Recipe Booklet

Cuisinart® Automatic Bread Maker

CBK-100

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.
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To use the Rapid Bake Cycle for applicable recipes:
Prepare ingredients for the 1-½ pound loaf, replacing the yeast with 2½ teaspoons of rapid rise yeast. Secure the bread pan in the unit and press the rapid bake button. Press Start/Stop to mix, knead, rise and bake. For recipes with mix-ins, add the mix-in ingredients in the beginning with all ingredients.
### White Breads

#### BASIC WHITE BREAD

Basic/White Bread Program  
Can be made with Delay Start Timer

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temp</td>
<td>1½ cups</td>
<td>1½ cups</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>3 tablespoons</td>
<td>2 tablespoons + 1 teaspoon</td>
<td>1½ tablespoons</td>
</tr>
<tr>
<td>Granulated sugar or honey</td>
<td>1 tablespoon</td>
<td>2¼ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>Salt</td>
<td>1½ teaspoons</td>
<td>1¾ teaspoons</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4 cups</td>
<td>3 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Nonfat dry milk</td>
<td>¾ cup</td>
<td>3 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>1½ teaspoons</td>
<td>1½ teaspoons</td>
<td>1 teaspoon</td>
</tr>
</tbody>
</table>

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Basic/White program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

#### OATMEAL BREAD

Basic/White Bread Program

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk, room temp</td>
<td>1½ cups</td>
<td>1 cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>2 tablespoons</td>
<td>1½ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Salt</td>
<td>1½ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Maple syrup</td>
<td>2 tablespoons</td>
<td>1½ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4 cups</td>
<td>3 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Old-fashioned oats</td>
<td>1 cup</td>
<td>¾ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1½ teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
</tbody>
</table>

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Basic/White program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

Nutritional information per serving (1 ounce):  
Calories 64 (15% from fat) • carb. 12g • pro. 2g • fat 1g • sat. fat 1g  
• chol. 3mg • sod. 116mg • calc. 7mg • fiber 1g  

Nutritional information per serving (1 ounce):  
Calories 86 (13% from fat) • carb. 16g • pro. 3g • fat 1g • sat. fat 1g  
• chol. 2mg • sod. 109mg • calc. 18mg • fiber 1g
CINNAMON SWIRL BREAD

Basic/White Bread Program

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1 ½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cinnamon Swirl</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>⅓ cup</td>
<td>¼ cup</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>2¼ teaspoons</td>
<td>½ tablespoon</td>
<td>½ tablespoon</td>
</tr>
<tr>
<td>Raisins (optional)</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>Bread</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk, room temperature</td>
<td>⅛ cup</td>
<td>⅛ cup</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>⅞ tablespoons</td>
<td>2 tablespoons</td>
<td>⅝ tablespoons</td>
</tr>
<tr>
<td>Egg, large, room temp</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Salt</td>
<td>⅛ teaspoon</td>
<td>⅛ teaspoon</td>
<td>⅛ teaspoon</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>⅞ tablespoons</td>
<td>1 tablespoon</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>⅞ cups</td>
<td>⅞ cups</td>
<td>⅞ cups</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>2 teaspoons</td>
<td>2 teaspoons</td>
</tr>
</tbody>
</table>

In a small bowl combine the cinnamon swirl ingredients, including the raisins if using. Reserve.

Place the bread ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Basic/White program. Press Start/Stop to mix, knead, rise, and bake. When paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

Nutritional information per serving (1 ounce):

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

GRANOLA BREAD

Basic/White Bread Program

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1 ½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk, room temperature</td>
<td>1¼ cups</td>
<td>1 cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Butter, room temp, cut into ½-inch pieces</td>
<td>2½ tablespoons</td>
<td>2 tablespoons</td>
<td>1½ tablespoons</td>
</tr>
<tr>
<td>Honey</td>
<td>2 tablespoons</td>
<td>2 tablespoons</td>
<td>1½ tablespoons</td>
</tr>
<tr>
<td>Salt</td>
<td>1⅛ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Granola</td>
<td>1 cup</td>
<td>¾ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3¼ cups</td>
<td>3 cups</td>
<td>2¼ cups</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>2 teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
</tbody>
</table>

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Basic/White program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

Nutritional information per serving (1 ounce):

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

**Basic/White Bread Program**  
Can be made with Delay Start Timer

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1½ cups</td>
<td>1 cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Olive oil</td>
<td>4 tablespoons</td>
<td>3 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Salt</td>
<td>1½ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4 cups</td>
<td>3 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Dried rosemary</td>
<td>1 tablespoon</td>
<td>2 teaspoons</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2¼ teaspoons</td>
<td>2¼ teaspoons</td>
<td>2 teaspoons</td>
</tr>
</tbody>
</table>

