)
For bread machine	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Select dough size. Press Start to mix, knead and rise. When cycle is completed remove dough from pan, punch to deflate and continue.

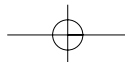
Ingredient	15x10-inch focaccia (30 cm x 20 cm)	12x8-inch focaccia (24 cm x 16 cm)	8x6-inch focaccia (16 cm x 12 cm)
Water	4 tablespoons (60 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Yeast	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Oil	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
Herbs (parsley, basil, etc.) – loosely packed	½ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)

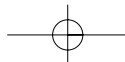
Brush with oil and sprinkle with cornmeal. After dough has rested, roll out on a lightly floured surface to the appropriate size and place under plastic wrap and let rise in a warm place until about doubled in size, about 40 to 50 minutes.

With oiled fingertips, press indentations into the dough about 1 inch (2.5 cm) apart and ½-inch (1 cm) deep. Drizzle with oil, salt, cheese and herbs. Place in preheated oven and bake until deep golden and puffed with a crispy crust, about 10 to 20 minutes.

Nutritional information per serving [1 ounce (28g)]:

100 cal (34% from fat) • carb. 13g • pro. 3g • fat 4g • sat. fat 1g • chol. 1mg • sod. 213mg • calc. 23mg • fiber 0mg

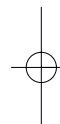




Soft Pretzels

Dough/Pizza Dough Cycle
 Delay Start Timer - Yes

	Large – 16 pretzels	Medium – 12 pretzels	Small – 8 pretzels
C)	1½ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
	1 tablespoon + ¼ cup (65 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
ed	1 tablespoon + 1 teaspoon (65 ml)	1 tablespoon (15 ml)	2½ teaspoons (12 ml)
	4 cups (1 L)	3¾ cups (800 ml)	2 cups + 6 tablespoons (590 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
	2 cups (500 ml)	2 cups (500 ml)	2 cups (500 ml)
	2 tablespoons (30 ml)	2 tablespoons (30 ml)	2 tablespoons (30 ml)



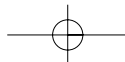
sugar, bread flour and yeast (do not add the second amount of water or the baking soda) in the bread pan fitted with the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press When cycle is completed, remove dough from machine and transfer to a floured surface. Divide dough into equal pieces the size. Roll each ball into a thin rope. Twist dough into a pretzel shape and place on a baking sheet lined with parchment allow pretzels to rest for about 20 to 30 minutes.

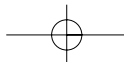
vide 5½ quart (5.2 L) sauté pan and bring to a boil. Preheat oven to 425°F (220°C). Place the 2 cups (500 ml) of water and stir and reserve. Once pretzels have rested and water comes to a boil, carefully slide pretzels into the boiling water one at a

s. Boil for 3 minutes total. Allow pretzels to drain on a wire cooling rack. Dip each pretzel into the stirred baking soda solution -lined baking sheet. Bake in the oven until dark and golden, approximately 15 to 20 minutes. When pretzels are finished,

Nutritional information per 2-ounce (56 g) pretzel:

s 141 (4% from fat) • carb. 28g • pro. 5g • fat 1g • sat. fat 0g • chol. 0mg • sod. 939mg • calc. 8mg • fiber 1g

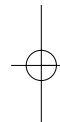




Whole Wheat Kalamata Bread

Dough/Pizza Dough Cycle/Delay Start Timer - No

	2 lbs. Dough – 16 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8-10 rolls
)	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
C)	7½ tablespoons (112 ml)	6 tablespoons (90 ml)	4½ tablespoons (67 ml)
	1½ tablespoons (22 ml)	1 tablespoon (15 ml)	1 tablespoon (15 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	1 tablespoon + 1 teaspoon (20 ml)	1 tablespoon (15 ml)	2 teaspoons (10 ml)
	2 cups (500 ml)	1½ cups (375 ml)	1 cup (250 ml)
	2 cups (500 ml)	1½ cups (375 ml)	1¼ cups (300 ml)
nd chopped	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)



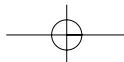
As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise.

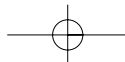
Remove dough from machine and transfer to a lightly floured surface. Preheat oven to 350°F (180°C). Divide the dough into the size size indicates. Roll each piece into an oval and place on a baking sheet lined with parchment paper and cover with plastic. Bake until the rolls have about doubled in size. Once rolls have doubled, cut 2 small slashes across each roll with a serrated knife. Brush with flour and bake in preheated oven for about 20 to 25 minutes, until they are a dark golden. Once finished, transfer rolls to a wire rack to cool.

For large loaves, shape the dough into large oval loaves. Follow the same directions for the rolls but shape the dough into one large oval-shaped loaf. If you prefer, divide the dough into two equal pieces and shape each loaf. Place on baking sheet lined with parchment and wrap the loaves in plastic. Let rest for 30 minutes, until the loaf has doubled in size. When loaf is ready, slash the top diagonally 3 times across the top. Bake in preheated oven for approximately 25 to 30 minutes until it is dark golden and sounds hollow when rapped on the bottom. Once finished, transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 83 (28% from fat) • carb. 13g • pro. 2g • fat 3g • sat. fat 0g • chol. 0mg • sod. 232mg • calc. 15mg • fiber 1g

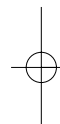




Garlic, Herb, and Cheese Knots

Dough/Pizza Dough Cycle
 Delay Start Timer - No

	2 lbs. Dough – 16 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8-10 rolls
	2 cloves	2 cloves	2 cloves
end	2 teaspoons (10 ml)	2 teaspoons (10 ml)	2 teaspoons (10 ml)
	1½ cups (325 ml)	1 cup (250 ml)	¾ cup (175 ml)
	2 tablespoons + 1 tablespoon (45 ml)	1½ tablespoons + 1 tablespoon (37 ml)	1 tablespoon + 1 teaspoon (20 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	4 cups (1 L)	3 cups (750 ml)	2¼ cups (550 ml)
	½ cup (75 ml)	¼ cup (50 ml)	2 tablespoons (30 ml)
	¼ cup (50 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
	2 ounces (56 g)	1½ ounce (42 g)	1 ounce (28 g)
or bread machine	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)	1¼ teaspoons (9 ml)



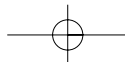
chopped garlic, Italian herbs, and 1 tablespoon (15 ml) of olive oil and mix well. Cover with plastic and reserve.

