

MILLER'S
Grain House

SUPREME
Bread Machine
COOKBOOK

Over 150 bread recipes that will
make you the hero in your home.

by: donna miller

by: donna miller

make you the hero in your home.
Over 150 bread recipes that will

MILLERS GRAIN HOUSE

Supreme Bread Machine Cookbook

OVER 155 RECIPES

&

PAGES OF TIPS!



[Challah – pg 54](#)

Published by:

Donna Miller – Millers Grain House
Ferguson, North Carolina
MillersGrainHouse.com
Alpha Marketing Services, Inc.

Supreme Bread Machine Cookbook

Millers Grain House

This Cookbook and Tips Guide is for your personal use only. No part of this e-Guide may be reproduced or transmitted in any form without the written permission of the author.

Recipe Index

- [100% Crunch Bread](#)
- [100% Stone Ground Whole Wheat Bread – Fat Free](#)
- [100% Whole Wheat Bread](#)
- [50% Whole Wheat Bread](#)
- [7-Grain Bread](#)
- [Anadama Bread-#1](#)
- [Anadama Bread - #2](#)
- [Absolutely Apricot Bread](#)
- [Airy White Bread](#)
- [Almond Oatmeal Bread](#)
- [Aloha Loaf](#)
- [American Garlic & Parsley Bread](#)
- [Amish Bread](#)
- [Apple Carrot Bread](#)
- [Apple Cinnamon Bread](#)
- [Apple Cranberry Nut Bread](#)
- [Apple Oatmeal Bread with Raisins](#)
- [Apple Onion Rye](#)
- [Applesauce Bread](#)
- [Apricot Spice Bread](#)
- [Austrian Bread](#)
- [Avery Island Hot Bread](#)
- [Babka \(With Variations\)](#)
- [Bailey's Irish Cream Bread](#)
- [Baked Potato Bread](#)
- [Banana Bread](#)
- [Banana Coconut Nut Bread](#)
- [Banana Split Bread](#)
- [Beer Bacon Bread](#)
- [Beer Cheese Bread](#)
- [Berry Bread](#)
- [Black Forest Pumpernickel](#)
- [Black Bread](#)
- [Black Pepper Onion Bread](#)
- [Bloody Mary Bread](#)
- [Blue Cheese and Port Bread](#)
- [Bohemian Christmas Bread](#)
- [Bohemian Christmas Bread](#)
- [Brownie Bread](#)
- [Buttermilk Pumpernickel](#)
- [Caesar's Sourdough Bread](#)
- [Cajun Spice Bread](#)
- [California Dip Bread](#)
- [Cake Bread](#)
- [Caraway Rye](#)
- [Carolina Rice Bread](#)
- [Carrot and Thyme Bread](#)
- [Catskill Mountain French](#)

- [Catskill Mountain Rye](#)
- [Celery-Celery-Celery Bread](#)
- [Certainly Citrus Bread](#)
- [Challah](#)
- [Chart House Squaw Bread](#)
- [Cheddar Bread](#)
- [Cheddar Onion Bread](#)
- [Cheese Herb Bread](#)
- [Chili Bean Machine Bread](#)
- [Chilie Cheese Bread](#)
- [Chocolate Chip and Nut Bread](#)
- [Cinco De Mayo Bread](#)
- [Classic White Bread](#)
- [Cinnamon Raisin Bread - Breadmaker](#)
- [Colonial Bread](#)
- [Cornell Bread](#)
- [Cottage Dill Bread](#)
- [Counterfeit Wonder Bread](#)
- [Country Rye Bread](#)
- [Craisin Bread](#)
- [Creole Tomato Bread](#)
- [Crusty Bran Bread](#)
- [Czechoslovakian Orange Bread](#)
- [Dakota Raisin Bread](#)
- [Dark Pumpernickel Bread](#)
- [Diet Health Bread](#)
- [Diet Rite Bread](#)
- [Dill Onion Bread](#)
- [Dilly Bread](#)
- [Dried Tomato & Rosemary Bread](#)
- [Easy French Bread](#)
- [Eileen's Corn-Chilies-Cheese Bread](#)
- [English Muffin Bread](#)
- [Fall Harvest Bread](#)
- [Famous Onion Bread](#)
- [Faux Sourdough Bread](#)
- [Fresh Grapefruit Cottage Bread](#)
- [Fresh Herb Bread](#)
- [Garden Herb Bread](#)
- [Garlic and Basil Bread](#)
- [Garlic Bread](#)
- [Garlic Herb Cheese Bread](#)
- [Gingerbread Loaf](#)
- [Granola Bread](#)
- [Grapenut Breakfast Bread](#)
- [Hearty Oat & Walnut Bread](#)
- [Hearty Raisin Rye Bread](#)
- [Heavenly Whole Wheat Bread](#)
- [High Protein Diet/Cornell Bread](#)
- [Honey Graham Granola Bread](#)
- [Honey Mustard Bread](#)
- [Hot Jalapeno Bread](#)
- [Italian Bread](#)
- [Jalapeno Cheese Bread](#)
- [Lazy Onion Bread](#)
- [Lemon Bread](#)
- [Lemon Poppy Seed Bread](#)
- [Light Pumpernickel](#)
- [Light Whole Wheat Bread](#)

- [Lime & Coconut Milk Bread](#)
- [Luscious Luau Bread](#)
- [Many Grains Bread](#)
- [Maple Oatmeal Bread](#)
- [Mustard Wheat Rye](#)
- [Oat Bran Nutri-Bread](#)
- [Oatmeal, Raisin and Honey Bread](#)
- [Old World Rye Bread](#)
- [Oreo Cookie Bread](#)
- [Outrageously Oatmeal Bread for Bread Machine](#)
- [Panettone Bread](#)
- [Parmesan-Pepper Bread](#)
- [Peanut Butter and Jelly Bread](#)
- [Pepporoni Bread](#)
- [Pesto Bread](#)
- [Pizza Dough](#)
- [Portuguese Corn Bread](#)
- [Potato Bread](#)
- [Prosciutto-Black Pepper Bread](#)
- [Reuben Bread](#)
- [Rye Bread](#)
- [Sauerkraut Rye](#)
- [Scotland Oat Bread](#)
- [Semolina Bread](#)
- [Shredded Wheat Bread](#)
- [Sourdough Beer Bread](#)
- [Spinach and Feta Bread](#)
- [Standard Bread Recipe](#)
- [Sourdough 'Beer' Starter](#)
- [Strawberry Cream Cheese Bread](#)
- [Summer Fruit Bread](#)
- [Summer Vegetable Bread](#)
- [Sundried Tomato Bread](#)
- [Sunni's Spring Veggy Bread](#)
- [Swedish Limpa Bread](#)
- [Swedish Rye Bread](#)
- [Sweat and Sour Citrus Bread](#)
- [Sweet Potato Pecan Bread](#)
- [Taco Bread](#)
- [Trapp Family Lodge Light Rye Bread](#)
- [Vegetable Herb Bread](#)
- [Walnut Bread](#)
- [Wheat & Honey Bread](#)
- [Wheat-Wheat-Wheat Bread](#)
- [Yogurt Bread](#)
- [Yokrshire Spice Bread](#)
- [Zesty-Pesto Tomato Bread](#)
- [Zucchini Bread](#)
- [Author, Tips & More](#)

About the Author:



Greetings!

It is my sincere hope that you enjoy the '[Supreme Bread Machine Recipes](#)' E-Book. I want to share with you a brief history of how our sites, videos and recipes came into being.

My generation and many of those after mine, were products of TV dinners, food in a box and processed goods that were convenient and accessible. At the time we knew nothing of the deficiency of nutritional value, or the dangers of the convenience additives. The short and simple of it is that many time honored cooking/baking techniques were laid aside for speed and ease.

Shortly after my marriage to my wonderful husband began (22 years ago as of this writing) I realized that I was lacking some serious domestic skills. Cooking and baking were my weakest link in the domestic chain of tending to a family, home and husband. While still needing to keep an eye on our budget, eating healthy became a type of quest for me as I learned to create many of our favorite foods from scratch for pennies on the dime to replace those convenience items that were so costly, yet empty.

With much determination, study, practice and prayer, this weak link became a passion for me as I found others who also felt they entered the **role** of tending to a family lacking those same skills. I soon realized that there were so many other wives and mothers like myself who wanted to learn. It is my hope to save some of the 'learn on your own' feelings and mentor those who have an interest in keeping costs low and nutrition high for their family.

We purchased our first mill, the NutriMill, and soon began my journey. Learning to work with the whole grain flour, fresh out of the mill was a joy. The smell, the taste, the nutrition, all big pay offs!

The most rewarding things have been to hear these statements:

- Hubby: "I like your pizza crust better than the carry out from ____" (interject any name here - we've tried them all!)
- Daughter #1: "I hate when I have to eat a sandwich on store bought bread. It has no taste. I like yours better Mama!"
- Son: "These store bought tortillas taste like I'm eating a napkin. I'll help you make some of yours tomorrow so we don't have those again."
- Daughter #2: "Mama, these banana-nut muffins are the BEST!"
- Myself: "You know, within about two months of not ordering pizza out, we've saved enough money to pay for the NutriMill?"

As a side note, there are continually more and more food products getting recalled due to contamination. Not only am I more secure with the nutritional value of the home, made-from-scratch goods that are made in my own kitchen, but I know exactly what is IN them and it isn't metal shavings as one of the major bread bakeries recently had for a massive bread recall.

This is not to give myself accolades. It is to encourage you. I felt inadequate in the area of cooking and baking and can now share what I've learned in hopes of inspiring others who may feel the same way to not give up - but forge ahead and keep learning! Your family will thank you!

Duet 28:5 - "A blessing upon your grain-basket and kneading-bowl."

Best Blessings!

Donna Miller

Milling Tips, Grain and Flour:

The NUMBER ONE TIP to making healthy, inexpensive and tasty bread is FRESH FLOUR. Store bought flour is what we refer to as 'dead' flour or what makes a 'dead bread' because it has been stripped of all it's natural nutrients, then 'enriched' (because it was stripped) with synthetic vitamins and left to sit on a shelf for who knows how long.

The best FLAVOR and complete nutrients come from milling grains at home and using them immediately. It takes NO EXTRA TIME to mill while gathering all other ingredients and the pay off is WELL worth the one tiny step to mill the grain AT HOME, because of the taste and health benefits.

ALL recipes below can be made with Freshly Milled Flours - simply mill the grain suggested. We offer milling *****suggestions***** within the asterisks at the beginning of each recipe. They are just suggestions - you can and should use the grain ***you prefer*** to mill for most of the recipes.

When milling grains for your flour - you will want to measure knowing you will get approximately half again as much flour for the grain. For example: 1 Cup of grain = approximately 1.5 Cups of fresh flour OR 1.5 Cups of grain = approximately 2.25 Cups of flour. This amount is approximate and relies on the texture you are milling (fine or course).

When it is moist or rainy outside - your freshly milled grain will be more absorbent and may not rise as well - or your bread may fall easier if left too long.

When using home milled flour - there is no need to add any extra Wheat Bran or Germ when called for in a recipe. Simply replace that measured amount (of germ or bran called for) with additional freshly milled flour.

If you are not currently milling at home - try your hand at using a combination of white bread flour and store bought whole wheat flour, about 50/50 until you get the hang of baking. If you ARE currently milling at home - you know that you have the most nutritious flour for your family, but if you are intimidated by possibly baking a potential 'heavy' loaf - you can replace about 1/4 cup of the flour with a bread or artisan flour to lighten the whole grain texture.

Spelt, Rye, Rice, Oat, and Millet are some of the flours that are very low in gluten and will not rise like Hard Wheat flours. Most Bread machine recipes should be used with Hard grains (Hard Winter or Hard Spring) because they contain a good bit of gluten already.

Soft Wheat flours are best used for pastries and biscuits because they also lack the gluten to create a good crown or dome on a loaf of bread.

Make sure your flour is as fresh as possible. Check dates and keep in a cool, dry place. This of course can be always the case if you mill your flour from grains at home. That is as FRESH as you can get!

Money Saving Tips:

By milling at home you will have the most economical and nutritious loaf of bread you can create. If you are used to purchasing 'whole wheat' bread (which may include "enriched" wheat flour, and is not made entirely of whole wheat) for \$2.29 a loaf, you can easily make a loaf of REAL live whole wheat bread at home with no additives for less than \$1.00!

Try mostly basic breads as you learn to use your machine. Once you get the hang of it, branch out to the more expensive or a longer list of ingredients.

Rolls, Burger and hot dog buns can be made at home with a bread machine set on 'dough' setting and simply shaped to rise once more in the shape of

desired item. Saves money and they're more nutritious as well.

Use grains. Grains can be stored for years without spoilage - flour for months, plus you have not paid extra for the processing....you get to do it yourself and savor that sweet smell of freshness too!

Buy in bulk! You can get a bulk order of 13 pounds of grain shipped to your door from [our online store](#).

General Tips:

Major General Tip - read through the recipe completely from start to finish before attempting to start making it. Making sure you know the steps and have all the ingredients on hand will save you both time and stress.

Second most important general tip - If you KNOW your Bread Machine manufacture's suggested order of ingredients (look at their recipe book that came with machine if you are not sure) then follow THAT order with the ingredients listed for each recipe. If you do not know, try first all moist ingredients as written in most of these recipes then dry. If that does not seem to work - try to work from dry to moist. Different machines suggest different order of ingredients.

When using honey in place of a dry sweetener such as sugar or sucralose - decrease water by at least 1/8 of a cup.

When using an egg - eggs should be room temperature unless otherwise noted.

When trying any new recipe (especially but not limited to) check the loaf about 10 minutes in to the kneading process. If it looks too dry or too wet - see troubleshooting tips below.

Troubleshooting Tips for BEFORE and WHILE it bakes:

Make SURE your paddle(s) are securely attached before adding ingredients. If you are baking IN the machine, loose paddles will come off as you remove your loaf.

