



LIMITED WARRANTY TWO (2) YEARS

Limited Warranty: Your bread maker is built with precision, inspected and tested before leaving our factory. It is warranted, to the original purchaser or gift recipient, to be free from any manufacturing defects under normal use and conditions for two (2) years, cord excluded. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased. The store will either replace the appliance or issue a refund. In the event of product replacement, the then current model will be provided. This warranty does not cover breakage caused by misuse, or damage caused by product use outside the United States. This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.

High Performance Appliances, Inc.
38 Old Ridgebury Road, Danbury, CT 06810

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Betty Crocker's **Bake-It-Easy**
Automatic Bread and Dough Maker is easy to use and fun for the whole family!

As with most new home appliances, practice makes perfect. While "guessing" amounts (a pinch of this, a dash of that) is fine for most cooking, using a bread maker requires that you accurately measure each ingredient for best results.

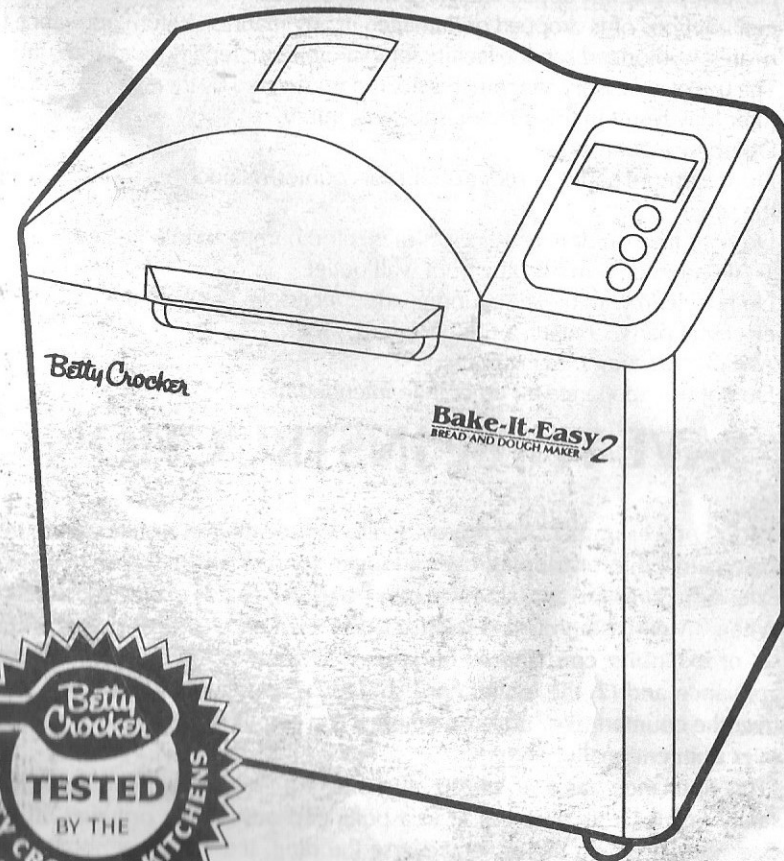
If you have tried several loaves but have not achieved the desired results,
please call our **Bake-It-Easy helpline** at

1-800-688-8782

between the hours of 9:00 am and 5:00 pm (EST).
We will be happy to answer your questions about using your bread maker.

Betty Crocker®

Bake-It-Easy²™ Automatic Bread And Dough Maker



Model BC-1692
HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse cord, plug or breadmaker in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, remove plug from wall outlet.
12. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
13. Avoid contacting moving parts.
14. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

Note:

- A. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. When an extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance and (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- D. "This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature".



Thank you for purchasing your new Betty Crocker Bake-It-Easy 2 Automatic Bread and Dough Maker. Your new bread maker is an exciting appliance because it mixes, kneads and bakes the bread by itself after you measure and add the ingredients in the correct order.

Please try several loaves of bread from the accompanying Recipe Book to familiarize yourself with the bread maker, specific bread maker recipes, and the shape and quality of loaves your bread maker will give. We recommend White Bread, 100% Whole Wheat Bread, Yogurt Bread and Sticky Breakfast Rolls, to give you some experience with the different settings.

A few things you should know:

- The method of using yeast and the order of adding ingredients to the bread maker are different from yeast-bread recipes made from scratch.
- The shape of the loaves is different from traditional bread loaves. See directions for Cutting and Storing Bread Loaves on page 13.
- Accurate measuring of ingredients is very important for best results.
- After you try several loaves of bread from the recipes provided, only then should you begin to make any adjustments in the recipe ingredients or try to adapt a favorite family recipe. The more experience you have with the exact ingredient proportions, the more successful you will be when you make any changes.

For 70 years, Betty Crocker has been bringing you quality products that you trust. This tradition continues with the fine line of Betty Crocker kitchen appliances now available to you.

Please take time to read the use and care information that follows as well as the information in the Recipe Book that accompanies your bread maker. By following this information, we feel that you will be thoroughly satisfied with your new Betty Crocker Bake-It-Easy 2 Automatic Bread and Dough Maker and will enjoy high-quality, delicious fresh bread for yours to come!

Thank you,

Betty Crocker

Before Your First Use

Carefully unpack the bread maker and remove all packaging materials. To remove any dust that may have accumulated during packaging, wipe the bread pan, kneading blade and the outside of the breadmaker with a clean, damp cloth. Do not use harsh or abrasive cleaners on any part of the bread maker.

Warning: Do not immerse the cord, plug, bread pan or base in water or other liquid. Do not use metal scouring pads on any part or parts of the breadmaker because pieces of the pad may break off and touch electrical parts, creating a risk of electric shock.