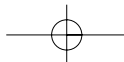
nts, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection
 and select the Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise.

move dough from machine and transfer to a lightly floured surface. Preheat oven to 350°F (180°C). Divide the dough into the
 size indicates. Roll each into a 10-inch (20 cm) rope and shape into a knot. Place on parchment-lined baking sheet, cover
 allow to rest for approximately 30 minutes. Bake in preheated oven for 15 to 18 minutes until lightly browned. Brush hot knots
 e oil mixture; let cool 5 to 10 minutes before serving.

Nutritional information per roll:

213 (22% from fat) • carb. 35g • pro. 6g • fat 5g • sat. fat 1g • chol. 5mg • sod. 312mg • calc. 78mg • fiber 1g



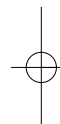


Onion Rye Rolls

Dough/Pizza Dough Cycle

Delay Start Timer - No

	2 lbs. Dough – 16 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8-10 rolls
	¾ cup (175 ml)	9 tablespoons (135 ml)	6 tablespoons (90 ml)
C)	½ cup (125 ml)	6 tablespoons (90 ml)	¼ cup (50 ml)
	2½ tablespoons (37 ml)	2 tablespoons (30 ml)	4 teaspoons (20 ml)
	1½ tablespoons (22 ml)	1 tablespoon + ½ teaspoon (17 ml)	2½ teaspoons (12 ml)
	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Unstuffed dry	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
	2½ cups (625 ml)	1½ cups + 2 tablespoons (405 ml)	1¼ cups (300 ml)
	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
	½ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)
	½ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)
For bread machine	2¼ teaspoons (11 ml)	1½ teaspoons (9 ml)	1¼ teaspoons (6 ml)
	1½ tablespoons (22 ml)	1 tablespoon + 1 teaspoon (20 ml)	2¼ teaspoons (11 ml)
	1 tablespoon (15 ml)	2¼ teaspoons (11 ml)	1½ teaspoons (7 ml)

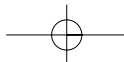


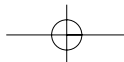
Order listed, in the bread pan fitted with the kneading paddle and place in the Cuisinart™ Convection Bread Maker. Press Menu
h. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough from machine and transfer
ough will be sticky. With floured hands, knead dough lightly until no longer sticky, adding flour as necessary. Divide dough into
est 5 minutes.

ment paper. With well-floured hands, roll each small piece of dough into a ball, then shape into a round about 3 inches in
aced on baking sheet. Cover with plastic wrap and let rise until light and about doubled in size, about 30 to 40 minutes.
C). Dust rolls with flour and cut 2 parallel or crossed slashes into each roll, about ¼-inch deep. Bake rolls for 20 to 25 minutes,
nsfer to a rack to cool completely before serving. These rolls are best when allowed to cool completely, but may be reheated to
od when sliced to make a sandwich or as a burger bun.

Nutritional information per roll:

174 (31% from fat) • carb. 26g • pro. 4g • fat 6g • sat. fat 3g • chol. 37mg • sod. 267mg • calc. 23mg • fiber 1g





Peanut Butter and Chocolate Rolls

Dough/Pizza Dough Cycle

Yeast – Not recommended (can substitute dry milk; see Tips and Hints, page 15 of Instructions)

	16 rolls	12 rolls	8 rolls
Temperature	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Yeast	½ cup (125 ml)	½ cup (75 ml)	½ cup (75 ml)
Oil	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)	1½ tablespoons (22 ml)
Salt	½ teaspoon (2 ml)	¾ teaspoon (2 ml)	¼ teaspoon (1 ml)
Water	2¾ cups (675 ml)	2 cups (500 ml)	1 cup + 6 tablespoons (340 ml)
For bread machine	2¾ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1½ teaspoons (5.5 ml)
Rolls	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)

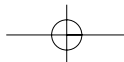
Combine brown sugar, salt, bread flour, and yeast in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Dough/Pizza Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, deflate. Let rest 10 minutes.

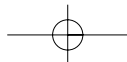
Divide into equal portions. Shape into balls, then flatten to ¾-inch-thick (2 cm) rounds. Arrange on parchment-lined baking sheets 1 inch (2.5 cm) apart. Cover with plastic wrap and let rise until nearly doubled, about 35 to 45 minutes. Preheat oven to 350°F (175°C).

Bake until hollow-sounding when tapped, about 25 minutes. Let cool 15 to 20 minutes on a rack before serving – they are very tempting. Chocolate morsels may be hot enough to cause a burn.

Nutritional information per serving (one roll):

Calories 219 (34% from fat) • carb. 31g • pro. 5g • fat 8g • sat. fat 3g • chol. 1mg • sod. 80mg • calc. 27mg • fiber 3g



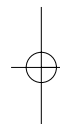


Cinnamon Swirl Rolls

Dough/Pizza Dough Cycle

Delay Start Timer – No (contains raw eggs and fresh milk)

	<i>24 cinnamon swirl rolls</i>	<i>18 cinnamon swirl rolls</i>	<i>12 cinnamon swirl rolls</i>
Temperature*	3	2	1
Temperature	10°–90°F (27°–32°C)		
Amount	¾ cup (150 ml)	½ cup (125 ml)	¼ cup (75 ml)
Amount	½ cup (125 ml)	¼ cup (75 ml)	¼ cup (50 ml)
Amount	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Amount	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
Amount	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
Amount	¾ cup (150 ml)	½ cup (75 ml)	¼ cup (75 ml)
Amount	2¼ teaspoons (11 ml)	1½ teaspoons (9 ml)	1½ teaspoons (5.5 ml)
Amount	6 tablespoons (90 ml)	4 tablespoons (60 ml)	3 tablespoons (45 ml)

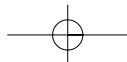


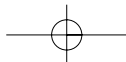
Pre-soak eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Filling

	<i>24 cinnamon swirl rolls</i>	<i>18 cinnamon swirl rolls</i>	<i>12 cinnamon swirl rolls</i>
Amount	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Amount	2½ tablespoons (37 ml)	1 tablespoon + 2½ teaspoons (27 ml)	1 tablespoon + 1 teaspoon (20 ml)
Amount	4 tablespoons (60 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Amount	½ cup (125 ml)	¼ cup (75 ml)	¼ cup (50 ml)

Mix butter, granulated sugar, salt, vanilla, flour, cornstarch, and yeast in the bread pan fitted with the kneading paddle. Place the mixture in the Convection Bread Maker. Select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is complete, remove rolls from the pan.