When changing yeast brands, try to stay within the same 'type' but even then the measurements may differ and you will have to either decrease or increase the amount of yeast.

If the loaf appears too **dry** when you first take a peek (about 10 minutes into the process) you may add 1 tsp of warm water - wait 2 minutes and check again. Repeat until the ball forms (not stuck to the bottom or sides) and looks moist but still has a matte finish.*

If the loaf appears too **wet** when you first take a peek (about 10 minutes into the process) you may add 1 tsp of flour - wait 2 minutes and check again. Repeat until the ball forms (not stuck to the bottom or sides) and looks moist but still has a matte finish.**

"Next Time" - Troubleshooting Tips when loaf already baked:

If the *loaf is doughy*, gummy or has an under baked center, the dough was too wet. This can be corrected by the above tip for when the dough looks too wet.**

If the *loaf is short*, squatty and small, it's likely the dough was too dry or you may have added too much flour. You can correct this by using the tip above for when the loaf looks too dry*. Also, check expiration date on yeast package and test by proofing.

If the *loaf did NOT rise*, make sure to add ingredients in recommended order. Also be sure you used fresh yeast only. Check expiration date on yeast package and test by proofing. Yeast should look like almost little magnetized iron shavings (you know, like on that little bald guy in the plastic casing that was a travel games that you put hair and a mustache on when you were a kid?).

If the *loaf caved in, open textured or raw looking on top*, it may be that the bread over rose or rose too fast - decrease amount of yeast by 1/4 teaspoon or add in 1 to 2 tablespoons flour.

If the *loaf is too heavy or dense*, it's likely too much flour or add-ins such as dried fruit or additional whole grains. Watch dough as it mixes and add extra water 1 teaspoon at a time, until a soft, but elastic, dough is formed.

If the *loaf is holey* it may be too much yeast or too much liquid in the dough. Measure carefully. If you rolled it out by hand and it's holey - it may also be that you did not remove the air bubbles when you flattened it - you have to hear the squeaks and pops.

If the *loaf seems burnt or too light* in color, you can try adjusting the temperature control setting - usually labeled Light/Medium/Dark. Breads that contain a lot of sugar or milk or dairy will brown faster than those without.

If the *loaf is lumpy*, try adding a little more liquid. This is why it's important to peek at the dough sometimes during the kneading process to make sure there's enough moisture to form a ball.

If the *loaf overflowed the machine*, there was not enough salt. Be sure to add in full amount, but no more or less. Another possibility is that the bread rose too fast - decrease amount of yeast by 1/4 teaspoon or add in 1 to 2 tablespoons of additional flour.

If the *top of the loaf is not 'crusty'* remove the bread from the machine to a wire rack as soon as it is finished baking. Moisture will quickly condense on top if left in a closed bread machine.

Abbreviations and Clarifications

- HWW = Hard White Winter Wheat
- HRW = Hard Red Winter Wheat
- Water or Warm Water = between 110-115 degrees Fahrenheit - hotter the yeast will die, colder it won't blossom
- Yeast = Active Dry Instant or Fast Acting Yeast - not the type that needs 'proofing'
- Milk or Buttermilk = if it is the only liquid it must be about 110-115 Fahrenheit - if adding warm water - it must be at room temperature.

Be sure to visit our home page(s):

<http://www.grainmiller.com>

<http://www.eatgrains.com>

<http://www.millersgrainhouse.com/store>

...for more videos, sales and tips on using freshly milled whole grains and many other whole grain ideas to incorporate in your family's diet.



100% Crunch Bread

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

Mill HRW, HWW or half of each

Ingredients:

- 3/4 cup -- plus 1 tablespoon Warm Water
- 4 teaspoons Honey
- 4 teaspoons Molasses
- 4 teaspoons Olive oil
- 2 cups Wheat flour
- 2 teaspoons Gluten
- 1 teaspoon Salt
- 1/2 cup Seeds (any kind)
- 2 teaspoons Yeast (active dry)

Follow Order for YOUR Bread Machine OR Place first four ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Whole Wheat level or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

100% Stone Ground Whole Wheat Bread - Fat Free

-----1.5 POUND LOAF-----

Mill HRW, HWW or half of each

Ingredients:

- 1 1/2 cups Warm Water
- 3 tablespoons Honey
- 2 teaspoons Salt-heaping
- 3 cups 100% Whole Wheat Flour-level
- 3/8 level cup Wheat gluten flour
- 3 teaspoons Active dry yeast

instructions con't next page

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

Follow Order for YOUR Bread Machine OR Place first two ingredients in Machine pan in this order.

Add flour mixtures, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Whole Wheat level or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

100% Whole Wheat Bread for Bread Machine

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

Mill HRW, HWW or half of each

Ingredients:

- 1 cup Warm Water
- 1 1/4 tablespoons Dry milk
- 1 1/4 tablespoons Honey
- 2 teaspoons Molasses
- 1 1/2 melted tablespoons Butter
- 2 1/2 cups Wheat bread flour
- 2 tablespoon Gluten
- 1/2 teaspoon Salt
- 1 1/2 teaspoons yeast

~ ~ See instructions below the 1.5 pound loaf ~ ~

-----1.5 POUND LOAF-----

Mill HRW, HWW or half of each

Ingredients:

- 1 1/2 cups + 2 tb Warm Water
- 2 tablespoons Dry milk
- 2 tablespoons Honey
- 1 tablespoon Molasses
- 2 tablespoons melted Butter
- 3 3/4 cups Wheat bread flour
- 3 tablespoons Gluten
- 3/4 teaspoons Salt
- 2 1/8 teaspoons yeast

Follow Order for YOUR Bread Machine OR Place first five ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump

in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Whole Wheat level or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

50% Whole Wheat Bread

-----1.5 POUND LOAF-----

***Mill HRW, HWW or half of each Also use bag store bought white flour as suggested**

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place first four ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Light or White Bread level or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

When your family is transitioning from store bought bread to home made or whole wheat – this is a wonderful option to start getting some whole grains into your diet without phasing them too much!

7-Grain Bread

-----1.5 POUND LOAF-----

****Mill HRW, HWW or half of each****

Ingredients:

- 1 cup + 3 TBS + 2 tps Warm Water
- 3 tablespoons Nonfat dry milk
- 1 tablespoon Unsweetened cocoa powder
- 2 tablespoons melted Butter/margarine
- 1/8 cup Dark molasses
- 1 cup Bread flour
- 1 1/2 cups Whole wheat flour
- 1/2 cup Crumbled 7-grain cereal Flakes or Hot 7 grain cereal uncooked
- 1TBS gluten
- 1 teaspoon Salt
- 2 1/4 teaspoons Dry yeast

Do not use on delay timer as water will be absorbed.

This is a slightly dense loaf of bread because of the ground grains/flakes absorbing liquid.

Follow Order for YOUR Bread Machine OR Place first five ingredients in Machine pan in this order. Add next five ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Whole Wheat level or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Anadama Bread - #1

-----1.5 POUND LOAF-----

Mill Mill HRW, HWW or half of each & 1/2 Cup Yellow Corn for meal. Use bag store bought bread flour for some of the flour.

Ingredients:

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

Do not use on delay timer as water will be absorbed.

This is a slightly dense loaf of bread due to the corn meal.

Follow Order for YOUR Bread Machine OR Place first five ingredients in Machine pan in this order. Add next four ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Whole Wheat level or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Anadama Bread - #2

-----1.5 POUND LOAF-----

**Mill HRW, HWW or half of each & 1/2 Cup Yellow Corn for meal. **

Ingredients:

- 1 1/2 cups Boiling water
- 1/3 cup Yellow cornmeal
- 1/3 cup Molasses
- 2 teaspoons melted Butter
- 1 teaspoon Salt
- 3 1/2 cups Bread flour
- 2 tsp Yeast

Place cornmeal into a bowl. Carefully pour boiling water into cornmeal, stirring to make sure it is smooth. Let stand for about 30 minutes.

Stir in molasses, salt and butter. Place yeast into the Bread Machine pan, add bread flour, then cornmeal mixture. Select white bread and push start. or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Absolutely Apricot Bread

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

****Mill HWW****

Ingredients:

- 3/4 cup Water
- 1 tablespoon Dry milk
- 1 tablespoon melted Butter
- 3 tablespoons Apricot jam
- 2 cups White bread flour (or freshly milled HWW)
- 1 teaspoon Salt
- 1 TBS gluten
- 1 teaspoon Yeast
- *add apricots at nut/fruit beep - or just before second knead*
- 1/2 cup Dried apricots -- chopped

This is bread with the jam already inside!

It's a coffee bread, a snack bread or the perfect after-school bread.

The finely textured sweet bread also happens to be lovely,
with the summery orange apricots floating in the golden loaf.

Follow Order for YOUR Bread Machine OR Place first four ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Whole Wheat level/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your CHOPPED FRUIT either after the Fruit & Nut setting BEEPS or just before the second knead of using Whole Wheat or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Airy White Bread

-----1.5 POUND LOAF-----

***Mill HWW and use bag store bought bread flour for half**

Ingredients:

- 1 1/4 cups Warm (110-115 degrees F) Milk
- 2 teaspoons shortening
- 1 tablespoon Sugar
- 3 cups Bread flour (combine at least 1C store bought and 2C fresh milled HWW)
- 1 tablespoon gluten
- 3/4 teaspoon Salt
- 1 teaspoon Yeast

Follow Order for YOUR Bread Machine OR Place first three ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Whole Wheat level/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Almond Oatmeal Bread

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

Mill HRW, HWW or half of each

Ingredients:

- 2/3 cup Warm Milk
- 1 1/4 tablespoons Applesauce
- 1 tablespoon Almond Paste
- 1 teaspoon Almond Extract
- 1 teaspoon Sugar
- 2/3 cup Whole rolled Oats
- 1 1/3 cups Bread Flour
- 1 tablespoon gluten
- 1 teaspoon Salt
- 1 teaspoon Yeast

instructions con't next page

Follow Order for YOUR Bread Machine OR Place first five ingredients in Machine pan in this order. Add next four ingredients in this order, remembering to sprinkle across pan, not dump

in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Whole Wheat level/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Aloha Loaf

-----1.5 POUND LOAF-----

Mill HRW, HWW or half each. May substitute part with store bought bread flour.

Ingredients:

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

A sweet bread for snacking and special tropical flavor!

Follow Order for YOUR Bread Machine OR Place first three ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your CHOPPED FRUIT/NUTS/COCONUT either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

*NOTE: To toast coconut, spread in thin layer in shallow baking pan. Toast while watching closely in a 250 degree oven until lightly brown.

American Garlic & Parsley Bread

-----1.5 POUND LOAF-----

Mill HRW, HWW or half each. May substitute part with store bought bread flour.

Ingredients:

- 1 1/4 cups Water
- 2 tablespoons Sugar
- 2 tablespoons Vegetable or Olive oil
- 2 Garlic cloves -- minced
- 3 tablespoons Chopped fresh parsley
- 3 1/4 cups Bread flour
- 1 3/4 teaspoons Salt
- 1 tablespoon gluten
- 1 1/2 teaspoons yeast

This is good bread for a steak sandwich, French dip roast beef, or a grilled mozzarella cheese and tomato sandwich. Baking the garlic right in the bread lightens the garlic flavor.

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

Follow Order for YOUR Bread Machine OR Place first five ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Amish Bread

-----1.5 POUND LOAF-----

Mill HRW, HWW or half each. May substitute part with store bought bread flour.

Ingredients:

- 1 cup Warm Water + 1 TBS
- 4 tablespoons Olive oil
- 3 tablespoons Sugar
- 3 1/4 cups flour
- 1 teaspoon Salt
- 3 teaspoons Vital wheat gluten
- 2 teaspoons Yeast

~ ~ *See instructions below the 1 pound loaf* ~ ~

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

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

- 6 ounces Warm Water
- 2 1/2 tablespoons Olive oil
- 2 tablespoons Sugar
- 2 cups flour + 2 T
- 1/2 teaspoon Salt
- 2 teaspoons Vital wheat gluten
- 1 teaspoon Yeast

Follow Order for YOUR Bread Machine OR Place first three ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Apple Carrot Bread

-----1.5 POUND LOAF-----

Mill HRW, HWW or half each. May substitute part with store bought bread flour.

Ingredients:

- 1 1/8 cups Warm (110-115 degrees) Apple juice
- 1 Egg
- 2 1/3 tablespoons Maple syrup --OR-- honey
- 1/3 teaspoon Cinnamon
- 3/4 cup Oat --OR-- wheat flakes
- 3 cups Whole wheat flour
- 1 1/2 tablespoons Vital gluten -- to 3 tbs
- 1/2 teaspoon Salt
- 2 teaspoons Yeast
- 1/3 cup Carrots -- grated
- 1/3 cup Dried apples
- 1/3 cup Nuts -- chopped (opt)

Follow Order for YOUR Bread Machine OR Place first four ingredients in Machine pan in this order. Add next four ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Whole Wheat level/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your CHOPPED FRUIT either after the Fruit & Nut setting BEEPS or just before the second knead of using Whole Wheat or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Apple Cinnamon Bread

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

Mill HRW, HWW or half each. May substitute part with store bought bread flour.

Ingredients:

- 1/2 cup -- Warm water
- 2 1/2 tablespoons thawed Apple juice concentrate
- 1/4 cup Applesauce
- 1/2 teaspoon Cinnamon
- 2 teaspoons Sugar -- brown
- 1 cup Flour -- whole wheat
- 1 cup Flour -- bread
- 1/4 teaspoon -- salt
- 1 1/2 tablespoons Vital gluten -- optional
- 1 teaspoon Yeast

-----1.5 POUND LOAF----- --

Mill HRW, HWW or half each. May substitute part with store bought bread flour.

Ingredients:

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

-----2 POUND LOAF----- --

Mill HRW, HWW or half each. May substitute part with store bought bread flour.