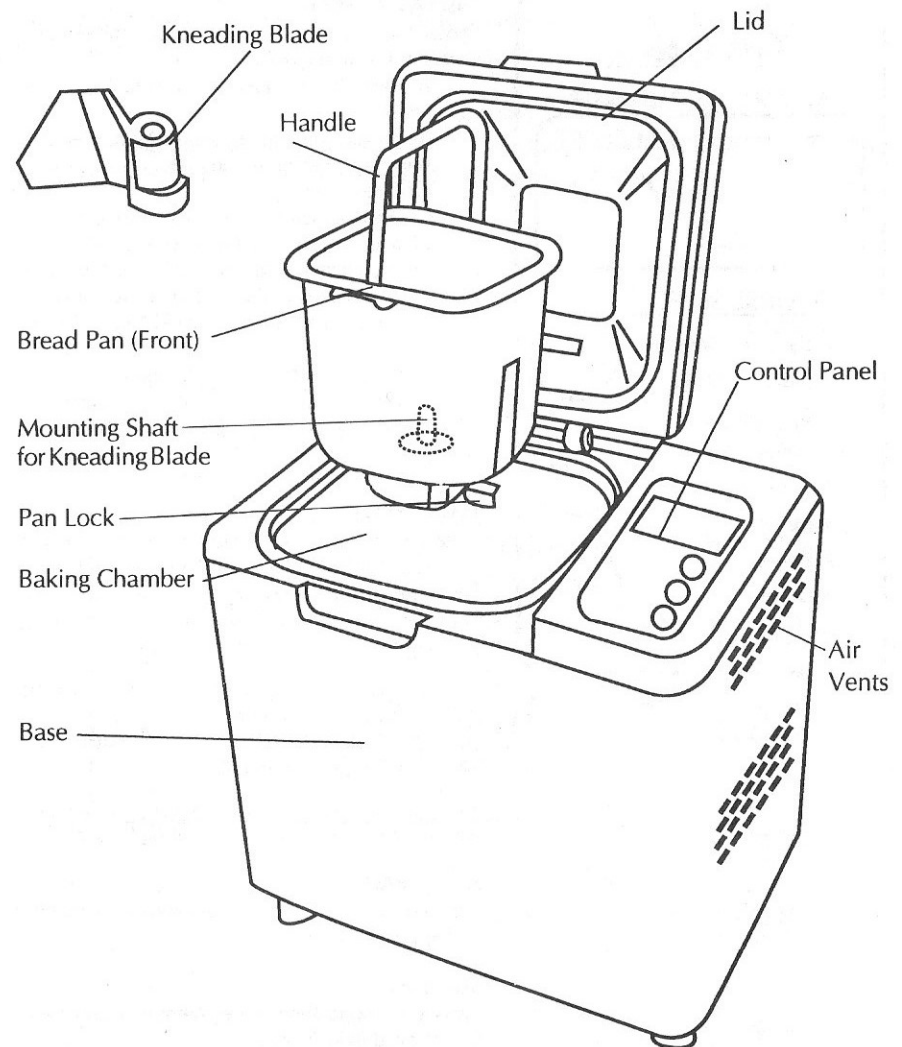
Place the bread machine on a dry, stable surface away from burners and away from areas where cooking grease or water may splatter onto it.

Plug the breadmaker into a 120 volt 60 Hz AC only outlet.

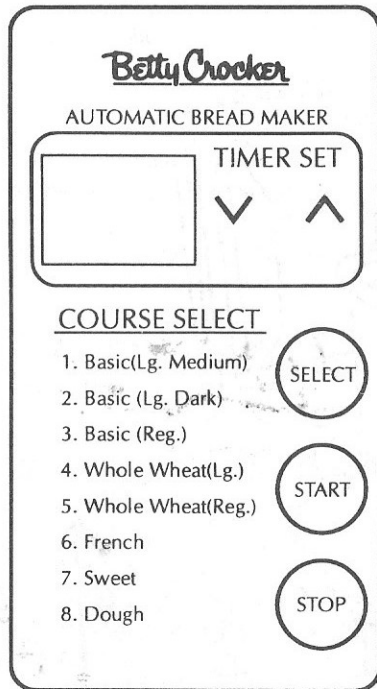
IMPORTANT SAFETY TIPS:

- Keep the bread maker out of the reach of infants and children, especially while it is hot. If any pads are accidentally touched, the operation may stop.
- Be careful to keep your face and hands away from the bread maker.
- Place the breadmaker at least 2 inches away from any walls.
- Do not cover the bread maker with towels or any other material because steam would not be able to escape. This could cause the lid to warp or change color.
- Do not remove the bread pan or insert your hand into the bread pan during operation. If you need to remove the bread pan before operation is complete, first press the STOP pad to stop operation of the breadmaker.
- Remove any flour, bread crumbs or other materials from the inside of the baking chamber using a damp sponge or cloth or a small, portable vacuum cleaner.
- Do not put a larger quantity of ingredients into the bread pan than recommended. If you do so, the bread may not mix or bake correctly and the breadmaker may be damaged. The maximum amount of flour to be used for the BAKE cycles is 5 cups. The maximum amount of prepackaged breadmaker bread mixes is 5 cups. The maximum amount for the DOUGH cycles is 5 cups flour.
- Handle the bread pan with care. **Remove the bread pan by pulling straight up on the handle.** Do not turn or shake the bread pan while taking it out. Handle hot bread pan using pot holders or oven mitts.

Know Your Bread Maker



Know The Control Panel



DISPLAY WINDOW

Shows the Course selection settings, time left until done, and warning indicators.

1. Indicates the number of the selected course cycle.
2. The time is "counted down" in 1-minute increments until setting is complete.
3. Indicates warnings.

• If "E:01" appears in display window, open the lid and remove the bread pan to allow the baking chamber to cool. After the warning "E:01" disappears the in display window, replace bread pan and press the START pad again.

• If "E:02" "E:03" "E:04" "E:05" "E:08" appears in display window, unplug the appliance and contact 1-800-688-8782 between 9:00 am and 5:00 pm (Est) Monday-Friday for assistance.