Pinch to deflate. For large and medium recipes, divide into 2 equal portions. Let rest 10 minutes. Place the filling ingredients in a bowl and mix with a whisk until well blended; reserve. Lightly coat 2 ten-inch (25 cm) round/2 nine-inch (22 cm) round/1 ten-inch (25 cm) round pan and reserve.

Rolls 12 inches (30 cm) wide and 1/2-inch (1 cm) thick. Brush each rectangle with melted butter to within one inch of one long edge on 3 sides, and sprinkle evenly with sugar/cinnamon mixture. Roll as for a jelly roll, ending with the unbuttered side. Pinch with a serrated knife into 12/9/12 equal portions. Arrange in prepared pans, cover with plastic wrap, and let rise 35 to 40 minutes at 375°F (180°C).

Rolls will be puffed with golden tops, and hollow-sounding when tapped.

Stir and whisk until smooth (this may also be done in a food processor fitted with the metal "s" blade, or with a hand mixer).

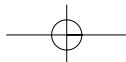
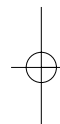
Apply cream cheese frosting. Spread or drizzle cream cheese frosting to taste.

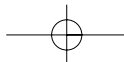
Cream Cheese Frosting

	24 cinnamon swirl rolls	18 cinnamon swirl rolls	12 cinnamon swirl rolls
	4 ounces (112 g)	3 ounces (84 g)	2 ounces (56 g)
temperature	1/4 cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
	1 teaspoon (5 ml)	3/4 teaspoon (4 ml)	1/2 teaspoon (2 ml)
	1 1/2 cups (375 ml)	1 1/4 cups (275 ml)	3/4 cup (175 ml)
	1 tablespoon (15 ml)	2 1/4 teaspoons (11 ml)	1 1/2 teaspoons (7 ml)

Nutritional information per serving (one roll):

239 (31% from fat) • carb. 37g • pro. 4g • fat 8g • sat. fat 5g • chol. 43mg • sod. 138mg • calc. 36mg • fiber 1g



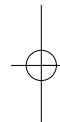


Basic Sweet Dough

Dough/Pizza Dough

Delay Start Timer – No (contains fresh dairy products and eggs)

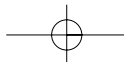
	2 pounds dough	1½ pounds dough	1 pound dough
Temperature*	3	2	1
Yeast (C)	¼ cup + 3½ tablespoons (102 ml)	6 tablespoons (90 ml)	4½ tablespoons (67 ml)
Oil	6 tablespoons (90 ml)	4½ tablespoons (67 ml)	3 tablespoons (45 ml)
Temperature, Eggs	6 tablespoons (90 ml)	4½ tablespoons (67 ml)	3 tablespoons + 2 teaspoons (55 ml)
Water	6 tablespoons (90 ml)	4½ tablespoons (67 ml)	3 tablespoons (45 ml)
Flour	4¼ cups (1.06 L)	3 cups + 1 tablespoon (765 ml)	2½ cups (525 ml)
For bread machine	1 tablespoon (15 ml)	2¼ teaspoons (11 ml)	1½ teaspoons (7 ml)

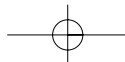


As shown, in bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Dough. Press Start to mix, knead and rise dough. When dough has risen and cycle is completed, remove dough from pan, 10 minutes before continuing. This dough may be used to make your favourite sweet breakfast/brunch treats.
Pre-soak eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 105 (31% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 2g • chol. 15mg • sod. 8mg • calc. 10mg • fiber 0g





Apricot Cheese Danish Braid

	2 pounds = 2 Danish Braids	1½ pounds = 1 Braid	1 pound = 1 Braid
Recipe 63			
Thickness (1 cm)	8 ounces (224 g)	6 ounces (168 g)	4 ounces (112 g)
Flour	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
	2 tablespoons (30 ml)	4 teaspoons (20 ml)	1 tablespoon (15 ml)
Temperature*	1	3 tablespoons (45 ml) (1 medium)	2 tablespoons (30 ml) (½ beaten egg – 1 small)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	12 tablespoons (180 ml), divided	9 tablespoons (135 ml), divided	6 tablespoons (90 ml)
	beaten with 1 tablespoon (15 ml) water		

cornstarch, egg, and vanilla in a medium bowl and whisk until smooth (this may also be done in a food processor fitted with the dough hook). Cover and refrigerate until ready to use.

Roll out dough into a rectangle 18x12 inches (45 cm x 30 cm) for 2-pound size or 12x8 inches (30 cm x 20 cm) for 1½-pound size. Place on a parchment-lined baking sheet. Spread cream cheese filling over the centre third (lengthwise) of dough with 6 (4½) tablespoons [90 (68 ml)] apricot preserves. Cut 1-inch (2.5 cm) wide strips from edge of filling to edge of dough. Begin braid by folding top row toward filling. Alternately fold strips at an angle from each side across filling toward center. Finish by stretching last strip and tucking under. Preheat oven to 350°F (180°C). Cover and let rise until doubled. Bake in preheated 350°F (180°C) oven for 30 to 40 minutes until golden brown and filling is set. Remove from oven. Cool on a wire rack, and pull parchment out from under the braid. Allow to cool. Serve plain, dust with powdered sugar, or drizzle with glaze.

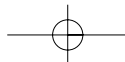
Hard-boil eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

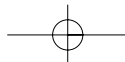
Vanilla Glaze

Mix 1 cup (250 ml) powdered sugar in a bowl with 2 teaspoons (10 ml) powdered sugar and ½ teaspoon (2 ml) vanilla extract. Add milk, a few drops at a time, until you reach a consistency that can be drizzled.

Nutritional information per serving [1 ounce (28 g)]:

158 (35% from fat) • carb. 22g • pro. 4g • fat 6g • sat. fat 3g • chol. 41mg • sod. 39mg • calc. 17mg • fiber 1g





Artisan Dough Cycle

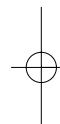
ough cycle, please remember that for this cycle, the liquids and other ingredients should be cool. Follow the
ions of the recipe. It is also important that the unit not be in a sunny, warm place while the Artisan Dough cycle
to have long, cool rises to develop the flavours and texture of the dough.

