

## Recipes

<b>Baguette Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Water	250 ml	300 ml
Salt	1.5 Teaspoons	2 Teaspoons
Sugar	2 Tablespoons	2.5 Tablespoons
Semolina	120 g	150 g
Bread flour	270 g	350 g
Dry yeast	1 1/4 Teaspoons	2 1/2 Teaspoons
Oil	2 Tablespoons	2 1/2 Tablespoons
<b>Program 2: Baguette</b>		

<b>Raisin/Nut Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Water or milk	250 ml	300 ml
Margarine or butter	2 Tablespoons	2 1/2 Tablespoons
Salt	1 1/2 Teaspoons	2 Teaspoons
Sugar	2 Tablespoons	2 1/2 Tablespoons
Bread flour	450 g	520 g
Dry yeast	1 1/5 Teaspoons	1 1/2 Teaspoons
Raisins	50 g	75 g
Ground walnuts	30 g	40 g
<b>Program 1: Basic</b>		

<b>Coarse Baguette Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Milk	280 ml	330 ml
Margarine or butter	1 1/2 Tablespoons	2 Tablespoons
Salt	1 Teaspoons	1 Teaspoons
Sugar	2 Tablespoons	3 Tablespoons
Grobes Bread flour	380 g	510 g
Dry yeast	1 Teaspoons	1 Teaspoons
<b>Program 1: Basic</b>		

## Recipes

<b>Traditional Baguette</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Margarine or butter	1 Tablespoons	1 1/2 Tablespoons
Salt	1 Teaspoons	1 3/4 Teaspoons
Milk powder	1 1/2 Tablespoons	2 Tablespoons
Bread flour	450 g	520 g
Dry yeast	1 1/4 Teaspoons	1 1/2 Teaspoons
<b>Program 1: Basic</b>		

<b>Italian Baguette</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Water	220 ml	280 ml
Salt	1 Teaspoons	1 Teaspoons
Sugar	2 1/2 Teaspoons	3 Teaspoons
Bread flour	300 g	400 g
Corn semolina	1 1/2 Teaspoons	1 3/4 Teaspoons
<b>Program 11: Sandwich</b>		

<b>Sweet Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Fresh milk	210 ml	230 ml
Margarine or butter	1 1/2 Tablespoons	2 Tablespoons
Salt	1 Teaspoons	1 Teaspoons
Honey	1 1/2 Tablespoons	2 Tablespoons
Sugar	3 Tablespoons	4 Tablespoons
Bread flour	450 g	520 g
Dry yeast	1 Teaspoons	1 1/4 Teaspoons
<b>Program 5: Sweet Bread</b>		

## Recipes

<b>Coarse Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Water	240 ml	310 ml
Salt	1 Teaspoons	1 Teaspoons
Oil	1 1/2 Tablespoons	2 Tablespoons
Bread flour	380 g	500 g
Sugar	3/4 Tablespoons	1 Tablespoons
Dry yeast	1 1/4 Teaspoons	1 1/2 Teaspoons
<b>Program 2: Baguette</b>		

<b>Irish Soda Bread</b>	
Butter Milk	220 ml
Eggs	2
Oil	2 Tablespoons
Flour	1/2 Cup
Baking soda	1 Tablespoons
Salt	1/2 Teaspoons
Raisins	1 Cup
<b>Program 4: Quick</b>	

<b>Rice Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Rice Water	230 ml	300 ml
Bread flour	400 g	520 g
Round, uncooked rice	35 g	50 g
Sugar	3 Teaspoons	4 Teaspoons
Dry yeast	0.9 Teaspoons	1 Teaspoons
Oil	1 Tablespoons	1 1/2 Tablespoons
<b>Program 1: Basic</b>		

## Recipes

<b>Carrot Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Water	250 ml	310 ml
Butter	1 1/2 Tablespoons	2 Tablespoons
Bread flour	450 g	520 g
Finely chopped carrots	56 g	70 g
Salt	1 Teaspoons	1 Teaspoons
Sugar	2 Tablespoons	2 1/2 Tablespoons
Dry yeast	1 Teaspoons	1 1/4 Teaspoons
<b>Program 1: Basic</b>		

<b>Potato Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Water or milk	170 ml	230 ml
Margarine or butter	1 1/2 Tablespoons	2 Tablespoons
Mashed, boiled potatoes	120 g	150 g
Salt	1 Teaspoons	1 1/2 Teaspoons
Sugar	2 Tablespoons	3 Tablespoons
Bread flour	380 g	460 g
Dry yeast	1 Teaspoons	1 1/4 Teaspoons
<b>Program 1: Basic</b>		

<b>Wheat Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Water	150 ml	220 ml
Sugar	2 1/2 Tablespoons	3 Tablespoons
Salt	1 Teaspoons	1 Teaspoons
Margarine or butter	1 1/2 Tablespoons	2 Tablespoons
Eggs	2	2
Whole Grain Wheat Flour	380 g	500 g
Dry yeast	2 1/2 Teaspoons	4 Teaspoons
<b>Program 3: Whole Grain Bread</b>		