TIMER PADS

Press the select pad to choose the correct setting. Press to program the Delayed Bake feature. Use the Finish Time DOWN(V) or UP(^) pads to set the number of hours and minutes until you wish the bread to be finished.

DOWN (V) Displayed time will move backward in 10-minute increments.

UP (^) Displayed time will move forward in 10-minute increments.

If the pads are pressed and held, the time setting will move forward or backward at high speed.

SELECT PAD

Press to select the setting of your choice. The number will appear in display window.

START PAD

Press to start operation or begin timer countdown for Delayed Bake feature.

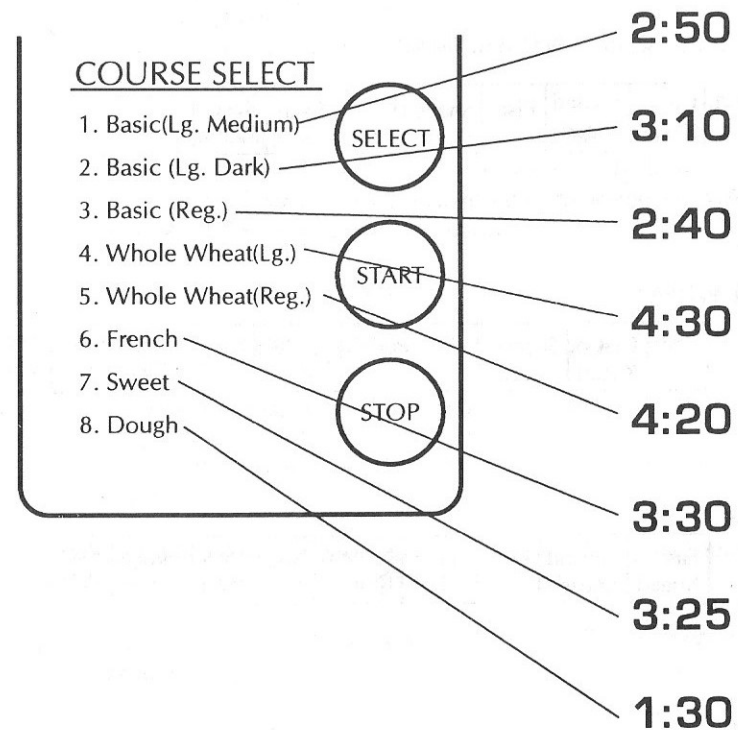
STOP PAD

Press to cancel a mistake, to stop operation or cancel a timer setting. If operation has begun, press and hold the STOP pad 2 seconds to cancel.

Know Your Bread Maker Settings

There are 8 preprogrammed settings to ensure the best possible results for a wide variety of recipes. When selecting a setting, make sure that it is the correct setting for the chosen recipe.

The Betty Crocker Bake-It-Easy 2 Automatic Bread and Dough Maker Recipe Book tells you which setting to use for each recipe. The settings and their total times for each BAKE or DOUGH cycle are shown below in hours and minutes:



How Your Bread Maker Works

The diagrams below show the order of the stages within each of the BASIC, WHOLE WHEAT, FRENCH, SWEET and DOUGH settings. The cycles within the setting have automatic preset stages that vary in time according to the setting selected.

You'll find the WHOLE WHEAT setting has a rest stage at the beginning to allow time for the liquid to moisten the whole wheat flour, and it includes three rise stages instead of two. The extra rise stage is important for the heavy whole wheat dough to become lighter.

BASIC

Setting 1-3	First Knead	Second Knead	Rise	Shape	Final Rise	Bake	Keep Warm
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WHOLE WHEAT

Settings 4 and 5	Rest	First Knead	Second Knead	Rise	Punch	Second Rise	Shape	Final Rise	Bake	Keep Warm
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FRENCH

Setting 6	First Knead	Second Knead	Rise	Punch	Second Rise	Shape	Final Rise	Bake	Keep Warm
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SWEET

Setting 7

DOUGH

Setting 8	First Knead	Second Knead	Rise	Shape by hand and bake in a regular oven						
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This is what happens during the stages of the BAKE and DOUGH cycles:

Knead

During the first knead, the dough ingredients are mixed together for a few minutes with the kneading blade pulsing on/off. During all knead stages, the dough is manipulated continuously for about 30 minutes. Kneading develops the gluten (elastic substance developed from protein when wheat flour is combined with liquid) that gives yeast bread its characteristic cellular structure.

Fruit signal*

Midway through the kneading cycle, a beeping tone will sound. If you prefer fruits and nuts in larger pieces in the baked bread, add them when the tone sounds instead of at the beginning. Open lid and add ingredients. Close lid. **Note:** Do not put hands or utensils in the bread pan while dough is kneading.

*The recipes included in your bread machine do not add fruits and nuts at a separate time.

* Fruit signal beeps only in BASIC and SWEET cycle. It will beep 8 times.

Rest

The dough is left alone and allowed to rest to avoid being overworked. For WHOLE WHEAT settings, the rest occurs at the beginning of the cycle to allow time for the liquid to moisten the whole wheat flour and for the bread maker's interior to warm.

Rise

The dough is left alone to rise.

Punch

Releases gas (carbon dioxide) that has built up in the dough.

Shape

The dough is shaped into a smooth, round ball.

Final Rise

The dough is left alone to rise, and the shape of the bread is formed for baking.

Bake

Dry heat is used to cook and brown the dough. A tone sounds three times when baking is completed.

Keep Warm

The baking chamber is kept warm automatically to prevent the bread getting soggy.

How To Use Your Bread Maker

The bread maker can be programmed to perform various functions within the different settings. The BAKE cycles make bread from start to finish. The DOUGH cycle makes dough for a variety of recipes, but you must shape it yourself, then bake it in a regular oven. For the Delayed Bake feature, the bread maker can be programmed to make bread while you are at work or asleep.