Rustic Baguette

Artisan Dough Cycle

About 1½ pounds dough

C)	1 cup (250 ml)
	1 tablespoon (15 ml)
	1½ teaspoons (7 ml)
	1 teaspoon (5 ml)
	3 cups (750 ml)
	½ cup (75 ml)
	2 tablespoons (30 ml)
or bread machine	2 teaspoons (10 ml)



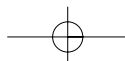
der listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker.
n Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from pan and transfer to a well-floured
let rest 10 minutes before continuing.

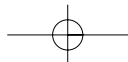
C). Divide dough into 2 equal pieces. Roll out into long cylindrical baguette shape. Place on baking sheet lined with parchment,
o rest for about 30 minutes.

y 3 times evenly across the top of the loaf. If desired, dust with additional bread flour. Bake in preheated oven until golden
utes. Bread will sound hollow when tapped. Remove from pan and transfer to wire rack to cool. Bread slices best when

Nutritional information per serving [1 ounce (28 g)]:

ns 76 (11% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 147mg • calc. 4mg • fiber 1g





Artisan Focaccia/Pizza

Artisan Dough Cycle

About 1½ pounds dough

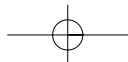
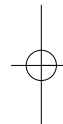
(C)	1½ cups (375 ml)
	2½ teaspoons (12 ml)
	2 teaspoons (10 ml)
	3½ cups (875 ml)
	½ cup (125 ml)
or bread machine	2 teaspoons (10 ml)

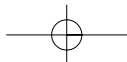
order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. In Dough. Press Start to mix, knead and rise. When cycle is complete, remove dough from pan and transfer to a well-floured surface. Let rest 10 minutes before continuing.

See the Dough/Pizza Dough section for preparation of focaccia.

Nutritional information per serving [1 ounce (28 g)]:

Calories 58 (4% from fat) • carb. 12g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 184mg • calc. 3mg • fiber 0g





Buttermilk Whole Wheat Walnut Boule

Artisan Dough Cycle/Time Delay - No

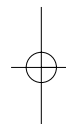
hour poolish (starter)

Large 2³/₄ pounds

	½ cup (125 ml)
st	½ teaspoon (2 ml)
	½ cup (125 ml)
	½ cup (75 ml)

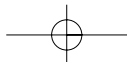
In a mixing bowl and stir vigorously until the mixture resembles a thick batter. Scrape the sides of the bowl with a rubber spatula. Cover with plastic wrap. Place in a moderately warm, draft-free location until the poolish has doubled. Allow the poolish to ferment for 12 to 24 hours before using.

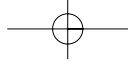
	Large 2³/₄ pounds
(C)	1 cup + 1 tablespoon (265 ml)
(-21°C)	1 cup + 1 tablespoon (265 ml)
	¾ teaspoon (4 ml)
	2 tablespoons (30 ml)
	2¾ cups (675 ml)
	2¾ cups (550 ml)
	¾ cup (175 ml)
or bread machine	½ teaspoon (2 ml)



Add remaining ingredients, in the order listed, to the bread pan fitted with the kneading paddle. Place the bread pan in the Bread Maker. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from the pan. Place on a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

(C).



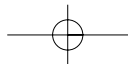
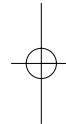


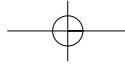
s. Shape each piece into a round. With the dough cupped in your hands, roll, seamed edges down, on the counter until the
n baking sheets lined with parchment and cover boules with plastic. Allow to rest for about 30 to 40 minutes until the boules

wheat flour and cut a cross approximately 3 inches (6 cm) long in the top of the loaf, cutting about ¼-inch (0.5 cm) into the
for about 25 to 30 minutes, until they are a dark golden and sound hollow when tapped. When finished, remove from pan and
Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

s 79 (18% from fat) • carb. 14g • pro. 3g • fat 2g • sat. fat 0g • chol. 0mg • sod. 47mg • calc. 13mg • fiber 1g





Cranberry Pistachio Boule

Artisan Dough Cycle

	2 Pounds
(C)	1½ cups (325 ml)
e syrup)	3 tablespoons (45 ml)
	2 tablespoons (30 ml)
	2 teaspoons (10 ml)
	1¾ cups (425 ml)
	1¾ cups (425 ml)
nt	2¼ teaspoons (11 ml)
lnuts	¾ cup (175 ml)
	¾ cup (150 ml)

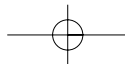
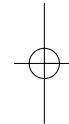
der listed, in the bread pan fitted with the kneading paddle. Press Menu and select Artisan Dough. Press Start to mix, knead
leted remove dough from pan and transfer to a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

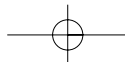
hment paper or a nonstick baking liner and dust with cornmeal. Shape dough into a round. With the dough cupped in your
own, on the counter until the underside is smooth. Flatten into a round, 10 inches (25 cm) in diameter. Cover with plastic wrap
ze, about 60 minutes.

, preheat oven to 425°F (220°C). Dust dough round with flour and cut a cross approximately 3 inches (6 cm) long in the top of
(0.5 cm) into the loaf. Place in the hot oven and bake for 15 minutes. Reduce oven temperature to 375°F (190°C). Bake for an
e bread is a rich brown, and sounds hollow when tapped. When finished, remove from pan and transfer to wire rack to cool.
ed to cool.

Nutritional information per serving [1 ounce (28 g)]:

s 87 (28% from fat) • carb. 12g • pro. 2g • fat 3g • sat. fat 0g • chol. 0mg • sod. 148mg • calc. 10mg • fiber 1g



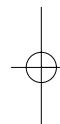


Hazelnut and Apricot Artisan Loaf

Artisan Dough Cycle

About 2 pounds dough

C)	1½ cups (375 ml)
	2 teaspoons (10 ml)
	1 tablespoon (15 ml)
	2½ cups (525 ml)
	½ cup (125 ml)
	½ cup (125 ml)
nt	2½ teaspoons (12 ml)
	½ cup (125 ml)
	¾ cup (150 ml)



honey, bread flour, whole wheat flour, barley flour, and yeast, in the order listed, in the bread pan fitted with the kneading
in the Cuisinart™ Convection Bread Maker. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When
ough from pan and transfer to a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

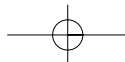
C).

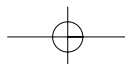
e that is approximately 16x12 inches (40 cm x 30 cm). Sprinkle the hazelnuts and apricots evenly along the surface of the
ndrical shape that is 3 inches (6 cm) wide. Pinch the ends to shape the loaf. Place on baking sheet lined with parchment,
st for about 30 minutes.