Ingredients:

- 1 cup -- Warm water
- 5 tablespoons thawed Apple juice concentrate
- 1/2 cup Applesauce
- 1 teaspoon Cinnamon

- 1 1/3 tablespoons Sugar -- brown
- 2 cups Flour -- whole wheat
- 2 cups Flour – bread
- 1/2 teaspoon -- salt
- 3 tablespoons Vital gluten
- 2 teaspoons Yeast

ingredients con't next page

Follow Order for YOUR Bread Machine OR Place first five ingredients in Machine pan in this order. Add next four ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

Apple Cranberry Nut Bread

-----1.5 POUND LOAF-----

Mill HRW, HWW or half each. May substitute part with store bought bread flour.

Ingredients:

- 1 teaspoon Cinnamon
- 1 teaspoon Nutmeg
- 1/3 cup Dried cranberries *set aside**
- 2/3 cup Applesauce
- 1/2 cup Warm Applejuice (or Orange Juice)
- 2 tablespoons Sugar -- white or brown
- 1 Cup Bread Flour
- 1 Cup Whole Wheat Flour
- 1 1/2 teaspoons Salt
- 1 1/2 teaspoons Yeast
- 1 ounce Chopped walnuts*

instructions con't next page

Makes a nice loaf for holiday giving or serving.

FIRST: Coat cranberries with the cinnamon and nutmeg and set aside to add into loaf later along with nuts.

Follow Order for YOUR Bread Machine OR Place next three ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm juice to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

*REMEMBER to add your DUSTED CRANBERRIES & NUTS either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Apple Oatmeal Bread with Raisins

-----1.5 POUND LOAF-----

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

- 5/8 cup -Water -- (for Welbilt add 2 Tb. more water)
- 2 tablespoons Brown sugar
- 1/2 cup Unsweetened applesauce
- 1 1/2 tablespoons Nonfat dry milk powder
- 2 teaspoons Ground cinnamon
- 1 1/2 tablespoons melted Butter or margarine
- 1/2 cup Old-fashioned rolled oats
- 2 3/4 cups Bread flour
- 1 1/2 teaspoons Salt
- 2 teaspoons Red Star active dry yeast
- 1/2 cup Raisins

Follow Order for YOUR Bread Machine OR Place first six ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump

in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake. *REMEMBER* to add your RAISINS either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Apple Onion Rye

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

Mill HRW, HWW or half of each and Rye Grain separately. May substitute part with store bought bread flour.

Ingredients:

- 1/2 C Water
- 1 1/2 Tbsp Sugar
- 3 Tbsp Unsalted Butter
- 1 3/4 C Bread Flour -- + 2 Tbs
- 1 1/2 C Rye Flour
- 1/3 C Cracked Wheat
- 1 1/2 Tsp Caraway Seed
- 2 Garlic Cloves -- minced
- 1 Med Onion -- minced
- 1 Lg Apple -- chopped
- 1 1/2 Tsp Salt
- 2 1/4 Tsp Active Dry Yeast

Follow Order for YOUR Bread Machine OR Place first three ingredients in Machine pan in this order. Add next eight ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

Applesauce Bread

-----1.5 POUND LOAF-----

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

- 1 cup warm Buttermilk
- 1/3 cup Applesauce
- 1 tablespoon Butter
- 1 teaspoon Cinnamon.
- 2 tablespoons Brown sugar
- 3 cups Bread flour
- 1/4 teaspoon Salt
- 2 1/4 teaspoons Yeast

Follow Order for YOUR Bread Machine OR Place first five ingredients in Machine pan in this order. Add next two ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

Apricot Spice Bread

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

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

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

-----1.5 POUND LOAF-----

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

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

1. Place the apricots and water in a small saucepan and bring to a boil. Remove from the heat and allow to steep for 5 minutes. Drain the apricots, RESERVING the liquid, and spread them out on a double thickness of paper towels. Allow the apricots and the liquid to cool to room temperature.

2. Place all ingredients in machine according to manufacturers directions (or in ORDER) - EXCEPT APRICOTS. Measure the reserved cooking liquid and add enough apricot nectar to measure 5/8 cup for the 1 lb. loaf and 7/8 cup for the 1 1/2 lb. loaf. to use as the nectar.
3. Program the breadmaker for the whole wheat mode and press start OR if you have *FRUIT/NUT setting use it.
4. At the end of the mixing cycle and just before the kneading cycle begins , finely chop the cooled apricots and add them to the dough *or if on FRUIT/NUT setting add at beep.
5. Remove bread at the end of the baking cycle promptly.

Austrian Bread

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

Mill HRW or HWW and .5 Cup Rye Grain separately. May substitute all or part with store bought bread flour.

Ingredients:

- 1 C Water -- + 1 T if at high altitude
- 1/4 Tsp Ground Allspice
- 1/4 Tsp Rosemary
- 1/2 tbsp Oil
- 3 tbsp Fruit Concentrate -- or honey
- 1 2/3 C Bread Flour
- 2/3 C Rye Flour
- 2 Tbsp Gluten Flour
- 1 Tsp Salt
- 2 1/2 Tsp Active Dry Yeast

Follow Order for YOUR Bread Machine OR Place first five ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

Avery Island Hot Bread

-----1.5 POUND LOAF-----

Mill HRW or HWW and Corn separately. May substitute all or part of wheat flour with store bought bread flour and fresh ground with pre-ground cornmeal.

Ingredients:

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

This jump-in-your-mouth loaf stars one of the all-time favorite condiments--Tabasco sauce, which is made only one place in this country, Avery Island, Louisiana.

Accept no substitutes if you want the authentic version of this bread.

The other special ingredients are chili honey, which is available by mail order, and pepper-flavored vodka, which is readily available in liquor stores. You may substitute regular vodka if you wish or omit it all together replacing it with water.

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

Place all the ingredients in the machine in order, remember to make your well for yeast and program for White Bread. You may also use bread dough program and bake in the oven at 350. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

Babka (With Variations)

-----1.5 POUND LOAF-----

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

-----Dough-----

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

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

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

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

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

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

- 1 lg Egg White Beaten With 1 Tsp Water

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

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

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

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

instructions con't next page

Machine Procedures:

All ingredients must be at room temperature, unless otherwise noted. Add ingredients, except for filling, crumb topping, and egg wash, in the order specified in your Bread Machine manual. Set Machine on dough/manual setting. At the end of program, press clear/stop. To punch dough down, press start and let knead for 60 secs. Press clear/stop again. Remove dough and let rest 5 mins before hand-shaping.

If your Bread Machine does not have a dough/manual setting, follow normal bread making procedure but let dough knead only once.

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

Hand-Shaping Technique:

While the dough is rising, prepare your filling of choice by blending ingredients together with a fork until crumbly. To make crumb topping, blend all ingredients together with a fork until crumbly. Chill both until ready to use.

Lightly grease a 4 1/2 x 8 1/2-inch loaf pan. On a lightly floured work surface, roll the dough into a 10- x 20-inch rectangle.

Cover with filling up to 1 inch from edges. Roll up lengthwise, jelly-roll fashion. Pinch seam and ends securely to gether so they do not open during baking. Carefully place babka in prepared pan. Fold ends under and shape into an S so that it fits in pan. Cover with a clean kitchen cloth and let rise until doubled in size.

Preheat oven to 350 F. Form a crease in the top of the risen babka with the side of your hand. Brush with egg wash and cover with crumb topping. Bake approximately 30 to 35 mins, or until golden. If babka begins to brown too quickly, cover top with foil. Remove from pan and cool on a wire rack.

FOR CHOCOLATE BABKA FILLING: Blend together unsweetened cocoa and sugar. Brush surface with melted butter. Sprinkle with cocoa-sugar mixture and pecans.

FOR CHEESE BABKA FILLING: Blend together all the ingredients but raisins. After spreading the cheese filling on the babka, sprinkle with raisins.

Bailey's Irish Cream Bread

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

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

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

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

Baked Potato Bread

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

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

- 1/2 cup Warm Water
- 1 tablespoon Dry milk
- 1 tablespoon Sugar
- 1/4 cup Sour cream
- 1 1/2 tablespoons Instant potato flakes
- 2 cups White bread flour
- 1 teaspoon Salt
- 2 teaspoons Yeast (active dry)
- 1 1/2 tablespoons Bacon bits
- 1 1/2 tablespoons Chives

*** This dough will be very dry. Resist the urge to add water.

Follow Order for YOUR Bread Machine OR Place first five ingredients in Machine pan in this order. Add next two ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Fruit & Nut Setting or Bread Dough to form into your own loaf and oven bake.

instructions con't next page

REMEMBER to add your Chives and Bacos either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

Banana Bread

-----1.5 POUND LOAF-----

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

- 3/4 cup Buttermilk
- 1/3 cup Banana -- mashed
- 1 1/2 Eggs
- 1 1/2 tablespoons Vegetable oil
- 3 tablespoons Honey
- 1/3 teaspoon Salt
- 1/3 teaspoon Cinnamon
- 1/3 teaspoon Baking soda
- 1 1/2 tablespoons Vital gluten -- to 3 tbs
- 2 1/4 cups Whole wheat flour
- 3/4 cup Oats
- 1 1/2 teaspoons Yeast

Add ingredients according to manufacturer's directions for Batter Breads

Set on Medium color setting.

NOTE: Watch the dough as the banana may affect the moisture- it is a moist bread

Banana Coconut Nut Bread

-----1.5 POUND LOAF-----

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

- 3/4 cup Banana -- mashed
- 3/4 cup Buttermilk
- 1 1/2 Eggs
- 3 tablespoons Sugar
- 1/2 teaspoon Baking soda
- 1/2 teaspoon Salt
- 1/3 cup Coconut
- 1 1/2 tablespoons Vital gluten -- to 3 tbls
- 3 2/3 cups Whole wheat flour
- 2 teaspoons Yeast
- 1/2 cup Nuts -- chopped

Add ingredients according to manufacturer's directions. Medium color setting.

REMEMBER to add your Chopped Nuts either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White

or Bread Dough setting.

Banana Split Bread

-----2 POUND LOAF-----

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

- 1/3 cup Pineapple juice -- from drained crushed pineapple
- 2 tablespoons Sugar
- 1/3 cup Instant nonfat dry milk
- 1 Egg
- 2 tablespoons Vegetable oil
- 1 teaspoon Vanilla
- 4 ounces Banana -- 1 med/sliced
- 10 Strawberries -- froz/thawed
- 1/3 cup Crushed pineapple -- drained
- 3 cups Bread flour
- 1/8 teaspoon Baking soda
- 2 tablespoons Gluten
- 1 teaspoon Salt
- 1 package Yeast

ingredients & instructions con't next page

- 1/3 cup Walnuts -- broken
- 1/2 cup Chocolate chips
- 4 cups Maraschino cherries -- drained/

Follow Order for YOUR Bread Machine OR Place all ingredients (EXCEPT CHOCOLATE CHIPS, WALNUTS AND CHERRIES) into the inner pan in the order listed; select basic white bread or fruit and nut and push "Start."

Add the chips, walnuts and cherries when fruit and nut setting "beeps," or at last knead cycle if basic bread setting.

Delightful whether eaten fresh, chilled or toasted , this soda fountain special is even more spectacular when spread with cream cheese blended with minced maraschinos and their liquid.

Beer Bacon Bread

---- 1.5 POUND LOAF----

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

- 3/4 c Flat beer or Flat Non-alcoholic Beer
- 1/2 c Warm Water
- 1 tb Sugar
- 1/4 c Chopped green onions
- 2 tb Mustard
- 1 tb Butter or margarine
- 3 1/4 c Bread flour
- 1 3/4 ts Yeast
- 1/3 c Crumbed cooked bacon or Bacos

----2 POUND LOAF----

Mill HRW, HWW or half of each. May substitute part with store bought bread flour.

Ingredients:

- 3/4 c Flat beer or Flat Non-alcoholic Beer
- 2/3 c Warm Water
- 1/4 c Chopped green onions
- 1 tb Sugar
- 2 tb Mustard
- 4 1/4 c Bread flour
- 1 t Salt
- 1 1/2 ts Yeast*

ingredients & instructions con't next page

- 1/2 c Crumbed cooked bacon or Bacos

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

Beer Cheese Bread

---- 1.5 POUND LOAF----

Mill HRW, HWW or half of each. May substitute part with store bought bread flour

Ingredients:

- 1 package Yeast
- 3 cups Bread flour
- 1 tablespoon Sugar
- 1 1/2 teaspoons Salt
- 1 tablespoon Butter
- 10 ounces Beer -- flat
- 4 ounces American cheese
- 4 ounces Jack cheese -- cut in 1/4" cubes

Follow Order for YOUR Bread Machine OR Warm beer and American cheese over low heat on top of stove or in microwave. Cheese doesn't need to melt completely.

STIR. Add all ingredients in the order listed if you are using an automatic baking machine. Set on White or Basic Bread setting - or Dough only setting for hand forming a loaf. If baking in oven bake at 350 degrees for about 16 minutes - check to make sure cheese does not burn. Cool on wire rack.

Berry Bread

---- 1 POUND LOAF---- **Mill HWW May substitute part with store bought bread flour**

Ingredients:

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

----1.5 POUND LOAF----**Mill HWW May substitute part with store bought bread flour**

Ingredients:

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

-----2 POUND LOAF----- **Mill HWW May substitute part with store bought bread flour**

Ingredients:

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

Follow Order for YOUR Bread Machine OR Use Raisin or Fruit/Nut bread cycle. At the beep, add 1/4 (1/3) (1/2) cup chopped walnuts or pecans, if desired. If using Panasonic/National machine, add nuts following first kneading; if using Maxim or Mister Loaf, add at the beginning. If using Welbilt ABM 100, DAK, or Mister Loaf, use Sweet bread cycle.