The step-by-step directions that follow are divided into four sections to help you learn how to use your bread maker: Before Baking (Use for All Settings); BAKE Cycles-Immediate Start; BAKE Cycles-Delayed Bake; and DOUGH Cycle.

Before Baking (Use for All Settings)

All of the settings are programmed by first following steps 1 through 9 on pages 10 through 12. Then, depending on the setting desired, refer to BAKE Cycles-Immediate Start (page 12), BAKE Cycles-Delayed Bake (page 14) or DOUGH Cycle (page 15) to complete the process.

1. Choose a recipe from the Betty Crocker Bake-It-Easy 2 Automatic Bread and Dough Maker Recipe Book. Read it thoroughly before you begin to bake.
 - Be sure the recipe uses no more than a total amount of 5 cups of flour for BAKE cycles or 5 cups for DOUGH cycles.
 - If you use recipes from a bread machine cookbook purchased at a book store, be sure to select the appropriate baking cycle (either regular or large size).
2. Before adding ingredients, remove the bread pan by pulling the handle straight up. (Adding ingredients to the pan outside the bread maker eliminates the possibility of accidentally spilling ingredients directly into the baking chamber.) Attach the kneading blade onto the mounting shaft inside the bread pan by lining up the flat sides of the kneading blade with mounting shaft, then firmly pushing the kneading blade down onto the mounting shaft.
 - Be sure all parts are clean and free of crumbs or other food.
 - If the kneading blade is not placed correctly, kneading may be affected.
3. Select fresh, high-quality ingredients, and use them in proper proportion. Even small adjustments in the type or amount of ingredients can affect the quality of the bread.
 - For BAKE cycles, the maximum amount of flour is 5 cups.
 - For DOUGH cycles, the maximum amount of flour is 5 cups.
 - For prepackaged breadmaker bread mixes, be sure that the amount of mix is not more than 5 cups. If the amount of mix is more, measure out 5 cups.

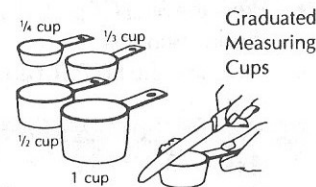
4. Measure accurately for successful bread maker bread loaves. Mismeasuring, even slightly, can make a big difference in your results. Measure each ingredient precisely before placing it into the bread pan.

- To measure liquids, use a see-through glass or plastic liquid measuring cup. Read the measurement at eye level.



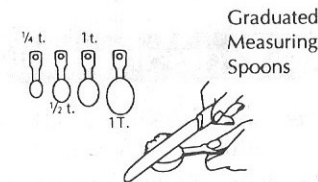
Measuring Cup

- To measure flour, spoon into a standard dry-ingredient measuring cup and level with a straight-edge knife or metal spatula. Gold Medal® Better for Bread™ flour is recommended for bread maker baking because it contains a high percentage of gluten-forming proteins that produce tall, well-formed loaves of bread.



Graduated Measuring Cups

- Use standard measuring spoons and level with a straight-edge knife or metal spatula.



Graduated Measuring Spoons

5. Assemble ingredients on your kitchen counter in order of use before adding them to the bread pan. Measure ingredients into bread pan in the order given in the recipe. Once all ingredients have been added to the pan, recheck the recipe to be sure each one was used, and in the correct quantity and order.

The correct order of adding ingredients is:

1. Water and other liquids (including eggs)
 2. Salt, sugar, fat and other wet ingredients such as honey or molasses.
 3. Flour, then other dry ingredients such as corn meal, dry milk, herbs and nuts.
 4. Active dry yeast.
 5. Ingredients such as fruit or nuts can be added at the fruit signal (BASIC and SWEET cycle only).
6. Place the bread pan into the baking chamber.
 - Wipe off any moisture from the outer side of the bread pan before placing it into the baking chamber.
 - Make sure the word FRONT on the upper rim of the bread pan is facing toward the front of the bread maker.
 - Push down on rim until bread pans locks into place.
 - Unless the bread pan is securely placed inside the bread maker, the bread will not be baked correctly.

7. Close the lid.
8. Plug the bread maker into a 120 volt 60 Hz AC outlet.
 - When the bread maker is plugged in, it will beep once the display window will flash 0:00. When a setting is selected, the display window will show that number.
9. Select the desired setting.
 - Press the SELECT pad until the desired course select number appears in the display window.
 - Each time the SELECT pad is pressed, the display window changes to the next number.
 - The required amount of time in hours and minutes for each setting will appear after the start pad is pressed.
 - Once the setting has been chosen, you can use the timer pads for the delayed start.

BAKE Cycles- Immediate Start

This section explains how to set the bread maker using one of the various BAKE cycles. Make sure that the setting you select is the correct setting for the recipe you are making. Follow steps 1 through 9 on pages 10 to 12.

10. Press the START pad.
 - The bread maker will then proceed through the remaining stages of the selected setting. For best results, do not lift lid during rising and baking. (You may lift the lid at the fruit signal to add fruits and nuts in BASIC and SWEET cycle.)
 - When the BAKE cycle is complete and the bread is done, the tone will sound three times.
11. When the BAKE cycle is completed, the bread maker automatically goes into a 60-minute keep warm stage.
 - You may remove your bread anytime during this stage, or you may wait until the keep warm stage is over. If the bread is removed at the beginning of or during the keep warm stage, the bread maker does not have to complete the keep warm stage.
12. Remove the bread pan.
 - Open the lid.
 - Using pot holders or oven mitts, remove the bread pan by pulling straight up on the handle.

Caution: Be sure to use pot holders or oven mitts to remove the bread pan - it will be extremely hot!
13. Remove the bread.
 - Be sure to use pot holders when removing the bread from the bread pan.