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select Basic/White program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

**Nutritional information per serving (1 ounce):**

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

## PESTO BREAD

**Basic/White Bread Program**  
Can be made with Delay Start Timer

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1¼ cups</td>
<td>1 cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Extra virgin olive oil</td>
<td>2 tablespoons</td>
<td>2 tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Pesto</td>
<td>½ cup</td>
<td>¼ cup</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Sea salt</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4½ cups</td>
<td>3½ cups</td>
<td>2¼ cups</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>1½ teaspoons</td>
<td>1 teaspoon</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1½ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
</tbody>
</table>

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Basic/White program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

**Nutritional information per serving (1 ounce):**

- Calories 96 (25% from fat)  • carb. 15g  • pro. 3g  • fat 3g  • sat. fat 0g  
- chol. 0mg  • sod. 89mg  • calc. 11mg  • fiber 1g
**BLUE CHEESE AND OLIVE BREAD**

**Basic/White Bread Program**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>⅛ cup</td>
<td>⅛ cup</td>
<td>⅜ cup + 2 tablespoons</td>
</tr>
<tr>
<td>White wine</td>
<td>3 tablespoons</td>
<td>2 tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>1 ½ tablespoons</td>
<td>1 tablespoon</td>
<td>½ tablespoon</td>
</tr>
<tr>
<td>Egg, large, room temp</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Salt</td>
<td>1 ¼ teaspoons</td>
<td>1 teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Honey</td>
<td>1 tablespoon</td>
<td>1 tablespoon</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 ¾ cups</td>
<td>3 cups + 2 tablespoons</td>
<td>2 ½ cups</td>
</tr>
<tr>
<td>Nonfat dry milk</td>
<td>2 tablespoons</td>
<td>2 tablespoons</td>
<td>1 ½ tablespoons</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1 ¼ teaspoons</td>
<td>1 ½ teaspoons</td>
</tr>
<tr>
<td>Blue cheese</td>
<td>⅜ cup</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Green olives, well drained, patted dry</td>
<td>⅜ cup</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

Place the water, wine, butter, egg, salt, honey, flour, dry milk and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Basic/White program. Press Start/Stop to mix, knead, rise, and bake. When the mix-in tone sounds, add the blue cheese and olives. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

**Nutritional information per serving (1 ounce):**

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

---

**SUN-DRIED TOMATO AND MOZZARELLA BREAD**

**Basic/White Bread Program**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1 cup</td>
<td>⅛ cup + 1 tablespoon</td>
<td>⅜ cup + 3 tablespoons</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
<td>⅛ teaspoon</td>
<td>⅛ teaspoon</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 teaspoon</td>
<td>1 teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 ¾ cups</td>
<td>2 ¼ cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Italian seasoning</td>
<td>1 ¼ teaspoons</td>
<td>1 teaspoon</td>
<td>¼ teaspoon</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>2 ¼ teaspoons</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Shredded mozzarella</td>
<td>1 cup</td>
<td>6 ounces</td>
<td>4 ounces</td>
</tr>
<tr>
<td>Oil packed sundried tomatoes,</td>
<td>⅛ cup</td>
<td>¼ cup</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>drained &amp; roughly chopped</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Place water, salt, sugar, flour, Italian seasoning and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Basic/White program. Press Start/Stop to mix, knead, rise, and bake. When the mix-in tone sounds, add the mozzarella and tomatoes. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

**Nutritional information per serving (1 ounce):**

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

---
**BEER BREAD**

Basic/White Bread Program
Can be made with Delay Start Timer

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>½ cup + 2 tablespoons</td>
<td>½ cup</td>
<td>6 tablespoons</td>
</tr>
<tr>
<td>Beer</td>
<td>½ cup + 2 tablespoons</td>
<td>½ cup</td>
<td>6 tablespoons</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>1 tablespoon + 1 teaspoon</td>
<td>1 tablespoon</td>
<td>2¼ teaspoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3½ cups</td>
<td>3 cups</td>
<td>2¼ cups</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>2 teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
</tbody>
</table>

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Basic/White program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

*Nutritional information per serving (1 ounce):*
Calories 67 (4% from fat) • carb. 13g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 3mg • fiber 1g