Try the recipe with cranberries in the fall, substituting honey for the berry syrup. If cranberries are fresh, add 1/3 (1/2) (2/3) cup water and syrup of your choice.

Black Forest Pumpnickel

----1.5 POUND LOAF---- **Mill HWW May substitute part with store bought bread flour**

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place first four ingredients in Machine pan in this order. Add next five ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

Black Bread

----1.5 POUND LOAF----

Mill HWW May substitute part with store bought bread flour

Ingredients:

- 1 1/3 cups Warm Water
- 2 2/3 tablespoons Applesauce or Oil
- 1 1/3 tablespoons Dark molasses
- 1 1/2 tablespoons Vinegar
- 1 teaspoon Instant coffee granules
- 1 teaspoon Sugar
- 2 tablespoons Cocoa powder
- 2/3 cup Oat bran
- 1 1/3 cups Rye flour

ingredients & instructions con't next page

- 2 cups bread flour
- 1 teaspoon Dried minced onion
- 1/4 teaspoon Fennel seed
- 2 1/2 teaspoons Caraway seed
- 1 teaspoon Salt
- 2 1/2 teaspoons Active dry yeast

Follow Order for YOUR Bread Machine OR Place first seven ingredients in Machine pan in this order. Add next seven ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

Black Pepper Onion Bread

----1.5 POUND LOAF---- **Mill HWW. May substitute part with store bought bread flour**

Ingredients:

- 1 cup Water
- 1 tablespoon melted Butter or margarine
- 3 tablespoons Nonfat dry milk powder
- 1 tablespoon Sugar
- 3 cups Bread flour
- 1 teaspoon Salt
- 1 1/2 teaspoons Dry minced onions
- 3/4 teaspoon Fresh ground black pepper -- medium coarse ground
- 1/4 teaspoon Garlic powder
- 2 teaspoons yeast

instructions con't next page

Follow Order for YOUR Bread Machine OR Place first four ingredients in Machine pan in this order. Add next five ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking

this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

NOTE: If using finer grind of pepper, reduce amount to 1/4 tsp for either size loaf.

Bloody Mary Bread

----1.5 POUND LOAF--- **Mill HWW. May substitute part with store bought bread flour**

Ingredients:

- 6 ounces Can of spicy V-8 juice -- at room or 110 temperature
- 1 tablespoon Vodka (may use water as substitute)
- 1 tablespoon Water
- 1 Egg
- 1 tablespoon Sugar
- 1 tablespoon Soft butter
- 3 cups Bread flour
- 1 teaspoon Salt
- 1 package Yeast

Follow Order for YOUR Bread Machine OR Place first six ingredients in Machine pan in this order. Add next two ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

Blue Cheese and Port Bread

-----1.5 POUND LOAF----- **Mill HWW. May substitute part with store bought bread flour.**

Ingredients:

- 2/3 cup water
- 1 tablespoon sugar
- 2 teaspoons butter
- 2 1/2 tablespoons applesauce
- 2 tablespoons port red wine *ingredients & instructions con't next page*
- 1/4 cup Danish blue cheese

- 2 cups bread flour
- 1 teaspoon salt
- 1 1/2 teaspoons yeast
- 1/4 cup walnuts -- coarsely chopped

Follow Order for YOUR Bread Machine OR Place first six ingredients in Machine pan in this order. Add next two ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Fruit & Nut Setting or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your WALNUTS either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

Bohemian Christmas Bread

----1.5 POUND LOAF----- **Mill HWW. May substitute part with store bought bread flour**

Ingredients:

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

-----1 POUND LOAF----- **Mill HWW. May substitute part with store bought bread flour**

Ingredients:

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

Follow Order for YOUR Bread Machine

NOTES: For Panasonic/National machines -- use 3 tsp. of yeast for the 1 1/2 lb.loaf If your machine has a mix cycle -- the almonds and raisins can be added at the beginning or at the mix beep. They can also be added dtowards the end of the mixing process.

Because this bread is an extremely high rise, a 1-pound loaf will easily fill a large bread-machine bucket.

Test the small recipe first to see how the loaf rises in your machine.

Follow manufacturer's directions on loading

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

Brownie Bread

-----1.5 POUND LOAF----- **Mill HWW. May substitute part with store bought bread flour**

Ingredients:

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

-----2 POUND LOAF----- **Mill HWW. May substitute part with store bought bread flour**

Ingredients:

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

Follow Order for YOUR Bread Machine OR Bring water to boil. Add cocoa and stir until dissolved. Let cool to 110 degrees.

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

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

Buttermilk Pumpnickel

----1.5 POUND LOAF---- **Mill HWW. May substitute part with store bought bread flour**

Ingredients:

- 1 1/2 Tbsp Vegetable Oil
- 1 1/2 Tbsp Caramel Coloring
- 1 1/2 Tbsp Brown Sugar
- 1/3 C warm Buttermilk
- 1 C Water -- + 2 Tbs
- 2 1/4 C Bread Flour
- 1 C Rye Flour -- + 2 Tbs
- 1 1/2 Tsp Salt
- 1 3/4 Tsp Active Dry Yeast

Follow Order for YOUR Bread Machine OR Place first five ingredients in Machine pan in this order. Add next four ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

Caesar's Sourdough Bread

-----1.5 POUND LOAF----- **Mill HWW. May substitute part with store bought bread flour**

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place first five ingredients in Machine pan in this order. Add next six ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

Cajun Spice Bread

-----1.5 POUND LOAF----- **Mill HWW. May substitute part with store bought bread flour**

Ingredients:

- 3/4 cup Water
- 1 tablespoon Brown sugar
- 1 tablespoon Butter
- 1 tablespoon Dry milk
- 2 teaspoons Tomato paste
- 1/2 teaspoon Onion paste
- 2 cups White bread flour
- 1/2 teaspoon Salt

- 1 tablespoon Cajun spice blend *ingredients & instructions con't next page*
- 1/4 teaspoon Parsley flakes
- 2 teaspoons Yeast (active dry)

Follow Order for YOUR Bread Machine OR Place first seven ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking!

California Dip Bread

----1.5 POUND LOAF---- **Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

-----FIRST MIX TOGETHER & WARM TO ROOM TEMP-----

- 3/4 cup Cottage cheese
- 3/4 cup Sour cream
- 3 tablespoons Sugar
- 1 1/2 tablespoons Butter
- 1/4 cup Warm Water
- 1 package Lipton's onion soup mix

---- THEN ADD -----

- 1 Egg -- room temperature
- 3 1/3 cups Flour
- 1/4 teaspoon Baking soda
- 1 package Yeast

Follow Order for YOUR Bread Machine OR Slightly warm the FIRST 6 ingredients and pour into pan.

Place the next 4 ingredients into the pan.

Select white bread and push start. NOTE: Vary the amount of soup mix to suit your taste.

Cake Bread

---1.5 POUND LOAF--- **Mill HWW. May substitute part with store bought bread flour.**

Ingredients:

- 3/4 cup Warm Water
- 1 1/3 tablespoons Butter
- 2/3 cup Cake mix
- 1 2/3 cups Flour
- 1/3 teaspoon Salt
- 1 tablespoon Yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Caraway Rye

-----1.5 POUND LOAF----

**Mill HWW and Rye separately **

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Carolina Rice Bread

-----1.5 POUND LOAF----- **Mill HWW . May substitute part with store bought bread flour**

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Carrot and Thyme Bread

-----1.5 POUND LOAF-----

**Mill Rye, Corn and HWW **

Ingredients:

- 1 cup Warm Water
- 2 1/2 teaspoons Active dry yeast
- 2 1/4 cups Bread flour
- 1 cup Rye flour
- 1/2 cup Yellow cornmeal
- 1 1/2 tablespoons Sugar
- 1 1/2 teaspoons Salt
- 1 1/2 tablespoons Dried thyme
- 2 cups Carrots; freshly grated or finely chopped *instructions con't next page*

This moist multi-grain bread is excellent.

It is chock full of vitamins and fiber and tastes good with fruit or vegetable salad or lentil or bean soup.

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

Let the loaf cool before slicing.

Catskill Mountain French

-----1.5 POUND LOAF----- ** Mill HWW. May substitute part with store bought bread flour**

Ingredients:

- 7 ounces Warm water
- 3 cups Bread flour
- 2 teaspoons Sugar
- 2 teaspoons Salt
- 1 tablespoon Butter/margarine
- 2 teaspoons Red star yeast
- 2 tablespoons Sesame seeds

Place in machine following your manufacturer order. The flour is an almost 3 cups -- go light on the measuring and watch the dough ball. Use the crispy (french) mode.

Catskill Mountain Rye

---1.5 POUND LOAF---

Mill HWW and Rye separately . May substitute part with store bought bread flour

Ingredients:

- 1 cup Water
- 1 tablespoon Vegetable oil
- 2 tablespoons Honey
- 1 teaspoon Salt
- 1 tablespoon Caraway seeds
- 1 cup Rye flour
- 1 3/4 cups Bread flour
- 3 tablespoons Dry milk -- nonfat
- 1 tablespoon Yeast -- active dry
- 4 tablespoons Gluten

Place ingredients in machine following your manufacturer order. Use the "standard" or "white bread" mode of your bread machine. Makes great sandwiches and is delicious toasted.

Celery-Celery-Celery Bread

---1.5 POUND LOAF---**Mill HWW. May substitute part with store bought bread flour.**

Ingredients:

- 1 package Yeast
- 1/4 teaspoon Ginger
- 1/4 teaspoon Sugar
- 3 cups Better for Bread flour
- 1/2 cup Quick-cooking oats
- 2 tablespoons Gluten
- 2 teaspoons Celery seeds
- 1 1/2 teaspoons Garlic or Onion salt
- 3/4 cup Celery -- fresh/slice thin
- 1 tablespoon Celery leaves -- fresh/chopped
- 1 Egg
- 10 3/4 ounces Cream of celery soup
- 1 tablespoon Vegetable oil
- 3 tablespoons Low-fat milk -- heated

Add all the ingredients in the order listed.

Select white bread and push "Start."

Certainly Citrus Bread

----1 POUND LOAF----

** Mill HWW and Rye separately**

Ingredients:

- 2/3 cup Water
- 2 cups White bread flour
- 1 tablespoon Plus
- 1 teaspoon Dry milk
- 2 teaspoons Sugar
- 1 teaspoon Salt
- 1 tablespoon Plus
- 1 teaspoon Butter
- 2 tablespoons Orange marmalade
- 2 teaspoons Lime juice
- 1 pinch Lemon Peel
- 2 teaspoons Yeast (active dry)

Follow manufactures directions or place in machine in order listed. Basic /White Bread setting.

Challah

---1.5 POUND LOAF--- ****Mill HWW . May substitute part with store bought bread flour****

Ingredients:

- 1 cup Water
- 2 Eggs
- 2 tablespoons Vegetable Oil
- 2 tablespoons Sugar
- 1 1/2 teaspoons Salt
- 3 cups Bread flour
- 1 1/2 teaspoons Yeast

Add ingredients according to machine directions or in order given. If you would like set on Dough Only setting and try your hand at braiding a free rising (not in pan) loaf. The traditional braid is 4 strands, but 3 is pretty for a beginner. Bake the free rising braid in a 350 oven for about 18 minutes after it has doubled in size from the time you braided it.

Chart House Squaw Bread

---1.5 POUND LOAF--- ****Mill HWW, HRW and Barley separately****

Ingredients:

- 1 1/4 cups Warm water
- 2 tablespoons Molasses
- 1/2 teaspoon Caramel coloring * -- opt.
- 1 1/2 teaspoons Malted barley flour **
- 2 cups Bread flour
- 1/2 cup Whole wheat flour
- 1/2 cup Unprocessed bran -- or Wheat bran
- 1/4 cup Dark brown sugar (3 TB)
- 1 1/2 tablespoons Oatbran
- 1 1/2 tablespoons Rolled oats
- 2 teaspoons Granola
- 1 1/2 teaspoons Salt
- 2 1/2 teaspoons Yeast (1 envelope)

Oil and/or butter are not missing. They are not needed.

Caramel coloring was only used to give the bread an almost pumpernickel color. I found it in a cake decorating store which was also a bakery. ** The malted barley flour is also known as diastatic malt powder.

ingredients & instructions con't next page

In a bowl combine bread flour, whole wheat flour, unprocessed bran, dark brown sugar, oatbran, rolled oats, granola, malted barley flour and salt. In bread pan add water, molasses, and caramel coloring. Add flour mixture; top with yeast and select dark bread setting.

NOTES: Raisins could be added if desired. If you do, eliminate the caramel coloring and liquify the water, 1/4 cup raisins, molasses and brown sugar before adding to the machine. If milling at home omit wheat bran and add that amount in fresh flour.

Cheddar Bread

----1.5 POUND LOAF---- * Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup warm Water
- 1 1/4 teaspoons Salt
- 1 1/2 large Eggs
- 3 cups Bread flour
- 1 cup Grated Cheddar Cheese
- 2 tablespoons Dry milk powder
- 2 tablespoons Sugar
- 2 teaspoons RapidRise Yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Cheddar Onion Bread

--1.5 POUND LOAF-- **Mill HWW. May substitute store bought bread flour**

Ingredients:

- 8 ounces Water -- warm
- 1 package Lipton Onion Soup mix
- 3 cups Bread flour
- 2 teaspoons Sugar

ingredients & instructions con't next page

- 3 tablespoons Sugar
- 1 tablespoon Lecithin granules
- 4 teaspoons Yeast
- 3 ounces Sharp cheddar -- shredded 1/5 c

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Cheese Herb Bread

----1.5 POUND LOAF----

Mill HWW. May substitute part with store bought bread flour.

Ingredients:

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

instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

NOTE: Fruit juice concentrate (orange, apple etc.), thawed, is used in place of the fat here. Use butter if you desire, in its place.