5 times along the top of the loaf and dust lightly with flour. Bake in preheated oven until golden and even, about 25 to
remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per service [1 ounce (28 g)]:

s 65 (18% from fat) • carb. 12g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 148mg • calc. 7mg • fiber 1g





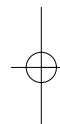
Semolina Loaf

Artisan Dough Cycle

About 2 pounds dough

C)	2 cups (500 ml)
	3 tablespoons (45 ml)
	1½ teaspoons (7 ml)
	4 teaspoons (20 ml)
	2 cups (500 ml)
	2 cups (500 ml)
	4 teaspoons (20 ml)
ant	2 teaspoons (10 ml)

der listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker.
n Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from pan and transfer to a well-floured
let it rest 10 minutes before continuing.



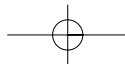
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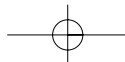
ces. Shape each piece into a round. With the dough cupped in your hands, roll, seamed edges down, on the counter until the
n prepared baking trays lined with parchment paper and cover with plastic wrap and let rest for 30 to 40 minutes, until the loaf

ugh round with flour and cut a cross approximately 3 inches (7.5 cm) long in the top of the loaf, cutting about ¼-inch (0.5 cm)
ed oven for 25 to 30 minutes, until it is golden brown and sounds hollow when tapped. When finished, remove from pan and
Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

s 83 (17% from fat) • carb. 14g • pro. 3g • fat 2g • sat. fat 0g • chol. 0mg • sod. 147mg • calc. 3mg • fiber 1g

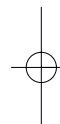




Challah Loaf

Sweet Breads Cycle Delay Start Timer – No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	1 cup (250 ml)	¾ cup (175 ml)	½ cup + 2 tablespoons (155 ml)
1 cm) ure	½ cup + 2 tablespoons (105 ml)	½ cup (75 ml)	¼ cup (50 ml)
perature*	2	1	1
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	3 tablespoons + 2 teaspoons (55 ml)	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)
	3¾ cups (925 ml)	3 cups (750 ml)	2¾ cups (550 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)



As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

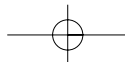
Soak eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

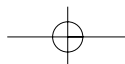
Prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size. Replace vital wheat gluten in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
al)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

128 (29% from fat) • carb. 20g • pro. 3g • fat 4g • sat. fat 2g • chol. 27mg • sod. 202mg • calc. 7mg • fiber 1g

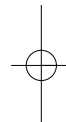




Panettone Loaf

Sweet Breads Cycle/Delay Start Timer – No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Crust thickness	½ cup (150 ml)	½ cup (125 ml)	½ cup (75 ml)
Crust depth	½ cup (75 ml)	½ cup (50 ml)	2 tablespoons (30 ml)
Temperature*	2	2	1
Yeast	3½ teaspoons (17 ml)	3 teaspoons (15 ml)	2 teaspoons (10 ml)
Oil	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Butter	½ cup (75 ml)	½ cup (50 ml)	2 tablespoons (30 ml)
Eggs	3 cups + 6 tablespoons (840 ml)	2¾ cups (675 ml)	2 cups (500 ml)
Vanilla	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Orange	¾ teaspoon (4 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
Candied citrus	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Water	¾ cup (150 ml)	½ cup (125 ml)	½ cup (75 ml)
For bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)



As listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. Remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Soak eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

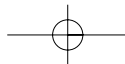
Using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.

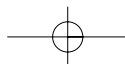
Replace yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

115 (33% from fat) • carb. 16g • pro. 4g • fat 4g • sat. fat 2g • chol. 23mg • sod. 83mg • calc. 14mg • fiber 1g





Rich Raisin Loaf

Sweet Breads Cycle/Delay Start Timer – No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	¾ cup (150 ml)	½ cup (125 ml)	¼ cup (75 ml)
Crust (1 cm)	½ cup (125 ml)	¼ cup (50 ml)	2 tablespoons (30 ml)
Temperature*	2	2	1
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	3 tablespoons + 2 teaspoons (55 ml)	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)
	3¾ cups (925 ml)	3 cups (750 ml)	2¾ cups (550 ml)
	¾ cup (150 ml)	½ cup (125 ml)	¼ cup (75 ml)
Crust or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Put salt, sugar, bread flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough. Press Start to begin, rise and bake. When Mix-in's tone sounds, add raisins. If desired, when pause tone sounds, remove dough and paddle. Replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool.

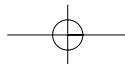
Pre-soak raisins by placing whole raisins in a bowl and covering with moderately hot tap water for 10 minutes.

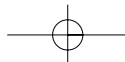
Using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size. Add vital wheat gluten (optional – aids in rise) in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Yeast (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

105 (24% from fat) • carb. 17g • pro. 3g • fat 3g • sat. fat 1g • chol. 23mg • sod. 82mg • calc. 13mg • fiber 1g

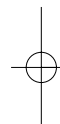




Stollen Loaf

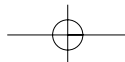
Sweet Breads Cycle/Delay Start Timer – No

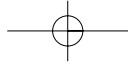
	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	1 cup (250 ml)	¾ cup (175 ml)	¾ cup (175 ml)
1 cm) ure	¾ cup + 2 tablespoons (105 ml)	¾ cup (75 ml)	¾ cup (50 ml)
emperature*	2	2	1
	3 teaspoons (15 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	¾ cup (75 ml)	¾ cup (50 ml)	2 tablespoons (30 ml)
	3½ cups + 2 tablespoons (905 ml)	3 cups + 2 tablespoons (780 ml)	2¼ cups (550 ml)
	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	¾ teaspoon (4 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
	¾ cup (150 ml)	¾ cup (125 ml)	¾ cup (75 ml)
	¾ cup (150 ml)	¾ cup (125 ml)	¾ cup (75 ml)



rest, salt, sugar, bread flour, cinnamon, nutmeg, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Press Start to mix, knead, rise, and bake. When Mix-in's tone sounds, add raisins and slivered almonds. If desired, when dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When cycle is completed, and transfer to wire rack to cool. Bread slices best when allowed to cool.

eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.