## Recipes

<b>Corn Bread</b>	
Milk	120 ml
Eggs	3
Margarine or butter	1/3 Cup
Sugar	1/4 Cup
Salt	1 Teaspoons
Flour	350 g
Corn flour	140 g
Baking Powder	5 Teaspoons
<b>Program 4: Quick</b>	

<b>Fig/Walnut Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Water	250 ml	310 ml
Bread flour	330 g	460 g
Rye Flour	75 g	100 g
Salt	1 Teaspoons	1 Teaspoons
Oil	1 Tablespoons	2 Tablespoons
Finely chopped figs	35 g	50 g
Chopped walnuts	35 g	50 g
Honey	1 Teaspoons	1 1/2 Teaspoons
Dry yeast	1 1/4 Teaspoons	1 1/2 Teaspoons
<b>Program 1: Basic</b>		

<b>Classic French Baguette</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Water	230 ml	300 ml
Salt	1 Teaspoons	1 1/3 Teaspoons
Sugar	3 /4 Tablespoons	1 Tablespoons
Bread flour	390 g	500 g
Dry yeast	1 1/4 Teaspoons	1 1/2 Teaspoons
Oil	1 Tablespoons	2 Tablespoons
<b>Program 2: Baguette</b>		

## Recipes

<b>Ultra-fast Pesto Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Warm water (48 °C)	270 ml	340 ml
Pesto	3 Tablespoons	1/2 Cup
Milk powder	1 1/3 Tablespoons	2 Tablespoons
Sugar	1 1/3 Tablespoons	2 Tablespoons
Salt	1/2 Teaspoons	2/3 Teaspoons
Bread flour	380 g	500 g
Dry yeast	3 Teaspoons	4 Teaspoons
<b>Program 6 – Ultra fast I for 750 g or Program 7 – Ultra fast II for 1000g</b>		

<b>Loganberry (Cowberry) / Walnut Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Milk	120 ml	160 ml
Eggs	2	2
Butter oil	4 Tablespoons	5 Tablespoons
Sugar	4 Tablespoons	5 Tablespoons
Salt	1 1/2 Teaspoons	2 Teaspoons
Lemon peel	3/4 Teaspoons	1 Teaspoons
Bread flour	380 g	500g
Chopped walnuts	40 g	60 g
Dry yeast	1 Teaspoons	1 1/4 Teaspoons
<b>Program 5 – Sweet Bread</b>		

<b>Zimt-Rosinen-Nuss-Brot</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Water	220 ml	270 ml
Oil	2 Tablespoons	3 Tablespoons
Cinnamon	3/4 Teaspoons	1 Teaspoons
Brown, dark sugar	1 Tablespoons	1 1/3 Tablespoons
Raisins	60 g	80 g
Nuts	60 g	80 g
Salt	1 1/2 Teaspoons	2 Teaspoons
Bread flour	350 g	460 g
Dry yeast	1 Teaspoons	1 1/4 Teaspoons
<b>Program 5 – Sweet Bread</b>		

## Recipes

<b>Ultra-Fast Cheese/Pepper Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Warm water (48 °C)	230 ml	300 ml
Soft Sheep Cheese	40 g	55 g
Milk powder	2 Tablespoons	3 Tablespoons
Sugar	2 Tablespoons	3 Tablespoons
Ground black pepper	1 Tablespoons	1 1/3 Tablespoons
Bread flour	410 g	520 g
Dry yeast	3 Teaspoons	4 Teaspoons
Oil	1 Tablespoons	2 Tablespoons
<b>Program 6 – Ultra fast I for 750 g or Program 7 – Ultra fast II for 1000g</b>		

<b>Nutritional Sweet Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Water	120 ml	190 ml
Eggs	2	3
Oil	2 Tablespoons	3 Tablespoons
Sugar	2 Tablespoons	3 Tablespoons
Salt	1 1/2 Teaspoons	2 Teaspoons
Bread flour	400 g	520 g
Raisins	50 g	75 g
Dry yeast	1 Teaspoons	1 1/2 Teaspoons
<b>Program 5 – Sweet Bread</b>		

<b>Vacation Bread</b>		
Loaf size	1.5 LB (750 g)	2.0 LB (1000 g)
Water	100 ml	120 ml
Milk	140 ml	180 ml
Oil	2 Tablespoons	3 Tablespoons
Salt	1 1/2 Teaspoons	2 Teaspoons
Sugar	4 Tablespoons	5 Tablespoons
Bread flour	380 g	500 g
Chopped walnuts	60 g	80 g
Dry yeast	1 1/2 Teaspoons	1 3/4 Teaspoons
<b>Program 5 – Sweet Bread</b>		

## Recipes

<b>Strawberry Jam</b>	
Washed and cleaned fresh strawberries, either finely chopped or pureed	900 g
2 : 1 Gelling sugar	500
Lemon juice	1 Tablespoons
<b>Program 9: Jam</b>	

<b>Blueberry Jam</b>	
Thawed, frozen blueberries	950 g
2 : 1 Gelling sugar	500 g
Lemon juice	1 Tablespoons
<b>Program 9: Jam</b>	

<b>Orange Jam</b>	
Peeled and finely chopped oranges	900 g
Peeled and finely chopped lemons	100 g
2 : 1 Gelling sugar	500 g
<b>Program 9: Jam</b>	