**POTATO BREAD**

Basic/White Bread Program

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato cooking water, room temp</td>
<td>¾ cup</td>
<td>½ cup + 1 tablespoon</td>
<td>6 tablespoons</td>
</tr>
<tr>
<td>Unslated butter, room temp, cut into ½-inch pieces</td>
<td>2 tablespoons</td>
<td>1 tablespoon</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Egg, large, room temp</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Mashed potato (plain, without milk, butter or seasoning)</td>
<td>1 cup</td>
<td>¾ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Salt</td>
<td>1½ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>1 teaspoon</td>
<td>1 teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4 cups</td>
<td>3 cups</td>
<td>2½ cups</td>
</tr>
<tr>
<td>Instant dry milk</td>
<td>2 tablespoons</td>
<td>1½ tablespoons</td>
<td>1 tablespoon + 1 teaspoon</td>
</tr>
<tr>
<td>Potato starch</td>
<td>2 tablespoons</td>
<td>1½ tablespoons</td>
<td>1 tablespoon + 1 teaspoon</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2¼ teaspoons</td>
<td>2¼ teaspoons</td>
<td>2 teaspoons</td>
</tr>
</tbody>
</table>

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Basic/White program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

*Nutritional information per serving (1 ounce):*
Calories 68 (14% from fat) • carb. 12g • pro. 2g • fat 1g • sat. fat 0g • chol. 10mg • sod. 105mg • calc. 11mg • fiber 0g
**THREE CHEESE BREAD**

Basic/White Bread Program

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>½ cup</td>
<td>¹/₄ cup + 1 tablespoon</td>
<td>¹/₄ cup + 3 tablespoons</td>
</tr>
<tr>
<td>Park-skim ricotta</td>
<td>½ cup</td>
<td>¹/₂ cup + 2 tablespoons</td>
<td>¹/₄ cup</td>
</tr>
<tr>
<td>Shredded extra sharp Cheddar</td>
<td>1 cup (4 oz)</td>
<td>³/₄ cup (3 oz)</td>
<td>½ cup (2 oz)</td>
</tr>
<tr>
<td>Grated Asiago</td>
<td>½ cup (2 oz)</td>
<td>¹/₂ cup (1½ oz)</td>
<td>¼ cup (1 oz)</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>2 tablespoons</td>
<td>4½ teaspoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Salt</td>
<td>1⅛ teaspoons</td>
<td>1⅝ teaspoons</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Tabasco® or other hot sauce</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4⅛ cups</td>
<td>3 cups + 3 tablespoons</td>
<td>2 cups + 2 tablespoons</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread maker</td>
<td>2 teaspoons</td>
<td>1½ teaspoons</td>
<td>1 teaspoon</td>
</tr>
</tbody>
</table>

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Basic/White program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

**NUTTY LOW CARB BREAD**

Basic/White Bread Program

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1⅛ cups</td>
<td>1⅝ cups</td>
</tr>
<tr>
<td>Heavy cream, room temperature</td>
<td>2½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Molasses</td>
<td>1⅛ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Salt</td>
<td>¼ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1⅛ cups</td>
<td>1 cup</td>
</tr>
<tr>
<td>Vital wheat gluten</td>
<td>¹/₂ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Barley flour</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Oat flour</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Almond flour</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Soy protein</td>
<td>2½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Mixed sunflower &amp; pumpkin seeds</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Mixed, chopped walnuts &amp; pecans</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2¾ teaspoons</td>
<td>2¾ teaspoons</td>
</tr>
</tbody>
</table>

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press menu button to select Basic/White Program. Press Start/Stop button. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

This loaf is not recommended for the Rapid Bake program.

**Nutritional information per serving (1 ounce):**

THREE CHEESE BREAD:

- Calories 84 (26% from fat) • carb. 12g • pro. 4g • fat 2g • sat. fat 1g • chol. 7mg • sod. 51mg • calc. 59mg • fiber 0g

NUTTY LOW CARB BREAD:

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

Basic/White Bread Program

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk, room temp</td>
<td>1½ cups</td>
<td>1¾ cups</td>
</tr>
<tr>
<td>Honey</td>
<td>1¼ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Salt</td>
<td>¼ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1¼ cups</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Vital wheat gluten</td>
<td>½ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Barley flour</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Almond flour</td>
<td>2/3 cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Soy protein</td>
<td>2½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Flax seed</td>
<td>2½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2¼ teaspoons</td>
<td>2¼ teaspoons</td>
</tr>
</tbody>
</table>

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press menu button to select Basic/White Program. Press Start/Stop button. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

This loaf is not recommended for the Rapid Bake program.

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

LOW CARB SEED BREAD

Basic/White Program

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1¼ cups</td>
<td>1 cup</td>
</tr>
<tr>
<td>Heavy cream, room temperature</td>
<td>3 tablespoons</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Splenda®</td>
<td>1½ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Salt</td>
<td>¼ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Flax seed oil</td>
<td>2½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1¼ cups</td>
<td>1 cup</td>
</tr>
<tr>
<td>Almond flour</td>
<td>1 cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Oat flour</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Brown rice flour</td>
<td>½ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Vital wheat gluten</td>
<td>¼ cup</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Flax seeds</td>
<td>2½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sesame seeds</td>
<td>2½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Poppy seeds</td>
<td>2½ teaspoons</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2¼ teaspoons</td>
<td>2¼ teaspoons</td>
</tr>
</tbody>
</table>

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press menu button to select Basic/White Program. Press Start/Stop button. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

This loaf is not recommended for the Rapid Bake program.