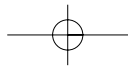
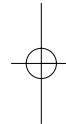


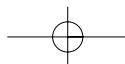
Prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.
Replace yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
(total)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

144 (36% from fat) • carb. 19g • pro. 4g • fat 6g • sat. fat 2g • chol. 25mg • sod. 84mg • calc. 30mg • fiber 1g





Sally Lunn Bread

Sweet Breads Cycle / Delay Start Timer – No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Temperature*	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
Temperature*	4	3	2
1 cm) ure	6 tablespoons (90 ml)	4½ tablespoons (67 ml)	3 tablespoons (45 ml)
	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
or bread machine	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

order listed, in the bread pan fitted with the kneading paddle. Place in the Cuisinart™ Convection Bread Maker. Press Menu and Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. If desired, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When cycle is completed, and transfer to wire rack to cool. Bread slices best when allowed to cool.

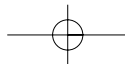
eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

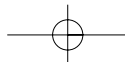
Prepare using **Rapid Sweet Breads cycle**: Select Rapid Sweet Breads, medium crust, loaf size. Replace yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
nal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

101 (26% from fat) • carb. 15g • pro. 4g • fat 3g • sat. fat 2g • chol. 32mg • sod. 91mg • calc. 27mg • fiber 0g

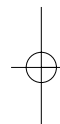




“Apple Pie” Bread

Sweet Breads Cycle/Delay Start Timer – No

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Temperature*	1 cup (250 ml)	¾ cup + 2 tablespoons (205 ml)	½ cup + 1 tablespoon (140 ml)
Temperature*	3	2	1
1 cm)	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)	1½ tablespoons (22 ml)
ure	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
	4¼ cups (1.25 L)	3¾ cups (775 ml)	2¾ cups (525 ml)
or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1½ teaspoons (5.5 ml)
	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
	½ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)
	¼ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)



brown sugar, salt, bread flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place in bread machine Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select Mix, knead, and rise. When Mix-in's tone sounds, add dried apples, walnuts and raisins. When pause signal sounds, remove if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from rack to cool. Bread slices best when allowed to cool.

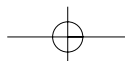
soaked eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

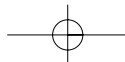
Prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size. Replace yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
nal)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

105 (26% from fat) • carb. 16g • pro. 3g • fat 3g • sat. fat 1g • chol. 21mg • sod. 122mg • calc. 19mg • fiber 1g





Jams, Sauces, Chutneys

Cuisinart™ Convection Bread Maker makes delicious jams, preserves and chutneys. This section includes some of our test kitchen's favourite recipes – or use your own favourites – to accompany the wonderful breads you'll bake with the bread maker.

Cranberry Sauce

Makes 2 cups (500 ml)

1 1/2 cups frozen cranberries, rinsed (remove any stems)
 1/2 cup granulated sugar
 1/4 cup orange juice
 1/2 teaspoon vanilla extract
 1/2 teaspoon orange zest

Combine juice, vanilla, and zest in a medium bowl. Stir into bread pan fitted with the kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Scrape the sides of the pan when tone beeps at the end of the cycle. Transfer cranberry sauce to clean container and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving [2 tablespoons (30 ml)]:
 Carb. 7g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
 0mg • calc. 1 mg • fiber 0g

“Berried” Applesauce

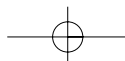
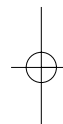
Makes about 3 cups (750 ml) chunky-style applesauce

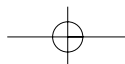
2 pounds (1 kg) apples, peeled, cored, quartered and thinly sliced [1/8-inch (0.3 cm)]
 1 cup (5 ounces) quartered strawberries
 3/4 cup (150 ml) blueberries
 1/2 cup (125 ml) apple cider or unsweetened apple juice
 1/2 cup (125 ml) granulated sugar or Splenda®
 2 tablespoons (30 ml) fresh lemon juice

Place the apples, strawberries, blueberries, cider, Splenda®, and lemon juice in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Serve warm or transfer “Berried” Applesauce to a resealable container. Let cool, then cover and refrigerate. Keeps refrigerated about 1 week.

Nutritional information per serving [1/4 cup (50 ml) made with granulated sugar]:
 Calories 89 (3% from fat) • carb. 23g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
 • sod. 1mg • calc. 6mg • fiber 2g





Tomato Chutney

Makes about 4 cups (1 L)

2 1/2 pounds (1.13 kg) small to medium pink grapefruit (about 4)
 1 1/2 cups (325 ml) granulated sugar *
 1/4 cup (50 ml) orgeat syrup**
 1 box [1.75 ounces (50 g)] powdered pectin

2 1/2 cups (500 ml) peeled tomatoes, with juices

1/2 cup (125 ml) finely diced [1/4-inch (0.5 cm)] onion

1/2 cup (125 ml) finely diced [1/4-inch (0.5 cm)] green pepper

1/2 cup (125 ml) light brown sugar

1/2 cup (125 ml) finely diced [1/4-inch (0.5 cm)] apple

1/2 cup (125 ml) raisins
 1/2 cup (125 ml) sugar
 1/2 cup (125 ml) powdered pectin
 1/2 cup (125 ml) tomato paste
 1/2 cup (125 ml) kosher salt
 1/2 cup (125 ml) finely ground black pepper
 1/2 cup (125 ml) Tabasco® or other hot sauce
 1/2 cup (125 ml) mustard
 1/2 cup (125 ml) ground allspice

In a medium bowl and stir to blend. Transfer to the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes.

Transfer marmalade to clean jars. Let cool, then cover. Store in refrigerator for 4 to 6 weeks.

Tart Pink Grapefruit Marmalade

Makes 3 cups (750 ml)

2 1/2 pounds (1.13 kg) small to medium pink grapefruit (about 4)
 1 1/2 cups (325 ml) granulated sugar *
 1/4 cup (50 ml) orgeat syrup**
 1 box [1.75 ounces (50 g)] powdered pectin

Peel grapefruit using a sharp knife. Slice the bitter white pith from the peel, leaving just a thin layer on the peel. Discard bitter white pith. Cut the peel into thin [1/8-inch (0.25 cm) thick] slices and place in a medium bowl. Cut the grapefruit into sections, removing the membrane and seeds. Add the sections and any accumulated juices to the bowl. Stir in sugar. Cover and refrigerate for 24 hours – this is to tenderize the grapefruit peel.

Stir the orgeat and pectin into the macerated grapefruit peel and sections. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

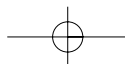
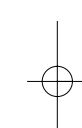
Transfer marmalade to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated for 4 to 6 weeks.