Chili Bean Machine Bread

---1.5 POUND LOAF--- **Mill HWW. May substitute part with store bought bread flour.**

Ingredients:

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

* canned or reconstituted from dry mix

Place all ingredients in the order listed in the bread machine

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

Yields: 1 loaf/10 slices

(All flours are approximate measures. You may use more or less, depending on the weight and absorbency of your flour.)

Chilie Cheese Bread

-----1.5 POUND LOAF-----**Mill HWW. May substitute part with store bought bread flour.**

Ingredients:

- 2 1/2 teaspoons Yeast
- 3 1/4 cups Bread flour
- 1 teaspoon Baking powder
- 1 teaspoon Salt
- 1 tablespoon Sugar
- 4 tablespoons SACO dry buttermilk
- 1 tablespoon Vital wheat gluten
- 1/4 cup Warm water
- 1 1/4 cups Sharp cheddar -- lg cubes at room temp)
- 1 can Canned chopped green -- chilies; well-drained
-

I usually squeeze the chilies between a couple of layers of paper towels to get rid of the excess moisture. If you don't want to use green chilies, add about 1/2 tsp. of ground red pepper. Pour in all ingredients (EXCEPT cheese and chilies) in the order listed (or if your machine takes wet ingredients first, reverse the order) Select white bread and push "Start". After the first knead, at the beeps , add the chilies and the cheddar cheese. When the bread is finished baking brush on some margarine or butter to the crust

Chocolate Chip and Nut Bread

----1.5 POUND LOAF---- ** Mill HWW. May substitute part with store bought bread flour.**

Ingredients:

- 1 1/2 cups Whole Wheat Flour
- 1 1/2 cups Bread Flour
- 2 tablespoons Dry Milk
- 1 1/2 teaspoons Sea Salt
- 1/3 cup Toasted and Chopped Almonds
- 1/3 cup Toasted and Ground Almonds
- 2/3 cup Semisweet Choc. Chips
- 1 cup Plus 3 tb. Water
- 3 tablespoons Honey
- 2 tablespoons Canola -- Sunflower or Safflower Oil
- 1 teaspoon Almond Extract
- 4 teaspoons Active Dry Yeast

instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Cinco De Mayo Bread

---1.5 POUND LOAF---

**Mill HWW and Corn separately **

Ingredients:

- 2/3 cup Water
- 2 cups White bread flour
- 2 teaspoons Sugar
- 1/2 teaspoon Salt
- 2 teaspoons Olive oil
- 2/3 cup Corn meal
- 1/3 cup Creamed corn
- 2 tablespoons Diced green chilies
- 1 teaspoon Diced jalapeno~ peppers
- 1 teaspoon Cilantro (dried)
- 2 teaspoons Yeast (active dry)

This can be used with the regular and rapid bake cycles. Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Classic White Bread

---1 POUND LOAF--- ** Mill HWW. May substitute part with store bought bread flour.**

Ingredients:

- 3/4 cup Water
- 2 cups Bread Flour
- 1 tablespoon Nonfat Dried Milk
- 1 1/2 tablespoons Sugar
- 1 teaspoon Salt
- 1 tablespoon Applesauce
- 1 1/2 teaspoons Yeast

Can be used with the regular, rapid, or delayed cycles. Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Cinnamon Raisin Bread - Breadmaker

----1 POUND LOAF---- **Mill HWW. May substitute part with store bought bread flour**

Ingredients:

- 1 1/2 teaspoons Yeast -- D
- 2 cups Bread flour -- +2T
- 1 teaspoon Salt
- 1 tablespoon Sugar
- 1 tablespoon Powdered buttermilk
- 1 1/2 teaspoons Cinnamon
- 1 tablespoon Butter
- 1 cup Less 1 T. warm water
- 1/2 cup Raisins.

instructions con't next page

Follow Order for YOUR Bread Machine OR Place first four ingredients in Machine pan in this order. Add next four ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Whole Wheat level/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your RAISINS either after the Fruit & Nut setting BEEPS or just before the second knead of using Whole Wheat or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Colonial Bread

----1.5 POUND LOAF---- **Mill HWW. May substitute part with store bought bread flour.**

Ingredients:

- 1 tablespoon Butter (OR applesauce)
- 1 teaspoon Salt
- 1/3 cup Molasses
- 1 1/2 cups Boiling water
- 1/3 cup Yellow corn meal
- 3 1/2 cups Bread flour
- 1 package Yeast

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

Stir in molasses, salt and butter.

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

Cornell Bread

---1.5 POUND LOAF--- **Mill HWW. May substitute part with store bought bread flour. Soy flour cannot be milled in most mills. **

Ingredients:

- 1/2 tablespoon Yeast
- 2 cups Bread flour
- 1/2 cup Whole wheat flour
- 1 tablespoon Gluten
- 6 tablespoons Soy flour
- 6 tablespoons Dry milk
- 6 tablespoons Whole wheat germ
- 1/2 tablespoon Salt
- 2 tablespoons Butter
- 2 tablespoons Honey
- 1 Eggs
- 1 1/4 cups Water -- warm

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Cottage Dill Bread

---1.5 POUND LOAF--- ** Mill HWW. May substitute part with store bought bread flour. Soy flour cannot be milled in most mills. **

Ingredients:

- 1/2 cup Water
- 2 cups White bread flour
- 1 tablespoon Dry milk
- 1 tablespoon Sugar
- 1 teaspoon Salt
- 1 tablespoon Butter
- 1/4 cup Cottage cheese

ingredients & nstructions con't next page

- 1/2 tablespoon Dry onion
- 1/2 tablespoon Dill seed
- 1/2 tablespoon Dill weed
- 2 teaspoons Yeast (active dry)

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Counterfeit Wonder Bread

---1 POUND LOAF--- ** Mill HWW. May substitute part with store bought bread flour.**

Ingredients:

- 1 cup -warm Water
- 3 tablespoons Margarine
- 1 tablespoon Sugar
- 1 1/2 teaspoons -Salt
- 2 3/4 cups Bread flour
- 1 tablespoon Gluten
- 1 tablespoon Lecithin
- 1 1/2 teaspoons Red Star Bread Machine yeast

It toasts well and tastes good. You have to try this to believe it.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Country Rye Bread

---1 POUND LOAF---

Mill HWW and Rye separately. May substitute part with store bought bread flour.

Ingredients:

- 2 cups Bread flour
- 1 1/4 cups Rye flour
- 1 cup Water
- 1 tablespoon Caraway seeds
- 3 tablespoons Honey
- 2 tablespoons Vegetable oil
- 1 teaspoon Salt
- 1 package Dry yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Craisin Bread

---1 POUND LOAF---

**Mill HWW and Rye separately. May substitute part with store bought bread flour. **

Ingredients:

- 2 1/4 teaspoons Yeast
- 2 cups Bread Flour
- 1 cup Whole Wheat Flour
- 3 tablespoons Sugar
- 1 1/2 teaspoons Salt
- 1/3 cup Milk -- room temp
- 1/2 cup Water -- room temp
- 1/3 cup Oil -- room temp
- 2 Eggs -- room temp
- 1 teaspoon Walnut extract
- 2/3 cup Dried Cranberries (craisins)

ingredients & nstructions con't next page

Follow Order for YOUR Bread Machine OR Place first four ingredients in Machine pan in this order. Add next four ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Whole Wheat level/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your CRAISINS either after the Fruit & Nut setting BEEPS or just before the second knead of using Whole Wheat or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Creole Tomato Bread

---1 POUND LOAF--- **Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 package Yeast
- 2 3/4 cups Better for Bread flour
- 2 tablespoons Gluten
- 1 1/4 teaspoons Garlic salt
- 1 teaspoon Chili powder
- 1 teaspoon Paprika
- 1/8 teaspoon Baking soda
- 1/8 teaspoon Cayenne pepper
- 1/2 cup Mushrooms -- fresh/sliced
- 1/4 cup Celery -- fine chopped
- 1/4 cup Red bell pepper -- fine chopped
- 2 tablespoons Pimentos -- drained/diced
- 1 tablespoon Minced onion -- dried
- 1/2 cup Tomato soup -- canned + 1 tb
- 1 Egg
- 1 tablespoon Vegetable oil
- 2 teaspoons Molasses
- 2/3 cup V-8 veg. juice -- heated

ingredients & nstructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Crusty Bran Bread

---1.5 POUND LOAF--- **Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/4 cups Water
- 2 tablespoons Packed brown sugar
- 2 tablespoons Molasses
- 2 tablespoons Butter melted
- 1 1/2 teaspoons Salt
- 3 1/4 cups Flour
- 1 cup Natural bran
- 1 1/2 teaspoons Quick rising yeast or
- 1 1/4 teaspoons Bread machine yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

Czechoslovakian Orange Bread

---1.5 POUND LOAF--- **Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 2/3 C warm Milk
- 4 Tbsp Butter Or Margarine
- 1 Egg
- 1/3 Tsp Salt
- 1/4 C Sugar
- 1 1/4 Tsp Orange Peel
- 1/4 Tsp Ground Mace
- 3 C Bread Flour
- 1 tsp Active Dry Yeast

---1.75 POUND LOAF--- **Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 C WARM Milk
- 5 tbsp Butter Or Margarine
- 1 Egg
- 1/2 tsp Salt
- 1/3 C Sugar
- 1 1/2 tsp Orange Peel
- 1/4 tsp Ground Mace
- 3 1/2 C Bread Flour
- 1 1/2 tsp Active Dry Yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up checking

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

Dakota Raisin Bread

---1 POUND LOAF---

**Mill HWW or HRW or a combination. May substitute part with store bought bread flour. **

Ingredients:

- 1 cup Water -- warm
- 2 tablespoons Vegetable oil
- 1 3/4 cups Bread flour
- 2/3 cup Whole wheat flour
- 1 tablespoon Packed light brown sugar
- 1 tablespoon Powdered dry milk
- 1 teaspoon Salt
- 1 1/4 teaspoons Fleischmann's bread machine -- yeast
- 1/2 cup Sun*Maid raisins *ingredients & instructions con't next page*
- 2 tablespoons Pumpkin seeds
- 2 tablespoons Sunflower seeds
- 1 tablespoon Poppy seeds
- 1 tablespoon Sesame seeds

---1.5 POUND LOAF---

**Mill HWW or HRW or a combination. May substitute part with store bought bread flour. **

Ingredients:

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

Measure carefully, adding ingredients, except raisins and seeds to bread machine pan in the order recommended by the manufacturer. Select Sweet or Basic/White cycle. Use Light or Medium crust color. Add raisins and seeds at the raisin/nut cycle or 5 minutes before last

kneading cycle ends. Remove baked bread from pan and cool on wire rack.

or

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! Also baking time will depend upon the size loaf you make. Start at 16 minutes and work your way up while checking

Dark Pumpernickel Bread

-----1 POUND LOAF----- & -----1.5 POUND LOAF-----

** Mill HWW or HRW or a combination and Rye separately. **

Ingredients:

•-----1 POUND LOAF-----	*-----1.5 POUND LOAF-----
•2/3 cup Water	*1 cup-1 1/3 cups
•1 1/3 tablespoons Vegetable oil	*2 TB-2 2/3 TB
•2 tablespoons Molasses	*3 TB-1/4 cup
•1 tablespoon Unsweetened cocoa	*1 1/2 TB -- 2 TB
•2 teaspoons Brown sugar	*1 TB-1 1/3 TB
•2/3 teaspoon Instant coffee granules	*1 ts-1 1/3 ts
•2/3 teaspoon Salt	*1 ts-1 1/3 ts
•1 1/4 teaspoons Caraway seeds	*2 ts-2 1/2 ts
•1/2 cup Rye flour	*3/4 cup-1 cup
•1/2 cup Whole wheat flour	*3/4 cup -- 1 cup
•1 cup Bread flour	*1 1/2 cups -- 2 cups
•1 teaspoon Yeast	*1 1/2 ts-2 1/2 ts

Add ingredients as given in manufacturer's instructions. Use whole wheat setting if available, otherwise use the regular white bread cycle.

Diet Health Bread

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

**Mill HWW or HRW or a combination. May substitute part with store bought bread flour. **

Ingredients:

- 10 ounces Warm Water
- 1/2 teaspoon Fructose (or sugar)
- 1/2 cup Soy flour
- 2 1/2 cups Bread flour
- 1 teaspoon Salt
- 1 teaspoon yeast

Optional choices to add:

- 1/4 c sunflower seeds or
- 1/4 c whole millet or
- 1 tsp of cinnamon

ingredients & instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Diet Rite Bread

---1.5 POUND LOAF---

** Mill HWW or HRW or a combination. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/4 cups Diet rite soda -- or Club soda room temperature
- 3 cups Bread flour
- 1 package Yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Dill Onion Bread

---1.5 POUND LOAF---

**Mill HWW or HRW or a combination. May substitute part with store bought bread flour. **

Ingredients:

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

ingredients & instructions con't next page

---1.75 POUND LOAF---

**Mill HWW or HRW or a combination. May substitute part with store bought bread flour. **

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

NOTES : You may substitute yogurt for the sour cream. Keep an eye on the dough and adjust consistency with flour or water as necessary. Use

an egg yolk, white or 2 Tbs. egg substitute for the half egg.

Dilly Bread

---1 POUND LOAF---

**Mill HWW or HRW or a combination. May substitute part with store bought bread flour. **

Ingredients:

- 1/2 cup Warm water
- 1/2 tablespoon Butter or margarine
- 1/2 cup Cottage cheese (heated)
- 1/2 teaspoon Salt
- 1 tablespoon Sugar
- 1 small Egg
- 1/2 tablespoon Minced onion
- 2 cups Sifted all-purpose flour
- 1/2 teaspoon Soda
- 1 teaspoon Dry yeast
- 1/2 tablespoon Dill seed* added at beep

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

It makes a very light rye flavored bread.