- Turn the bread pan upside down and shake it several times to remove the bread.
- Place the bread on a wire rack and allow it to cool.
- The kneading blade may remain in the bottom of the loaf. If this occurs, allow the loaf to cool, then remove the kneading blade using the bowl end of a plastic spoon or other plastic or wooden utensil so the kneading blade is not scratched. If removing the blade when the bread is hot, use oven mitts or wrap the loaf in a towel.
- If you are not satisfied with the bread results, refer to the Troubleshooting Guide (pages 20 to 25)

14. Unplug the bread maker. Clean as directed in Care and Cleaning (page 16).

Cutting and Storing Bread Loaves

CUTTING

Because loaves baked in a bread maker are shaped differently from traditional bread loaves, below are several ways to cut them:

- Use an electric knife for best results when cutting hot bread loaves. Otherwise, a sharp serrated or sawtooth bread knife works well.
- For square slices- place the loaf on its side and slice across the loaf. We find this is the easiest way to cut loaves.
- For rectangular slices - place the loaf upright and cut from the top down. Slices may be cut in half, crosswise.
- For wedges - place the loaf upright and cut through the center from the top down. Place each half cut side down and cut lengthwise into four, six or eight wedges.

STORING

If you have leftover bread maker bread, store it as follows:

- Store bread tightly covered at room temperature up to three days. If weather is hot and humid, store in the freezer.
- Store bread tightly covered in the freezer up to two months. Slicing the loaves before freezing makes it easy to use one slice at a time.
- Do not store bread in the refrigerator because it tends to dry out and stale more quickly than commercially made bread.
- Leftover bread can be cut into 1/2- or 1-inch cubes for use in your favorite bread pudding, crouton and stuffing recipes. Keep a tightly closed container in the freezer to add to as needed.

BAKE Cycles- Delayed Bake Feature

This section explains how to set the Delayed Bake feature so that you can have a freshly baked loaf of bread at a later time.

- The Delayed Bake feature can be used to delay the finish of BASIC, WHOLE WHEAT, FRENCH, SWEET and DOUGH settings up to 12 hours.
- The minimum amount of time that can be programmed for the Delayed Bake feature depends on the length of the setting's entire cycle time. The maximum amount of time that can be programmed is twelve hours.
- You must make the course selection (number 1-8) before the timer will work.

EXAMPLE

Let's say that it is 9 p.m. and you wish to have a loaf of white bread to be finished at 6:30 a.m. The white bread is a BASIC BAKE (Large loaf) setting recipe. It is 9 hours 30 minutes between 9 p.m. and 6:30 a.m. You will need to select 1. BASIC BAKE (Lg. Medium), and then set the Finish Time for 9 hours 30 minutes.

To program the bread maker for Delayed Bake:
Follow steps 1 through 9 on pages 10 through 12. Then follow steps 10a through 10c below.

Important: The order in which the ingredients are added to the bread pan is critical when using the Delayed Bake feature. **The liquid and yeast must not touch.** Refrigerated foods such as eggs, milk and cheese are not suitable ingredients for this feature.

10a.

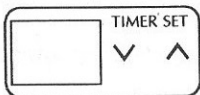
COURSE SELECT

1. Basic(Lg. Medium)
2. Basic (Lg. Dark)
3. Basic (Reg.)
4. Whole Wheat(Lg.)
5. Whole Wheat(Reg.)
6. French
7. Sweet
8. Dough

First make the course selection : 1. Basic (Lg. Medium) cycle. Enter 9:30 in the display window by pressing either the UP(^) or DOWN(v) pads.

- If you press the UP(^) pad, 2:50 will appear in the display window. If you press DOWN(v), 12:00 will appear.
- Delayed Bake can be set in only 10-minute increments.

b.



- If you press and hold either the UP(^) or DOWN(v) arrow, the time will move quickly forward or backward.
- If you go past the time you want to set, press the other pad to reverse the setting to reach the time you want.

c.



Press the START pad.

- The colon(:) of the time readout in the display will flash to indicate that the countdown has begun.
- The remaining time will appear in the display window.
- If you make a mistake, press the STOP pad. This will clear the display window and you can begin again.
- After baking is complete, refer to steps 11 through 14 on pages 12 and 13.

Note: If you program a delayed dough setting, for best results, remove dough promptly when the setting is completed.

DOUGH Cycles

The DOUGH setting is provided to create a variety of doughs for you to shape by hand and bake in a regular oven. See the Betty Crocker Bake-It-Easy 2 Automatic Bread and Dough Maker Recipe Book for a variety of recipes using this cycle.

To set the DOUGH cycle:

Follow steps 1 through 9 on pages 10 through 12. Then follow steps 10a. through 10c. below

10a. In step 9, when making your setting selection, continue pressing the SELECT pad until the number 8 appears in the display window. Press the START pad.

b. Remove the dough. When time reaches 0:00.

- Neither the bread maker nor the bread pan will be hot.
- Open the lid, remove the bread pan by pulling straight up on the handle, and remove the dough. Shape and bake as directed in recipe.

c. Unplug the bread maker. Clean as directed in Care and Cleaning (page 16)

Care And Cleaning

Unplug the power cord and allow the bread maker to cool completely.

Caution: Do not pour water into the baking chamber or submerge the bread maker in water.

Use only a mild detergent to clean the bread maker. To avoid damaging the smooth surfaces of the bread maker and bread pan, do not use chemical liquid cleaners (such as benzene or thinners), nonabrasive or abrasive cleansers, or scrubbing brushes or pads to clean the bread maker or bread pan surfaces.

The Base, Lid and Baking Chamber

- Wipe the outside of the base and the lid with a damp cloth.
- Remove any flour, bread crumbs or other materials from the inside of the baking chamber using a damp sponge or cloth or a small, portable vacuum cleaner.