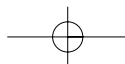
*This makes a tart, English-style marmalade. For a sweeter marmalade, increase the sugar to 2 cups (500 ml) and the orgeat to 1/2 cup (75 ml).

**Orgeat syrup is an almond-flavoured syrup most often used in cocktails such as the MaiTai or Scorpion. It can be found in most well-stocked grocery stores with the drink mixers.

Nutritional information per serving [1 tablespoon (15 ml)]:

Calories 32 (1% from fat) • carb. 8g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 3mg • calc. 3mg • fiber 0g





Spiced Ginger Preserves

Makes 2 cups (500 ml)

6 cups (1.5 L) sliced pears (weigh after peeling and coring)
 1 1/2 cups (325 ml) granulated sugar
 1 package [1.75 ounce (50 g)] powdered pectin
 1/4 cup (50 ml) fresh lemon juice
 1/2 cup (50 ml) candied ginger bits (to taste)
 1/2 cup (50 ml) fresh lemon zest
 1/2 cup (50 ml) candied ginger

Place the pears, lemon juice, candied ginger, zest, and sugar in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press the Jam Menu and select Jam. Press Start. Scrape the sides of the pan when the tone beeps at 5 and 10 minutes into the cycle.

Transfer Spiced Ginger Preserves to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving [1 tablespoon (15 ml)]:
 Calories 11g • carb. 11g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
 • sod. 4mg • calc. 5mg • fiber 0g

Blueberry Lime Jam

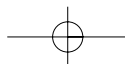
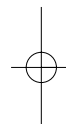
Makes 3 cups (750 ml)

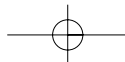
6 cups (1.5 L) fresh blueberries
 1 1/2 cups (325 ml) granulated sugar
 1 package [1.75 ounce (50 g)] powdered pectin
 1/4 cup (50 ml) fresh lime juice
 1 teaspoon (5 ml) grated fresh lime zest

Place the blueberries, sugar, pectin, lime juice, and zest in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press the Jam Menu and select Jam. Press Start. Scrape the sides of the pan when the tone beeps at 5 and 10 minutes into the cycle.

Transfer Blueberry Lime Jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving [1 tablespoon (15 ml)]:
 Calories 35 (2% from fat) • carb. 9g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
 • sod. 3mg • calc. 1mg • fiber 1g





Raspberry Cassis Jam

Makes about 3 cups (750 ml)

1 1/2 pounds (750 g) pitted and cut into 1/4-inch (0.5 cm) slices
1 1/2 cups (175 ml) granulated sugar
3 tablespoons (45 ml) cassis liqueur
3 tablespoons (45 ml) fresh lemon juice
1 package [1.75 ounce (50 g)] powdered pectin
1/2 teaspoon (2 ml) ground allspice

Place the raspberries, cassis, lemon juice, pectin, and allspice in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer Raspberry Cassis Jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving [1 tablespoon (15 ml)]:
 Calories 27 (1% from fat) • carb. 8g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
 • sod. 3mg • calc. 2mg • fiber 0g

Cherry Bounce Jam

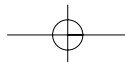
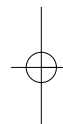
Makes about 3 cups (750 ml)

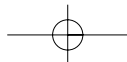
1 1/2 pounds (750 g) pitted sweet dark cherries (thaw if using frozen)
1 1/2 cups (175 ml) granulated sugar
3 tablespoons (45 ml) Kirschwasser
3 tablespoons (45 ml) fresh lemon juice
1 package [1.75 ounce (50 g)] powdered pectin
1/2 teaspoon (2 ml) ground allspice

Place the cherries, sugar, Kirschwasser, lemon juice, pectin, and allspice in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer Cherry Bounce Jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving [1 tablespoon (15 ml)]:
 Calories 27 (1% from fat) • carb. 6g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
 • sod. 3mg • calc. 3mg • fiber 0g





Tips and Hints for Last-Minute Loaves

When making Last-Minute Loaves it is important to remember a few things:

These breads are best consumed within 2 hours after preparing.

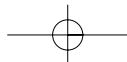
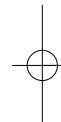
Allow the bread to cool before cutting to allow the structure to develop properly. Or allow to remain in the Bread Maker for the 60-Minute Keep Warm cycle before serving.

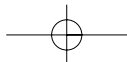
When preparing these loaves, bring all solid ingredients to room temperature and liquids to 100°F (40°C).

It is necessary to use rapid rise yeast when making Last-Minute Loaves – do not substitute instant or bread machine yeast for the rapid rise yeast.

The texture and rise of the bread is greatly improved by adding vital wheat gluten to the mixture – in a pinch it can be left out, but keep it on hand for Last-Minute Loaves.

For a more classic/traditional bread, any of the following recipes may be made on the White cycle – use instant or bread machine yeast, reduce the amount of yeast used to 2 teaspoons (10 ml), and omit the vital wheat gluten. To prepare using the Rapid White cycle, use 2 teaspoons (10 ml) rapid rise yeast, and add 1 to 2 teaspoons (5 ml to 10 ml) vital wheat gluten to enhance the rising.





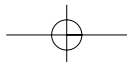
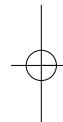
Last-Minute White Loaf

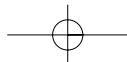
	Large – 2 pounds	Medium – 1½ pounds
	1½ cups (375 ml)	1½ cups (275 ml)
unsalted butter	1 tablespoon (15 ml)	2¼ teaspoons (11 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
	4 cups (1 L)	3 cups (750 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
	4 teaspoons (20 ml)	3 teaspoons (15 ml)

listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in Deep Warm Cycle before serving.

Nutritional information per serving [1 ounce (28 g)]:

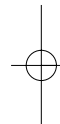
calories 70 (9% from fat) • carb. 13g • pro. 3g • fat 1g • sat. fat 0g • chol. 0mg • sod. 148mg • calc. 3mg • fiber 0g





Last-Minute “Pesto” Loaf

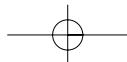
	Large – 2 pounds	Medium – 1½ pounds
	1½ cups (375 ml)	1½ cups (275 ml)
	2 tablespoons (30 ml)	2¼ teaspoons (11 ml)
	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)
	4¼ cups (1.025 L)	3 cups + 1½ tablespoons (772 ml)
	4 teaspoons (20 ml)	3 teaspoons (15 ml)
or Grana Padano® cheese	½ cup (75 ml)	½ cup (75 ml)
	1 tablespoon (15 ml)	2¼ teaspoons (11 ml)
ed	½ cup (125 ml)	½ cup (75 ml)
	4 teaspoons (20 ml)	3 teaspoons (15 ml)

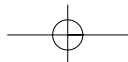


listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu . Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in Deep Warm Cycle before serving.