Dried Tomato & Rosemary Bread

---1.5 POUND LOAF---

**Mill HWW or HRW or a combination. May substitute part with store bought bread flour. **

Ingredients:

- 1 cup -water
- 3 tablespoons -snipped unsalted Dried tomatoes
- 1 tablespoon Olive oil
- 1 teaspoon Salt
- 3 cups Bread flour
- 1/4 cup Nonfat dry milk powder
- 1 tablespoon Sugar
- 1 teaspoon Rosemary *ingredients & instructions con't next page*
- 3/4 teaspoon Paprika
- 2 teaspoons Bread yeast

Add dried tomatoes with the water. Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Easy French Bread

---1 POUND LOAF---

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup Plus 1 tablespoon Warm Water
- 1 tablespoon Sugar
- 2 cups White bread flour
- 1 teaspoon Salt
- 1 1/2 teaspoons Yeast (active dry)

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35

minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Eileen's Corn-Chilies-Cheese Bread

---2 POUND LOAF---

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/4 cups Water -- warm
- 2 teaspoons Sugar
- 1 tablespoon Soft butter
- 1 Egg
- 3 cups Flour -- bread
- 3/4 cup Cornmeal -- yellow
- 1/2 cup Whole kernel canned corn DRAINED
- 1 tablespoon Chilies, Ortega -- chopped
- 1/2 cup Cheddar cheese -- shredded
- 1/2 teaspoon Salt
- 1 package Yeast76 of 151

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

English Muffin Bread

---1.5 POUND LOAF---

****Mill HWW. May substitute part with store bought bread flour. ****

Ingredients:

- 1 1/4 cups Water
- 2 teaspoons Sugar
- 1 teaspoon Salt
- 1/4 teaspoon Baking soda
- 3 cups Bread flour
- 3 tablespoons Nonfat dry milk
- 2 teaspoons Yeast

(This is great to put on the timer to have first thing in the morning)

instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Fall Harvest Bread

---1 POUND LOAF---

****Mill HWW. May substitute part with store bought bread flour. ****

Ingredients:

- 1/2 cup Water
- 2 cups White bread flour
- 1 tablespoon Dry milk
- 1 teaspoon Salt
- 1 tablespoon Butter
- 1/2 tablespoon Maple syrup
- 1/2 tablespoon Brown sugar
- 1/4 cup Canned pumpkin
- 1/2 teaspoon Vanilla extract
- 1/2 teaspoon Ground ginger
- 1/4 teaspoon Allspice
- 1/4 cup Pumpkin seeds
- 2 teaspoons Yeast (active dry)

*** Be sure to use plain canned pumpkin - not pie filling.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Famous Onion Bread

---2 POUND LOAF---

**Mill HWW or HRW or half each. May substitute part with store bought bread flour. **

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Faux Sourdough Bread

---1.5 POUND LOAF---

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

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

instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Fresh Grapefruit Cottage Bread

---2 POUND LOAF---

**Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup fresh Grapefruit juice --heated
- 3/8 cup Sugar
- 1 1/2 tablespoons Vegetable oil
- 1/8 teaspoon Baking soda
- 1 1/2 tablespoons Grapefruit peel -- grated
- 3/4 cup Low-fat cottage cheese
- 3 Egg whites
- 4 1/2 cups Better for Bread
- 1 1/2 packages Yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place

in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

This palate-refreshing mealtime accompaniment, this tart/sweet bread offers a taste of English elegance when toasted slices are topped with citrus marmalade.

Fresh Herb Bread

---1.5 POUND LOAF---

**Mill HWW or HRW or half each. May substitute part with store bought bread flour. **

Ingredients:

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

---2 POUND LOAF---

**Mill HWW or HRW or half of each. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/2 c Water
- 2 tb Butter or Margarine
- 4 1/4 c Bread flour
- 2 ts Chopped fresh sage leaves
- 1 tb Plus 1 ts chopped fresh

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

instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

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

Garden Herb Bread

----1 POUND LOAF----

**Mill HWW or HRW or half of each. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup Water
- 2 cups White bread flour
- 1 tablespoon Dry milk
- 1 tablespoon Sugar
- 1 teaspoon Salt
- 1 tablespoon Butter
- 1 teaspoon Chives
- 1 teaspoon Marjoram
- 1 teaspoon Thyme

- 1/2 teaspoon Basil
- 2 teaspoons Yeast (active dry)

*** Use dried flaked herbs. If using ground, reduce by half. If using fresh, double the amount.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Garlic and Basil Bread

---1 POUND LOAF---

**Mill HWW or HRW or half of each. May substitute part with store bought bread flour. **

Ingredients:

- 1 c Water
- 1 t Sugar
- 2 c Baking flour
- 1 t Salt
- 3/4 ts Basil
- 2/3 ts Garlic powder
- 1 pk Yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Garlic Bread

----1 POUND LOAF----

**Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup Water
- 1 tablespoon Sugar
- 1/2 tablespoon Butter
- 2 tablespoons Parmesan (freshly grated)
- 1/2 teaspoon Sweet basil
- 1/2 teaspoon Garlic powder
- 1/2 teaspoon Garlic paste
- 2 cups Plus 1 tablespoon White bread flour
- 1/2 teaspoon Salt
- 1 1/2 teaspoons Yeast (active dry)
- 1/4 tablespoon finely chopped garlic

instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Garlic Herb Cheese Bread

-----1.5 POUND LOAF-----

**Mill HWW or HRW or a combination . May substitute part with store bought bread flour. **

Ingredients:

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

-----1.75 POUND LOAF-----

**Mill HWW or HRW or a combination . May substitute part with store bought bread flour. **

Ingredients:

- 3/4 C Milk
- 3 Eggs
- 3 tbsp Butter Or Margarine
- 1 C Grated Cheese -- packed lightly
- 1 tsp Salt
- 2 1/2 tsp Sugar
- 1 1/2 Garlic Clove -- minced
- 1/4 tsp Cayenne Pepper
- 1/3 tsp Oregano -- dried
- 1/2 tsp Basil – dried
- 2 1/2 tsp Caraway Seed
- 3 1/2 C Bread Flour
- 2 tsp Active Dry Yeast

ingredients & instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

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

Gingerbread Loaf

-----2 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup milk
- 1/4 cup molasses

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

instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

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

Granola Bread

-----2 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup Warm water
- 1/2 cup Buttermilk
- 2 tablespoons Sweet butter -- warm
- 2 tablespoons Honey
- 1 Egg
- 1 1/2 teaspoons Sugar
- 3/4 cup Whole wheat flour
- 2 cups Bread flour
- 1 cup Granola -- grind finely
- 3/4 teaspoon Salt

- 1 package Yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Grape Nut Bread For Breadmaker

-----1.5 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/3 Cups Water
- 2 2/3 Tbs Vegetable oil
- 1 1/3 Tbs Sugar
- 2 Tsps Salt
- 2/3 Cup Grape Nut cereal (not flakes)
- 2 2/3 Cups Bread flour
- 2 Tsps Gluten -- (Optional)
- 2 1/2 Tsps Yeast

The gluten makes a slightly lighter loaf.

This is a flavorful crunchy bread. It is a lot like the old cracked wheat bread.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Hearty Oat & Walnut Bread

-----2 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/4 cups -very warm water -- (not hot)
- 1/4 cup Brown sugar
- 1 tablespoon Margarine-
- 3 1/4 cups Bread Flour -
- 1 tablespoon Salt -
- 1 1/2 teaspoons Yeast-
- 3/4 cup Walnuts -
- 1/2 cup Quick oats -

ingredients & instructions con't next page

...With homemade soup its a real favorite.

Follow Order for YOUR Bread Machine OR Place first three ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your CHOPPED NUTS and OATS either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Hearty Raisin Rye Bread

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

Mill HWW or HRW. Mill Rye separately. May substitute part with store bought bread flour.

Ingredients:

- 3/4 cup Water -- warm
- 1 tablespoon Vegetable oil
- 1 3/4 cups Bread flour
- 1/2 cup Light or medium rye flour
- 1 tablespoon Packed light brown sugar
- 1 tablespoon Powdered dry milk

- 1 teaspoon Salt
- 1/2 teaspoon Caraway seed
- 1 1/2 teaspoons Fleischman's bread machine -- yeast
- 2/3 cup Sun*Maid raisins

ingredients & instructions con't next page

-----1.5 POUND LOAF-----

Mill HWW or HRW. Mill Rye separately. May substitute part with store bought bread flour.

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place first three ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your CHOPPED NUTS and OATS either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Heavenly Whole Wheat Bread

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

**Mill HWW or HRW or half of each. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup Water
- 1 1/3 cups Whole wheat flour
- 2/3 cup Bread flour
- 1 teaspoon Salt
- 3 tablespoons Applesauce (butter)
- 1 tablespoon Sugar
- 3 tablespoons Instant Potato flakes
- 1 1/2 teaspoons Yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

High Protein Diet/Cornell Bread

-----1.5 POUND LOAF-----

**Mill HWW or HRW or half of each. May substitute part with store bought bread flour. **

Ingredients:

- 1 cup -Water
- 1 tablespoon Vegetable oil
- 1 tablespoon Honey

- 3/4 teaspoon -Salt
- 2 tablespoons Wheat germ***
- 1/4 cup Soy flour
- 1 cup Whole wheat flour
- 1 1/4 cups Bread flour
- 1/4 cup Nonfat dry milk
- 1 1/2 teaspoons Yeast

instructions con't next page

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

*** Note: If you are milling your own grains you can use 2 TBS of the regular flour in place of wheat germ because you already HAVE the wheat germ in your flour.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Honey Graham Granola Bread

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

**Mill HWW or HRW or half of each. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup + 2 tbsp. water
- 3 tablespoons Honey
- 1 teaspoon Lemon juice
- 2 tablespoons + 2 tsp. nonfat dry milk

- 2 teaspoons Unsalted butter or margarine
- 1 3/4 cups Bread flour
- 1/4 cup Whole-wheat flour
- 1/3 cup Granola cereal
- 1 teaspoon Salt
- 1 1/2 teaspoons Active dry yeast

ingredients & instructions con't next page

-----1.5 POUND LOAF-----

**Mill HWW or HRW or half of each. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/4 cups Water
- 1/4 cup Honey
- 1 teaspoon Lemon juice
- 4 tablespoons Nonfat dry milk
- 1 tablespoon Unsalted butter or margarine
- 2 2/3 cups Bread flour
- 1/3 cup Whole-wheat flour
- 1/2 cup Granola cereal
- 1 1/2 teaspoons Salt
- 2 1/4 cups Active dry yeast

Granola cereal adds an interesting crunch to this bread.

For best results, use either homemade granola or a store-bought brand that is low in fat and sugar.

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

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps

vary so watch closely the first time baking this loaf!

Do NOT use the programmable timer when making this bread since the recipe contains ingredients that can absorb the water prior to the start of the bread making process.

HINT: If dough appears too dry after kneading for the first couple of minutes, add additional water, no more than 1 tablespoon at a time, just until dough appears elastic . Do NOT add too much water.

Honey Mustard Bread

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

**Mill HWW or HRW or half of each. May substitute part with store bought bread flour. **

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Hot Jalapeno Bread

-----1.5 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/4 C Water -- adjust to your needs
- 1 1/2 Tbsp Sugar
- 3 C Bread Flour
- 3 Tbsp Jalapeno Peppers -- chopped, or to taste
- 1/2 C Monterey Jack Cheese
- 1 1/2 Tsp Salt
- 1 Pkg Active Dry Yeast

instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Italian Bread

-----1.5 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 cup Less 1 T hot water
- 2 tablespoons Sugar
- 2 tablespoons Butter (sweet -- at room temp)
- 3 cups Bread flour
- 1 package Yeast
- 2 Stiffly beaten egg whites**

** add the egg whites after the rest of the ingredients are moist.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Jalapeno Cheese Bread

-----2 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup Sour cream
- 1/8 cup Water
- 1 Egg
- 3 cups Flour
- 1 1/2 teaspoons Salt
- 2 tablespoons Sugar
- 1/4 teaspoon Baking soda
- 1 cup Sharp cheddar -- grated
- 3 tablespoons Fresh Jalapeno -- seeded and (about 4 peppers)
- 1 1/2 teaspoons Yeast

Wow ... hot stuff!! Serve this coarsely textured, very spicy bread at your next party and watch it disappear.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Lazy Onion Bread

-----1.5 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/4 C Water Or Milk
- 2 Tbsp Sugar
- 2 Tsp Onion Soup Mix
- 3 C Bread Flour
- 1 Tbsp Dry Milk Powder -- optional
- 1 1/2 Tsp Active Dry Yeast

ingredients & instructions con't next page

-----1.75 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/2 C Water Or Milk
- 2 1/2 tbsp Sugar
- 1 tbsp Onion Soup Mix
- 3 1/2 C Bread Flour
- 1 1/2 tbsp Dry Milk Powder -- optional
- 2 tsp Active Dry Yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! NOTES : The lazy part of this recipe is simply using onion soup mix! There is no salt included in the recipe as there is some in the onion soup.

Lemon Bread

-----1.5 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1/4 cup Sugar
- 1/4 cup Butter -- room temperature
- 3/4 cup Milk -- scalded
- 1 Egg + 1 yolk -- room temp.

- 1/4 teaspoon Lemon extract
- 3 cups Bread flour
- 2 teaspoons Dried or freshly grated -- lemon peel
- 1/2 teaspoon Salt
- 1 package Yeast

instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Lemon Poppy Seed Bread

-----1.5 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

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

GLAZE:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine

paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

While the bread is cooling to room temperature, make the glaze. Glaze cooled loaf of bread by drizzling glaze on top and sides of loaf. Let dry before slicing.