The Bread Pan and Kneading Blade

- Both the bread pan and the kneading blade are coated with a nonstick surface. Do not use any cleaners or utensils that could scratch this surface.
- The nonstick surface may change in appearance after continued use. This is caused by moisture and steam and has no effect on the use or quality of the bread pan.
- Remove the bread pan with kneading blade from the baking chamber and wash with a damp sponge or dish cloth, making sure the mounting shaft for the kneading blade is also very clean. The bread pan interior can be washed with soapy water, but do not submerge bread pan in water. Wash after each use and dry thoroughly.
- Do not soak either part in water or wash in a dishwasher.
- If it is difficult to remove the kneading blade from the bread pan, fill the bread pan with warm water and let it stand a few minutes to allow any baked-on bread dough to soften.
- If the hole in the kneading blade becomes clogged, clean it out with a soft bristle brush or wooden or plastic toothpicks.

Before Storing the Bread Maker

- Make sure the bread maker base has cooled completely and all parts have been thoroughly cleaned and dried.
- Leave the lid open until the bread maker is completely cool. This will avoid the formation of any moisture in the baking chamber.

Basic Bread And Dough Ingredients

FLOUR

Bread Flour- We recommend Gold Medal® Better for Bread™ flour for use in the Betty Crocker Bake-It-Easy 2 Automatic Bread and Dough Maker. Better for Bread flour is an unbleached flour milled from a special blend of 100% hard wheat, which is higher in protein than wheats used in all-purpose flour. The protein produces gluten that gives structure-building properties required in baked products, particularly in those made with yeast as the leavening agent. Better for Bread flour absorbs greater quantities of water and has a more elastic dough-handling characteristic than all-purpose flour. It contains a small amount of ascorbic acid (vitamin C), which produces better volume (height) and crumb structure. In other words, it produces bread with a finer, more even texture.

All-Purpose Flour- The name all-purpose was given to this flour because it is suitable for all types of baking. However, it lacks the protein levels necessary to bake the best bread possible. Bread makers tend to be more sensitive to using the proper flour at higher levels of protein and we recommend Better for Bread flour be used for bread maker baking. Gold Medal and Robin Hood® all-purpose flour can be used when making doughs using the bread maker's DOUGH cycle.

Whole Wheat Flour- This flour is made from the complete wheat kernel, which includes the wheat bran, germ and endosperm. It is milled to an even, medium-fine granulation. We recommend using Gold Medal whole wheat flour. Your bread maker has 2 whole wheat cycles that feature an extra rest stage at the beginning of the cycle to allow ample time for the flour to absorb the liquid. See How Your Bread Maker Works, page 8.

YEAST

A leavening agent that is made up of thousands of tiny living plants. When given moisture, warmth and "food," yeast will grow and release gas (carbon dioxide), which make dough rise.

Yeast is available in three forms:

- Regular active dry yeast - This is yeast that has been dried then packaged in a granular form. It can be purchased in premeasured packets or jars.
- Bread machine and quick-acting active dry yeast - These are highly active strains of dry yeast that make bread doughs rise up to 50 percent faster than regular yeast. They can be purchased in premeasured packets or jars. The particle size is finer than regular active dry yeast.
- Compressed or fresh active yeast - Compressed yeast is available in the refrigerated section of grocery stores in 0.6-ounce cakes. It is perishable and must be kept in the refrigerator. It can also be frozen for several months but must be thawed at room temperature and used right away.

Our recipes recommend using dry yeast for convenience. Because yeast amounts vary from recipe to recipe, purchasing dry yeast in jars rather than in packets makes recipe preparation more convenient. To maximize yeast performance, careful measurement of other ingredients is required. Always check the expiration date on yeast before using.

Generally, the three types of dry yeast are interchangeable, although sometimes adjustments need to be made. If you find bread machine or quick-acting yeast makes bread rise too high, reduce the amount by $\frac{1}{4}$ teaspoon at a time when you make the recipe again. For best results, use the type of yeast specified in your bread maker recipe.

Compressed yeast may be used in your bread maker. It should be added when the recipe directs to add the dry yeast. You will have to figure out the amount from the following: 0.6 ounce of compressed yeast = 1 packet of active dry yeast = $2\frac{1}{4}$ teaspoons of active dry yeast. (For example, if a recipe called for 1 teaspoon active dry yeast, use slightly less than half a cake of compressed yeast.)

LIQUIDS

Water and milk are the most commonly used liquids. Water gives bread a crisper crust; milk gives bread a velvety texture and added nutrients. The temperature for lukewarm water should be 80° to 90°F.

If you want to substitute liquid milk for the nonfat dry milk, decrease other liquid in the recipe by the same amount. For example, if the recipe calls for 1 tablespoon nonfat dry milk, you may substitute 1 tablespoon liquid milk and remove 1 tablespoon of the water. Add the liquid milk with the water. Do not use liquid milk when using the Delaye Bake feature.

SWEETENERS

Sugar, honey and molasses provide "food" for the yeast to help it grow, enhance flavor of bread and help brown the crust.

SALT

A flavor agent that is needed to control the growth of the yeast and prevent overrising, which can cause bread to collapse.

FAT

Margarine, butter, shortening and vegetable oil add tenderness and flavor.

EGGS

Added for flavor, richness and color. Do not use recipes containing eggs when using the Delayed Bake feature.

GLUTEN

Gluten is the elastic substance that is developed from protein when wheat flour is combined with liquid and then mixed or kneaded. The gluten helps give bread its cellular structure. Gluten strands must be developed and well distributed throughout the yeast dough because their function is to support the structure of the bread. Gluten strands stretch and expand to hold the gas bubbles formed by the yeast during the rising and baking. When gluten has not been developed, the resulting loaves will be dense and heavy. When gluten strands have been stretched too far by rising too long, they will weaken and the resulting loaves will be low in volume. Correct development of gluten results in elastic, springy, lively dough and light, fine-textured loaves of bread.

Several types of commercial powdered gluten products are available in health food stores. It is sometimes recommended for use in bread maker recipes, especially for recipes that use whole grain flours or when bread flour is not used. Our recipes do not require the addition of powdered gluten.