Nutritional information per serving [1 ounce (28 g)]:

96 (25% from fat) • carb. 14g • pro. 3g • fat 3g • sat. fat 1g • chol. 1mg • sod. 129mg • calc. 25mg • fiber 1g



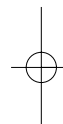


Salsa and Cheese Last-Minute Loaf

Makes 1 loaf, about 2 pounds

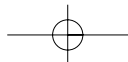
	Large – 2 pounds	Medium – 1½ pounds
medium heat) salsa,	1¾ cups (425 ml)	1¼ cups + 1 tablespoon (315 ml)
	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)
Sharp Cheddar cheese	½ cup (125 ml)	⅓ cup (75 ml)
	4 cups (1 L)	3 cups (750 ml)
	4 teaspoons (20 ml)	3 teaspoons (15 ml)
	4 teaspoons (20 ml)	3 teaspoons (15 ml)

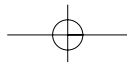
listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in Deep Warm Cycle before serving.



Nutritional information per serving [1 ounce (28 g)]:

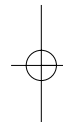
93 (21% from fat) • carb. 14g • pro. 4g • fat 2g • sat. fat 0g • chol. 2mg • sod. 118mg • calc. 28mg • fiber 1g





Last-Minute Corn Loaf

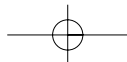
	Large – 2 pounds	Medium – 1½ pounds
	1¼ cups (300 ml)	¾ cup (200 ml)
	½ cup (125 ml)	¼ cup (75 ml)
1.25 cm	2 tablespoons (30 ml)	4½ teaspoons (22 ml)
ure	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	3½ cups (875 ml)	2¾ cups (650 ml)
	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)
	4 teaspoons (20 ml)	3 teaspoons (15 ml)
	4 teaspoons (20 ml)	3 teaspoons (15 ml)

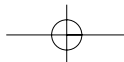


and warm to 100°F (60°C). Place all ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread in a 1.5 liter Bread Maker. Press Menu and select Last Minute Loaf. Press Start to mix, knead, rise and bake. Remove from bread pan for 1 hour or allow to remain in bread maker for 60-Minute Keep Warm Cycle before serving.

Nutritional information per serving [1 ounce (28 g)]:

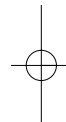
calories 83 (13% from fat) • carb. 16g • pro. 2g • fat 1g • sat. fat 1g • chol. 2mg • sod. 118mg • calc. 10mg • fiber 1g





Last-Minute Cinnamon Raisin Yogurt Bread

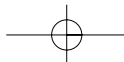
	Large – 2 pounds	Medium – 1½ pounds
	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)
	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)
1.25 cm)	2 tablespoons (30 ml)	4½ teaspoons (22 ml)
ure	2 tablespoons (30 ml)	4½ teaspoons (22 ml)
	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)
	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
	4 cups (1 L)	3 cups (750 ml)
	4 teaspoons (20 ml)	3 teaspoons (15 ml)
	4 teaspoons (20 ml)	3 teaspoons (15 ml)
	½ cup (125 ml)	½ cup (75 ml)

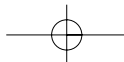


listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in Deep Warm Cycle before serving.

Nutritional information per serving [1 ounce (28 g)]:

85 (12% from fat) • carb. 16g • pro. 3g • fat 1g • sat. fat 1g • chol. 2mg • sod. 116mg • calc. 20mg • fiber 1g





Warranty

previous warranties on the Cuisinart™
 warranty is available to consumers only.
 on a Cuisinart™ Convection Bread Maker that
 personal, family, or household use. This warranty
 other commercial purchasers or owners. We
 Convection Bread Maker will be free of defects in
 or normal home use for three years from the
 warranty purposes, we would like to suggest
 on-line at www.cuisinart.ca to facilitate
 al purchase. However, should you not wish to
 d that you to maintain original receipt
 n the event that you do not have proof of
 ate for purposes of this warranty will be the

Service Centre for in warranty service please
 number and the manufacturing date code. This
 e rating area on the body or underneath the
 number will follow the word Model: CBK-200C.
 is a 4 or 5 digit number. Example, 40630 would
 (2004, June 30th).

Bread Maker should prove to be defective
 we will repair it or, if we think it necessary,
 service, please call our Consumer Service
 606, or write to:

11

accuracy of your return, please enclose \$10.00
 e product. Please also be sure to include a
 e number, description of the product defect,

product serial number (stamped on bottom of product base), and any other
 information pertinent to the product's return. Please pay by cheque or money
 order.

NOTE: For added protection and secure handling of any Cuisinart® product
 that is being returned, we recommend you use a traceable, insured delivery
 service. Cuisinart cannot be held responsible for in-transit damage or for
 packages that are not delivered to us. Lost and/or damaged products are
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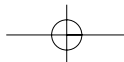
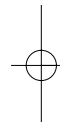
Your Cuisinart™ Convection Bread Maker has been manufactured to strict
 specifications and has been designed for use with the Cuisinart™ Convection
 Bread Maker accessories and replacement parts. These warranties expressly
 exclude any defects or damages caused by accessories, replacement parts,
 or repair service other than those that have been authorized by Cuisinart.

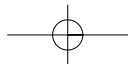
These warranties do not cover any damage caused by accident, misuse,
 shipment, or other than ordinary household use. These warranties exclude
 all incidental or consequential damages.

Before Returning Your Cuisinart Product

If you are experiencing problems with your Cuisinart® product, we suggest
 that you call our Consumer Service Centre at 1-800-472-7606 before
 returning the product for servicing. Often, our Consumer Service
 Representatives can help solve the problem without having the product
 serviced. If servicing is needed, a representative can confirm whether the
 product is under warranty and direct you to the nearest service location.

*Important: If the nonconforming product is to be serviced by someone other
 than Cuisinart's Authorized Service Center, please remind the servicer to call
 our Consumer Service Centre at 1-800-472-7606 to ensure that the problem
 is properly diagnosed, the product is serviced with the correct parts, and to
 ensure that the product is still under warranty.





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