Light Pumpernickel

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

**Mill HWW. Mill Rye Separately. May substitute part with store bought bread flour. **

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Light Whole Wheat Bread

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

**Mill HWW or HRW or half of each. May substitute part with store bought bread flour. **

Ingredients:

- 7/8 cup Water (7 1/2 fl.oz)
- 1 tablespoon Butter
- 1 tablespoon Molasses
- 1 tablespoon Dry milk
- 1 1/8 cups Whole wheat flour (5 1/4 oz)
- 1 1/8 cups Bread flour (5 1/4 oz)
- 1 teaspoon Salt
- 1 teaspoon Dry yeast

instructions con't next page

Timer OR Bake (Rapid) mode may be used.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Lime & Coconut Milk Bread

-----2 POUND LOAF-----

**Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

- 1/2 cup coconut milk -- unsweetened
- 1 cup water
- 3 tablespoons sugar
- 1 1/2 tablespoons oil
- 3 tablespoons lime zest -- grated
- 3/4 cup coconut flakes
- 2 cups bread flour
- 1 1/4 cups whole-wheat flour
- 1/4 cup rolled oats
- 1/4 cup cornmeal
- 1 1/2 teaspoons salt
- 2 1/2 teaspoons active dry yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Luscious Luau Bread

-----1.5 POUND LOAF-----

**Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

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

** Drain the pineapple well. Juice may be substituted for up to 2/3 of the water.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Many Grains Bread

-----2.5 POUND LOAF-----

**Mill HWW or HRW or half of each . May substitute part with store bought bread flour. **

Ingredients:

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

ingredients & instructions con't next page

This is very similar to Poulsbo bread.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Maple Oatmeal Bread

-----2.5 POUND LOAF-----

**Mill HWW or HRW or half of each . May substitute part with store bought bread flour. **

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order

remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Mustard Wheat Rye

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

Mill HWW or HRW. Mill Rye separately. May substitute part with store bought bread flour.

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

A small dark loaf with a nice mustardy flavor. While dense, it can be sliced quite thinly.

New Hampshire White Bread

-----1.5 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 Cup Water
- 2 1/2 Tbsp Butter Or Margarine
- 2 1/2 Tbsp Sugar
- 1 Tsp Salt
- 3 C Bread Flour
- 1 1/2 Tsp Active Dry Yeast

ingredients & instructions con't next page

-----1.75 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/4 C Water
- 3 tbsp Butter Or Margarine
- 3 tbsp Sugar
- 1 tsp Salt
- 3 1/2 C Bread Flour
- 2 tsp Active Dry Yeast

This makes into rolls very nicely.



Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Oat Bran Nutri-Bread

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

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 7/8 cup Water
- 2 tablespoons Sugar
- 1 tablespoon Dry milk
- 1 tablespoon Margarine
- 1 1/2 cups Unbleached flour
- 1/2 cup Bread flour
- 1/4 cup Oat flour *ingredients & instructions con't next page*
- 1 tablespoon Wheat germ (add 1 additional TBS of regular flour if milled at home)
- 1 teaspoon Salt
- 1 package (5/16-ounce yeast)

A VERY NUTRITIOUS LOAF. SERVE TOASTED TO SAVOR DELICATE TASTE

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Oatmeal, Raisin and Honey Bread

-----1.5 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

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

•4 teaspoons Active Dry Yeast

1. Place the raisins, orange zest, and water in a sm. saucepan and bring to a boil. Remove from heat and set aside to cool. Drain raisins and zest, reserving the liquid.

2. Measure and add the dry ingredients to the pail. Add the reserved liquid, the honey and the yeast or follow your machine directions

3. Program for WHOLE WHEAT MODE.

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

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

Old World Rye

-----1.5 POUND LOAF----- **Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

•1 C Water

•1 Tbsp Vegetable Oil

•1 Tbsp Honey

•3/4 Tsp Salt

•1/3 Tsp Baking Soda

•2 1/2 Tsp Onion Flakes -- dried

•1 Tbsp Caraway Seed

•1 1/2 tbsp Wheat Germ

•1 1/2 tbsp Soy Flour

•3/4 C Whole-Wheat Flour

•1/3 C Rye Flour

•1 1/2 C Bread Flour

•3 tbsp Buttermilk Powder

•1 1/2 tbsp Vital Gluten -- optional

•1 1/2 tsp Active Dry Yeast

•2 1/2 tsp Lemon Juice

---1.75 POUND LOAF--- **Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

•1 1/4 C Water

•1 tbsp Vegetable Oil

•1 tbsp Honey

•1 tsp Salt

•1/2 tsp Baking Soda

•1 tbsp Onion Flakes -- dried

- 1 tbsp Caraway Seed
- 2 tbsp Wheat Germ
- 2 tbsp Soy Flour
- 1 C Whole-Wheat Flour
- 1/2 C Rye Flour
- 2 C Bread Flour
- 1/4 C Buttermilk Powder
- 2 tbsp Vital Gluten -- optional
- 2 tsp Active Dry Yeast
- 1 tbsp Lemon Juice

instructions con't next page

Add lemon juice 10 mins after starting machine.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

NOTES : Add the lemon juice 10 mins after starting the machine --- in all machines. If fresh buttermilk is on hand, substitute it for the water (cup for cup) and omit the dried buttermilk powder.

Oreo Cookie Bread

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

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup Milk
- 1 Egg
- 3 tablespoons Sugar
- 3/4 teaspoon Salt
- 2 cups Bread flour
- 1 1/2 teaspoons Yeast
- 3/4 cup Oreo cookies -- crushed

-----1.5 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 cup Milk
- 1 1/2 Eggs
- 5 tablespoons Butter
- 1/4 cup Sugar
- 1 teaspoon Salt
- 3 cups Bread flour
- 2 1/2 teaspoons Yeast
- 1 cup Oreo cookies – crushed

instructions con't next page

Follow Order for YOUR Bread Machine OR Place first three ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your CRUSHED OREOS either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Outrageously Oatmeal Bread

-----1.5 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

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

-----2 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

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

ingredients & instructions con't next page

SUCCESS HINTS: For added texture, add the oats after the first knead or at the beep on the fruit and nut cycle. For additional crunch, sprinkle a few oats on top of the loaf after the final rise.

Instant oatmeal doesn't work, but quick-cooking oats do.

This recipe can be made with the regular, rapid, or delayed time bake cycles.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Panettone Bread

-----1.5 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup Milk
- 1 Egg
- 3 tablespoons Applesauce
- 3 cups Bread flour
- 2 tablespoons Honey
- 1 1/2 teaspoons Anise seed -- crushed

- 3/4 teaspoon Salt
- 1 teaspoon Yeast
- 1/3 cup Light raisins
- 1/3 cup Currants
- 1/3 cup Chopped candied citron

instructions con't next page

Follow Order for YOUR Bread Machine OR Place first three ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your DRIED FRUITS either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Parmesan-Pepper Bread

-----2 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 cup Plus 2 Tbs water
- 1 tablespoon Olive oil
- 3 1/4 cups Bread flour
- 1/2 cup Parmesan cheese -- grated
- 1 tablespoon Sugar
- 1 teaspoon Salt
- 3/4 teaspoon Freshly ground black pepper -- or green peppercorns
- 2 1/2 teaspoons Active dry yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order

remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Peanut Butter and Jelly Bread

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

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

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

-----1.75 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/8 cups Water
- 1/2 cup Peanut butter
- 1/2 cup Jelly
- 1 1/2 tablespoons Maple/brown sugar
- 1/2 teaspoon Salt
- 3/4 teaspoon Baking soda
- 1 1/2 tablespoons To 3 tb. vital gluten -- opt.
- 3 1/3 cups Whole wheat flour
- 1 1/2 teaspoons Yeast

-----2.5 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

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

instructions con't next page

A high-rising loaf with the taste of peanut butter and jelly mixed right in.

Use either smooth or chunky peanut butter.

Due to peanut butter, the sides of the pan may need scraping. Watch moisture.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Pepperoni Bread

-----2 POUND LOAF-----

**Mill HWW. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/8 cups Water
- 1/3 teaspoon Salt
- 1 1/2 teaspoons Sugar
- 1 1/2 teaspoons Italian spice
- 1 1/2 tablespoons Vital gluten -- to 3 tbs
- 3 1/3 cups Whole wheat flour
- 2 teaspoons Yeast

- 1/2 cup Pepperoni or Turkey Pepperoni -- diced
- 1/2 cup Jalapeno cheese -- shred (opt)
- 1 1/2 Jalapeno -- diced (opt)

Follow Order for YOUR Bread Machine OR Place first three ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump

in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake. *REMEMBER* to add your PEPPERONI/JALAPENOS/CHEESE either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Pesto Bread

-----1.5 POUND LOAF-----

**Mill HWW or HRW. May substitute part with store bought bread flour. **

Ingredients:

- 1 large Egg -- XTRA
- 1/4 cup Dry vermouth -- or dry white Wine
- 1 tablespoon Sugar
- 10 milliliters Garlic
- 3 tablespoons Olive oil
- 1/2 cup Pesto sauce
- 1/3 cup -water -- + 2 T
- 3 cups Bread flour
- 1 teaspoon Salt
- 2 1/2 teaspoons Yeast

- 1/2 cup Pine nuts -- (see note)

Pesto is a pungent Italian sauce made from ground-up basil, pine nuts and Parmesan cheese.

It used to be available only in the summer when fresh basil is plentiful. Now you can buy it in most grocery stores bottled, in the refrigerator case, or even in a tube. Home made may be the best, but store bought is just fine.

Follow Order for YOUR Bread Machine OR Place first three ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your PINE NUT either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Pizza Dough

-----2 POUND LOAF-----

**Mill HWW or HRW. Also may use up to 1 C SWW flour. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/8 cups Water
- 1/4 cup Olive oil
- 1 tablespoon Sugar
- 3 1/4 cups Flour
- 1/2 tablespoon Yeast
- 1/2 tablespoon Salt

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Bread Dough to form into crusts.

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

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

Preheat oven to 350.

Roll or shape into pizzas on surface dusted with cornmeal.

Brush with olive oil.

Place in oven 5 mins (one on top rack one on mid rack) then switch for 5 mins

Take out and cool – may now freeze or top.

Raise the oven temp while topping pizza to 450

Add toppings of choice and bake 10-15 minutes switching racks again mid way.



Portuguese Corn Bread

-----1.5 POUND LOAF-----

**Mill HWW or HRW. Corn milled separately. May substitute part with store bought bread flour. **

Ingredients:

- 9 ounces Warm water
- 1 tablespoon Olive oil
- 1 tablespoon Sugar
- 1 1/2 cups Cornmeal
- 2 cups Bread flour
- 1 1/2 teaspoons Salt
- 1 1/2 teaspoons Active dry yeast

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

**Mill HWW or HRW. Corn milled separately. May substitute part with store bought bread flour. **

Ingredients:

- 6 ounces Warm water
- 2 teaspoons Olive oil
- 2 teaspoons Sugar
- 1 cup Cornmeal
- 1 1/4 cups Bread flour
- 1 teaspoon Salt
- 1 teaspoon Active dry yeast

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

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Potato Bread

-----1.5 POUND LOAF-----

**Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

- 6 Oz Cooked, mashed Potato plus
- + Water, As Needed to make a total of
- 1/2 C Wet warm ingredients
- 1 1/2 Tbsp Butter
- 2 Tbsp Sugar
- 1 Tsp Salt
- 3 C Bread Flour
- 1 1/2 tsp Active Dry Yeast

-----2 POUND LOAF-----

**Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place

in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

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

Prosciutto-Black Pepper Bread

-----1.5 POUND LOAF-----

**Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

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

- 3/4 cup Prosciutto or thin sliced Turkey Ham -- chopped

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

Follow Order for YOUR Bread Machine OR Place first three ingredients in Machine pan in this order. Add next three ingredients in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your PINE NUT either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch

closely the first time baking this loaf!

Reuben Bread

-----2 POUND LOAF-----

**Mill HWW. Mill Rye Separately. May substitute part with store bought bread flour. **

Ingredients:

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

- 2 1/2 ounces Deli sliced lean corn Beef

Follow Order for YOUR Bread Machine OR Place all in this order, remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light, Fruit & Nut Bread or Bread Dough to form into your own loaf and oven bake.

REMEMBER to add your Corn Beef either after the Fruit & Nut setting BEEPS or just before the second knead of using Basic/White or Bread Dough setting.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a

second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Rye Bread

-----2 POUND LOAF-----

Mill HWW or HRW. Mill Rye Separately. May substitute part with store bought bread flour.

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Sauerkraut Rye

-----1.5 POUND LOAF-----

Mill HWW or HRW. Mill Rye Separately. May substitute part with store bought bread flour.

Ingredients:

- 1 C Water

- 1 1/2 Tbsp Vegetable Oil
- 3 Tbsp Molasses
- 1/3 C Sauerkraut
- 3/4 Tsp Salt
- 1 1/2 Tbsp Instant Coffee Granules
- 3/4 C Rye Flour
- 2 1/2 C Bread Flour
- 1 1/2 tbsp Vital Gluten
- 2 tsp Active Dry Yeast

ingredients & instructions con't next page

-----2 POUND LOAF-----

- 1 1/3 C Water
- 2 tbsp Vegetable Oil
- 1/4 C Molasses
- 1/2 C Sauerkraut
- 1 tsp Salt
- 2 tbsp Instant Coffee Granules
- 1 C Rye Flour
- 3 1/2 C Bread Flour
- 2 tbsp Vital Gluten
- 2 1/4 tsp Active Dry Yeast

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Scotland Oat Bread

-----2 POUND LOAF-----

**Mill HWW . Mill Oats Separately. May substitute part with store bought bread flour. **

Ingredients:

- 3 tablespoons Honey
- 1 1/2 cups Milk
- 1/4 cup Water
- 3 tablespoons Applesauce*
- 2 teaspoons Salt
- 3 tablespoons Gluten
- 3/4 cup Oat bran
- 1 1/2 cups Whole wheat flour
- 1 cup Bread flour
- 1 1/2 cups Oat flour
- 3 teaspoons Yeast

ingredients & instructions con't next page

*May use vegetable oil.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Semolina Bread

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

**Mill HWW . Mill Durham wheat separately (that makes Semolina flour). May substitute part with store bought bread flour. **

Ingredients:

- 1 cup Buttermilk
- 1 Egg Beaters
- 1 tablespoon Butter/Applesauce
- 2 1/2 cups Semolina
- 1 teaspoon Salt
- 1 1/2 teaspoons Yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own

loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Shredded-Wheat Bread

-----1 POUND LOAF----- **Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Sourdough Beer Bread

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

**Mill HWW . Mill Rye 2-3 days prior. May substitute part with store bought bread flour. **

Ingredients:

- 1/4 cup Flat non- alcoholic or regular beer
- 2 tablespoons Water
- **3/4 cup Rye sourdough starter**
- 2 teaspoons Sugar
- 2 cups King Arthur allpurpose flour

- 1 tablespoon Lecithin granules
- 1 teaspoon Salt
- 1 teaspoon Yeast

ingredients & instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

With only 2 cups of flour, this makes a small (14 oz) loaf with a crunchy crust and a light interior.