Troubleshooting

	Problem	Causes	Solution
Machine	Flour in baking chamber	<ul style="list-style-type: none"> • Pan left in machine when filling with ingredients. 	<ul style="list-style-type: none"> • Remove pan from bread machine to fill. • For bake cycles, use maximum of 5 cups flour at a time.
	Bread not baking properly	<ul style="list-style-type: none"> • Kneading blade not rotating smoothly. 	<ul style="list-style-type: none"> • Clean mounting shaft of all crumbs and baked-on dough. • To be sure that bread machine is getting a steady supply of electricity, do not have another heat producing appliance operating from the same outlet.
	Display window is empty	<ul style="list-style-type: none"> • The power was interrupted for longer than 10 minutes. 	<ul style="list-style-type: none"> • Remove the ingredients from the bread pan and start over.
	E:01 appears in display window	<ul style="list-style-type: none"> • The baking chamber is too warm. 	<ul style="list-style-type: none"> • Open lid and remove baking pan. Allow the baking chamber to cool. After the warning "E:01" disappears from display window, replace bread pan and press START pad again.
	E:02 E:03 E:04 E:05 E:08 appears in display window		<ul style="list-style-type: none"> • Unplug the appliance and contact (203)792-3449 between 9:00 am and 5:00 pm (EST) Monday-Friday for assistance.

Troubleshooting

	Problem	Causes	Solution
Crust	Too Dark	<ul style="list-style-type: none"> • Wrong cycle selected. • Too much sugar. 	<ul style="list-style-type: none"> • See page 7 and check recipe to select correct cycle. • Reduce sugar by 1 teaspoon next time you try the recipe. • Reduce sugary ingredients slightly (raisins or other dried fruit, coconut, etc.)
	Too Light		<ul style="list-style-type: none"> • See page 7 and check recipe to select correct cycle.
Shape Of Bread	No Rise	<ul style="list-style-type: none"> • Old or improperly stored yeast was used. 	<ul style="list-style-type: none"> • Be sure to check expiration date on yeast; use before the date on the package or jar. • For yeast in a jar, use a DRY spoon to remove yeast from jar; tightly replace the cap and refrigerate. For yeast in an envelope, it is best to open a fresh envelope every time you bake. Do not mix old and new yeast.
		<ul style="list-style-type: none"> • Yeast was omitted or mismeasured. 	<ul style="list-style-type: none"> • Measure yeast with standard measuring spoons; level off.
		<ul style="list-style-type: none"> • Other key ingredients were omitted or mismeasured. 	<ul style="list-style-type: none"> • Carefully follow the recipe. Measure dry ingredients in standard measuring cups that can be leveled off. Measure liquid ingredients in glass or plastic cups designed for measuring liquids; read the measurement at eye level.
		<ul style="list-style-type: none"> • Delayed Bake feature was used and ingredients were placed in the pan incorrectly. 	<ul style="list-style-type: none"> • Follow the recipe carefully. It is very important to keep the yeast separated from the salt, sugar and liquid ingredients. (Flour is usually the buffer.)

Troubleshooting

	Problem	Causes	Solution
Shape Of Bread	Short Loaf, Unsatisfactory Rising	<ul style="list-style-type: none"> Not enough sugar was used. Incorrect amount of yeast was used. Delayed Bake feature was used and ingredients were placed in bread pan in a way that liquid ingredients, salt or sugar were in contact with the yeast for a prolonged period. Short, heavier loaves are to be expected when whole grains or whole grain flours are used or when all-purpose flour is substituted for bread flour. 	<ul style="list-style-type: none"> Measure sugar in a standard measuring spoon or cup that can be leveled off. Increase sugar 1 teaspoon at a time. (Too much sugar can make the crust dark.) Measure yeast with standard measuring spoons; level off. Increase yeast 1/4 teaspoon at a time. (Too much yeast may give the bread a coarse, open texture or a mushroom-shaped top.) Carefully follow the order of ingredients specified by the machine manufacturer in the Recipe Booklet, keeping the yeast separated from the liquid ingredients, salt and sugar. (Flour is usually the buffer.) Try reducing the whole grain flour by half; substitute bread flour. Try using bread flour for the all-purpose flour. Try increasing the yeast by 1/4 teaspoon.
	Sunken	<ul style="list-style-type: none"> Loaf with top or sides that have caved in could be caused by too much moisture. 	<ul style="list-style-type: none"> Try reducing the liquid by 1 tablespoon at a time. If recipes call for fruit or vegetables, drain well and pat them dry. If recipe calls for cheese, try reducing the cheese by 1 tablespoon the next time.

Troubleshooting

	Problem	Causes	Solution
Shape Of Bread	Collapse	<ul style="list-style-type: none"> Ingredient amounts were out of proportion; salt omitted. Too much liquid. Too much dough was made. When dough rises to the top of the machine, it interferes with circulation needed for proper baking and cooling. Warm weather, high humidity or overheated liquids all speed up yeast action, which may cause the dough to rise too fast and the bread to collapse before baking begins. Bread was left in machine too long after baking. 	<ul style="list-style-type: none"> Carefully measure ingredients using standard measuring utensils. Be sure to include the salt. Without salt, dough may overrise and then collapse. Try reducing liquid by 1 tablespoon at a time. For BAKE cycles in the Breadmaker use a maximum of 5 cups flour at a time. When using premixed bread machine bread mixes, use a maximum of 5 cups flour mixture. If room temperature is over 80°F, try using refrigerator temperature water. Do not use the Delay Bake Cycle. Try reducing yeast by 1/4 teaspoon. Remove bread when baking is finished. Cool taller loaves horizontally on cooling rack.
	Overrising	<ul style="list-style-type: none"> Usually indicates that ingredient quantities are out of proportion. 	<ul style="list-style-type: none"> Carefully measure flour, sugar, salt, yeast and liquid using standard measuring utensils. Be sure you have added the salt. Try reducing yeast by 1/4 teaspoon.
	Mushroom-Shaped Top	<ul style="list-style-type: none"> Too much yeast may have been used. Ingredients were added that contain sugar, such as sweetened applesauce or raisins. 	<ul style="list-style-type: none"> Be sure yeast was measured with a teaspoon, not a tablespoon. Try reducing yeast by 1/4 teaspoon. Try reducing sugar by 1 teaspoon at a time. Try reducing sugary ingredients by 1 tablespoon.