Not a dense bread. It's a rustic looking loaf that ought to be just the thing with stews or hearty soups.

**Rye starter: 2 c Rye flour, 2 c warm water, 1 pkg yeast in a glass container.

Leave at roomtemp for about 2-3 days stirring when you think of it.

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

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

Spinach & Feta Bread

-----2 POUND LOAF-----

**Mill HWW or HRW . May substitute part with store bought bread flour. **

Ingredients:

- 1/2 cup Water
- 3 tablespoons Oil
- 1 Eggs
- 1 1/2 tablespoons Sugar

- 3 cups Bread flour
- 1/3 cup Wheat bran
- 1/2 tablespoon Salt
- 1/2 tablespoon Nutmeg -- ground
- 1/2 teaspoon Black pepper
- 2 1/4 teaspoons Yeast

- *1/3 cup Feta cheese -- crumbled
- *3/4 cup Spinach -- frozen chopped

instructions con't next page

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

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

Bring all ingredients to room temperature.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

*Add these to the dough at the Fruit/Nut beep or just before the last knead.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Standard Bread Recipe

---2 POUND LOAF--- *Mill HWW or HRW. May substitute part with store bought bread flour.**

Ingredients:

- 1 1/2 cups Hot water.
- 1 tablespoon Powdered skim milk or soy Milk (optional)
- 1 tablespoon Sugar
- 3 cups Bread flour
- 1 cup Whole wheat flour
- 1 teaspoon Salt

- 1 Packet/2 1/4 tsp yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Sourdough Beer Starter

-----starter only-----

**Mill HWW or HRW . May substitute part with store bought bread flour. **

Ingredients:

- 1 Beer or non alcoholic beer -- flat
- 1 1/4 cups Flour

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

When it begins to separate into creamy thick bottom and thin liquid top is ready to use as a starter in any sourdough recipe.

Strawberry Cream Cheese Bread

-----1 POUND LOAF----- **Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

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

-----1.5 POUND LOAF----- **Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

- 1/2 cup Milk
- 1/2 cup Mashed strawberries

- 1/2 cup Cream cheese
- 2 tablespoons Butter
- 3 tablespoons Honey
- 1 1/3 teaspoons Salt
- 1 cup Oatmeal
- 2 cups Bread flour
- 2 1/2 teaspoons Yeast

instructions con't next page

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Summer Fruit Bread

-----2 POUND LOAF-----

**Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

- 2/3 cup Water
- 1 Eggs
- 1/4 cup Sugar
- 1 1/2 tablespoons Butter
- 3 tablespoons Dry milk
- 1 cup Peaches -- chopped
- 2 1/4 cups Bread flour
- 1 cup Whole wheat flour
- 1/2 teaspoon Cloves -- ground
- 1/4 teaspoon Cinnamon -- ground
- 1 teaspoon Salt
- 2 1/4 teaspoons Yeast

- 1/2 cup Blueberries -- frozen*

Blackberries may be substituted for the blueberries.

Nectarines may be substituted for the peaches.

If berries are fresh, freeze them anyway so they will not get too mushy in the bread dough. In some machines they will stay partially solid; in others, berries will marbleize the dough

Bring all ingredients except berries to room temperature

instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

*Add these to the dough at the Fruit/Nut beep or just before the last knead.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Summer Vegetable Bread

-----1.5 POUND LOAF-----

**Mill HWW or HRW . May substitute part with store bought bread flour. **

Ingredients:

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

- 3/4 cup Vegetables -- julienned bell zucchini -- yellow squash*

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

colander.

When squash comes into season, this vegetable bread can make use of it immediately, for consuming that day, or the bread can be frozen.

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

instructions con't next page

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

*Add these to the dough at the Fruit/Nut beep or just before the last knead.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Sundried Tomato Bread

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

**Mill HWW or HRW . Mill Durham Wheat separately - this is what makes Semolina Flour. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup Water -
- 1 3/4 cups Bread flour
- 1/4 cup Semolina (pasta flour)
- 1 tablespoon Sugar
- 1 teaspoon Salt
- 1 tablespoon Butter or margarine
- 1 teaspoon Fresh basil -- chopped
- 3/4 teaspoon Fresh garlic -- minced
- 1 teaspoon SAF-Instant Yeast

- 1 1/2 tablespoons Sundried tomatoes *

- * Prepare tomatoes as per package instructions. Pat dry prior to chopping.
- *Add these to the dough at the Fruit/Nut beep or just before the last knead.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

instructions con't next page

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Sunni's Spring Veggy Bread

-----1.5 POUND LOAF-----

**Mill HWW or HRW . May substitute part with store bought bread flour. **

Ingredients:

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

This is a tasty snacking bread and also marvelous with egg salad on it.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch

closely the first time baking this loaf!

Swedish Limpa Bread

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

Mill HWW or HRW. Mill Rye Separately. May substitute part with store bought bread flour.

Ingredients:

- 7/8 cup (7-1/2 fl. oz.) water
- 1 tablespoon Butter
- 2 tablespoons Brown sugar
- 1 tablespoon Dry milk
- 2 1/4 cups Bread flour
- 1/4 cup (1 oz.) rye flour
- 1 teaspoon Salt
- 1 tablespoon Orange peel -- chopped
- 1 1/2 teaspoons Caraway seeds
- 1/2 teaspoon Fennel seed
- 1 teaspoon Dry yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Swedish Rye

-----1.5 POUND LOAF-----

Mill HWW or HRW. Mill Rye Separately. May substitute part with store bought bread flour.

Ingredients:

- 1 C Water
- 4 Tbsp Butter Or Margarine
- 1/2 Tsp Salt
- 2 Tbsp Fennel Seed
- 1/4 C Sugar
- 1 1/2 C Rye Flour
- 1 1/2 C Bread Flour
- 2 tbsp Vital Gluten
- 2 tsp Active Dry Yeast

- 1/3 C Mixed Fruit, Dried Or Candied*

-----1.75 POUND LOAF-----

Mill HWW or HRW. Mill Rye Separately. May substitute part with store bought bread flour.

Ingredients:

- 1 1/3 C Water
- 5 tbsp Butter Or Margarine
- 1 tsp Salt
- 2 1/2 tbsp Fennel Seed
- 1/3 C Sugar
- 2 C Rye Flour
- 2 C Bread Flour
- 2 1/2 tbsp Vital Gluten
- 2 tsp Active Dry Yeast

- 1/2 C Mixed Fruit, Dried Or Candied*

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

*Add these to the dough at the Fruit/Nut beep or just before the last knead.

instructions con't next page

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

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

Sweet & Sour Citrus Bread

-----1.5 POUND LOAF-----

**Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup Sourdough starter
- 3/4 cup Water -- warm
- 1/3 cup Sugar
- 1 Eggs
- 3 tablespoons Butter
- 3 cups Bread flour
- 3 tablespoons Wheat germ
- 3 tablespoons Wheat bran
- 1/2 tablespoon Salt
- 1 3/4 teaspoons Yeast

- 2 teaspoons Orange peel -- grated*
- 1 1/2 teaspoons Lemon peel -- grated*

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put

in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

*Add these to the dough at the Fruit/Nut beep or just before the last knead.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Sweet Potato Pecan Bread

-----2 POUND LOAF-----

**Mill HWW . May substitute part with store bought bread flour. **

Ingredients:

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

- 3 tablespoons Raisins -- dark*
- 1/3 cup Pecans -- chopped*

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

*Add these to the dough at the Fruit/Nut beep or just before the last knead.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a

second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Taco Bread

-----1.5 POUND LOAF-----

**Mill HWW . Mill Corn separately. May substitute part with store bought bread flour. **

Ingredients:

- 9 ounces Water
- 1 1/2 tablespoons Applesauce (oil)
- 2 tablespoons Sugar
- 1 teaspoon Salt
- 3/4 cup Cornmeal
- 1/4 cup Whole wheat flour
- 3 tablespoons Taco seasoning
- 2 cups Bread flour
- 1 1/2 teaspoons Yeast

Tastes like a taco...great with chili.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Trapp Family Lodge Light Rye Bread

-----1.5 POUND LOAF-----

Mill HWW or HRW. Mill Rye Separately. May substitute part with store bought bread flour.

Ingredients:

- 1 cup + 2 Tbsp. warm water -- (105-115 degrees)
- 1/2 tablespoon Molasses
- 1/2 tablespoon Vegetable oil
- 2 cups Bread flour
- 1 cup Dark rye flour
- 1/2 tablespoon Caraway seed
- 1/2 tablespoon Salt
- 1 teaspoon Yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Vegetable Herb Bread

-----1.5 POUND LOAF-----

**Mill HWW or HRW. May substitute part with store bought bread flour. **

Ingredients:

- 1 1/8 C Water
- 1 Tbsp Butter Or Margarine

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

Ingredients & instructions for larger loaf con't next page

-----1.75 POUND LOAF-----

**Mill HWW or HRW. May substitute part with store bought bread flour. **

Ingredients:

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

It is a wonderful, spicy light-textured and colored bread which the originator calls "Old-Fashioned Stuffing Bread" and uses for leftover turkey sandwiches.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch

closely the first time baking this loaf!

Walnut Bread

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

**Mill HWW or HRW. May substitute part with store bought bread flour. **

Ingredients:

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

- 1/4 cup Walnuts (1 oz) -- chopped*

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

*Add these to the dough at the Fruit/Nut beep or just before the last knead.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Wheat & Honey Bread

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

**Mill HWW or HRW. May substitute part with store bought bread flour. **

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Wheat-Wheat-Wheat Bread

-----2 POUND LOAF-----

**Mill HWW or HRW. May substitute part with store bought bread flour. **

Ingredients:

- 1 can Evaporated milk (12 oz.)
- 3 tablespoons Honey
- 2 tablespoons oil
- 2 1/2 cups Bread flour
- 1 1/4 cups Whole wheat flour
- 1/2 cup Wheat germ
- 1/8 teaspoon Ginger
- 1 teaspoon Salt
- 1/2 cup Cracked wheat*
- 1/2 cup Boiling water*
- 1 package Yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put

in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

*First Cover the 1/2 cup cracked wheat with the boiling water, stir, and let cool. Then add cooled cracked wheat.

Yogurt Bread

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

**Mill HWW or HRW. May substitute part with store bought bread flour. **

Ingredients:

- 1/2 cup Water
- 1/2 cup Yogurt (4 1/2 oz)
- 1 tablespoon Sugar
- 1 tablespoon Dry milk
- 1 tablespoon Butter
- 2 1/4 cups Bread flour
- 1 teaspoon Salt
- 1 teaspoon Dry yeast

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Yokrshire Spice Bread

--1.5 POUND LOAF--- **Mill HWW or HRW. May substitute part store bought bread flour.**

Ingredients:

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

-----1 POUND LOAF----- **Mill HWW or HRW. May substitute part store bought bread flour.**

Ingredients:

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

*Add these to the dough at the Fruit/Nut beep or just before the last knead.

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake. If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf! A raisin-bread lover's favorite, this makes an excellent breakfast bread.

Zesty Pesto-Tomato Bread

-----1 POUND LOAF----- (-1.5 POUND LOAF-) (Larger loaf in parentheses).

**Mill HWW or HRW. May substitute part with store bought bread flour. **

Ingredients:

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

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!

Zucchini Bread

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

**Mill HWW or HRW. May substitute part with store bought bread flour. **

Ingredients:

- 3/4 cup Water
- 1 tablespoon Dry milk
- 1 tablespoon Butter
- 2 1/4 cups Bread flour
- 1 teaspoon Salt
- 1 teaspoon Cinnamon
- 1/2 teaspoon Ground cloves
- 1 teaspoon Dry yeast

- 1/4 cup Walnuts (1 oz) -- chopped
- 3 tablespoons Zucchini – grated

Follow Order for YOUR Bread Machine OR Place ingredients in Machine pan in this order remembering to sprinkle across pan, not dump in one spot. Now make a 'well' near machine paddle(s) which collects with the warm water to put in yeast. Add yeast into watery well. Place in machine and bake on Basic/white bread cycle/Light or Bread Dough to form into your own loaf and oven bake.

*Add these to the dough at the Fruit/Nut beep or just before the last knead.

If oven baking, set aside tented or covered with a clean cloth for 25-35 minutes to rise a second time then bake in 350 degree oven for 18-22 minutes. Oven temps vary so watch closely the first time baking this loaf!



May your endeavors be blessed and may you enjoy this wide variety of tasty breads! Remember to tweak where you see need to fit your tastes and try your hand at new things! Also remember, using the bread machine – even if it's just for the dough – is not cheating, it's good time management!



Upcoming news: Our [Millers Grain House Whole Grain Cookbook](#) is in production right now! It will include recipes for breakfasts, lunch & dinner to side dishes and desserts! All with the healthy addition of whole grains!

Duet 28:5 - "A blessing upon your grain-basket and kneading-bowl."

Best Blessings!

Donna Miller