Troubleshooting

	Problem	Causes	Solution
Texture	Heavy, Dense Texture	<ul style="list-style-type: none"> • Too little water was used. • Too much flour was used. • Not enough sugar was used. • Not enough yeast was used. • Recipe was imbalanced by an excess of whole grain flours, whole grains, dried fruits or other added ingredients. 	<ul style="list-style-type: none"> • Measure water carefully, using standard measuring cups and spoons. Try increasing water by 1 tablespoon at a time. • Measure flour carefully by lightly spooning into standard measuring cup; level. Try reducing flour by 1 tablespoon at a time. • Try increasing sugar by 1 teaspoon at a time. • Try increasing yeast by 1/4 teaspoon. • Reduce whole grain flour by half; substitute bread flour. • Reduce dried fruits by 1 tablespoon at a time. • Nuts may cut the gluten structure; try reducing the nuts by 1 tablespoon.
	Not Baked In Center	<ul style="list-style-type: none"> • Can happen with recipes calling for moist ingredients such as applesauce, bananas and yogurt. • Humidity may be high. • Can happen when using heavier flours such as whole wheat or bran. 	<ul style="list-style-type: none"> • Try reducing the moist ingredient by 1 tablespoon at a time. • Reduce the liquid by 1 tablespoon at a time. • Add 1 to 2 tablespoons flour the next time. • Try reducing the heavier flour by half; substitute bread flour.

Troubleshooting

	Problem	Causes	Solution
Texture	Open, Coarse or Holey Texture	<ul style="list-style-type: none"> • Excess water was used. • Excess yeast was used or yeast action was accelerated by hot, humid weather or overheated ingredients. • Salt was omitted. 	<ul style="list-style-type: none"> • Measure water carefully, using standard measuring cups or spoons. Try decreasing water 1 tablespoon at a time. • If recipes call for fruit or vegetables, drain well and pat them dry. • Measure yeast carefully using standard measuring spoons; level. Try reducing yeast by 1/4 teaspoon. * Try using refrigerator temperature water if the weather is hot and humid. • Be sure to add the salt called for in the recipe.



Commonly Asked Questions

What is the difference between the first and second rising stages?

The first rising allows the dough to double in size. The dough is then "punched down" so that the gas that has been formed can escape.

The second rising also lets the dough rise until doubled in size. These two risings combine to make for a more tender, more evenly textured bread.

The WHOLE WHEAT BAKE cycle has three rising times to ensure that the whole wheat bread recipes come out light and evenly textured.

Why is an air vent necessary?

Without an air vent, the bread would have to be removed from the bread maker immediately after baking is completed in order to cool it. If the bread is not cooled, it absorbs moisture and shrinks in size. The air vent allows heat and steam to escape automatically, keeping the bread soft, well-raised and full of flavor, even if you forget to take it out of the bread maker.

What has happened to the kneading blade?

It may have been baked into the bottom of the loaf of bread. See step 13 on page 13 for how to remove the kneading blade from the loaf.

Why is bread flour used in most of the recipes?

Bread flour is high in protein. When kneaded, the protein produces gluten that gives bread a strong structure more tolerant of variations in the recipe, weather conditions, etc., than all-purpose flour.

What is gluten?

See page 19 for a complete explanation.

What's the difference between bread flour and all-purpose flour?

Bread flour is made from wheat that is higher in protein than the wheats used for all-purpose flour. See flour page 17.

Besides bread, what other baked items can I make with bread flour?

Bread flour is also suitable for quick breads and cookies. It is least suitable for delicate baking, such as cakes and pastries.

Can I use all-purpose flour in my bread maker?

You may use all-purpose flour, however, the bread will be lower in volume and the texture will be slightly different than bread made with bread flour. Because the bread structure is less strong than when bread flour is used, breads made with all-purpose flour aren't as tolerant to additional ingredients such as fruit, grains or vegetables.

Can I use self-rising flour in my bread maker?

No, the leavening in self-rising flour interferes with the yeast, and the result will not be satisfactory.

Can I add gluten to regular (all-purpose) flour to make it more like bread flour?

You can experiment if you like. Be sure to purchase powdered vital gluten, available at health-food stores, and follow the package directions. Generally, 1 teaspoon of gluten is added per 1 cup of all-purpose flour. For 1 cup of whole grain flours (such as whole wheat or rye), 1½ teaspoons of gluten is generally added.

Should I sift flour before measuring it?

Simply, the answer is no. See Flour, page 11, for directions on how to measure flour.

How does humid weather affect breads baked in bread makers?

Flour absorbs and loses moisture over time. Therefore, humidity can affect the use of flour in recipes. Humid climates may require a slightly higher measurement of flour because of the moisture the flour itself has absorbed. In humid weather, try adding 1 extra tablespoon for each cup of flour. In areas of low humidity, try removing 1 tablespoon from each cup of flour.

Can I use my favorite bread recipes in my bread maker?

You can if you are willing to experiment. Unfortunately, there is no tried-and-true formula for doing this because bread recipes vary. The recipe may need to be scaled down to fit the flour restrictions of your bread maker (5 cups for BAKE cycles, 5 cups for DOUGH cycles). You will have to figure amounts mathematically. (For example, if a favorite recipe uses 5½ to 6 cups of flour, because your bread maker has a maximum amount of 5 cups of flour for baked recipes, you could begin by using 4 cups of flour and two-thirds of the amount of remaining ingredients.) Use the same order of adding ingredients to the bread pan as recommended in our recipes.