Nutritional information per serving (1 ounce):
Calories 81 (31% from fat) • carb. 10g • pro. 10g • fat 3g • sat. fat 1g • chol. 2mg • sod. 2mg • calc. 33mg • fiber 1g
French/Italian Bread

FRENCH BREAD LOAF

French/Italian Bread Program
Can be made with Delay Start Timer

Place all ingredients, in the order listed, into the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color to select both size and crust preference. Press the menu button to select the French/Italian program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

Nutritional information per serving (1 ounce):
Calories 69 (4% from fat) • carb. 14g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 123mg • calc. 3mg • fiber 0g

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1 ½ cups</td>
<td>1¼ cups</td>
<td>1 cup + 1 tablespoon</td>
</tr>
<tr>
<td>Salt</td>
<td>1 ½ teaspoons</td>
<td>1¼ teaspoons</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4 cups</td>
<td>3¼ cups</td>
<td>2¼ cups + 2 tablespoons</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1¾ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
</tbody>
</table>

RUSTIC ITALIAN LOAF

French/Italian Bread Program
For use with Delay Start Timer, but must be present to shape bread and add sesame seeds.

Place water, olive oil, salt, sugar, bread flour, wheat bran and yeast, in order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color to select both size and crust preference. Press the menu button to select the French/Italian program. Press Start/Stop to mix, knead, rise, and bake. Remove dough and kneading paddle. Shape the dough into a loaf, replace in the bread pan, and sprinkle with sesame seeds. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

Nutritional information per serving (1 ounce):
Calories 62 (20% from fat) • carb. 11g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 85mg • calc. 4mg • fiber 1g

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1 ½ cups</td>
<td>1 cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Extra virgin olive oil</td>
<td>2 tablespoons</td>
<td>1 ½ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Sea salt</td>
<td>2 teaspoons</td>
<td>1 ½ teaspoons</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4 cups</td>
<td>3 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Wheat bran (unprocessed coarse)</td>
<td>½ cup</td>
<td>½ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Yeast, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1 ¾ teaspoons</td>
<td>1 ½ teaspoons</td>
</tr>
<tr>
<td>Sesame seeds (optional)</td>
<td>1 tablespoon</td>
<td>2 teaspoons</td>
<td>1 ½ teaspoons</td>
</tr>
</tbody>
</table>
### Country French Bread with Olives and Rosemary

French/Italian Bread Program
Can be made with Delay Start Timer (must be present to add olives)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1½ cups + 2 tablespoons</td>
<td>1¼ cups</td>
<td>¾ cup + 1 tablespoon</td>
</tr>
<tr>
<td>Extra virgin olive oil</td>
<td>1 tablespoon</td>
<td>2½ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>Sea salt</td>
<td>1½ teaspoons</td>
<td>1¼ teaspoons</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Honey</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Dry rosemary</td>
<td>2 teaspoons</td>
<td>1½ teaspoons</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2½ cups</td>
<td>1¼ cups + 2 tablespoons</td>
<td>1¼ cups</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1 cup</td>
<td>¾ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Rye flour</td>
<td>½ cup</td>
<td>¼ cup</td>
<td>2 tablespoons + 2 teaspoons</td>
</tr>
<tr>
<td>Yeast, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1¼ teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
<tr>
<td>Kalamata or Niçoise olives, drained, patted dry, pitted and halved before measuring</td>
<td>1 cup</td>
<td>¾ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

Place water, olive oil, salt, honey, rosemary, bread flour, whole wheat flour, rye flour, and yeast, in order listed, in the bread pan fitted with kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color to select both size and crust preference. Press the menu button to select the French/Italian program. Press Start/Stop to mix, knead, rise, and bake. When the mix-in tone sounds, add the olives. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

### Herbed Dill French Bread

French/Italian Bread Program
Can be made with Delay Start Timer

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1½ cups</td>
<td>1½ cups</td>
<td>1 cup</td>
</tr>
<tr>
<td>Extra virgin olive oil</td>
<td>2 tablespoons</td>
<td>1½ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Salt</td>
<td>1½ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3¼ cups</td>
<td>3¼ cups</td>
<td>2½ cups + 1 tablespoon</td>
</tr>
<tr>
<td>Dill weed</td>
<td>3 teaspoons</td>
<td>2 teaspoons</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>1¼ teaspoons</td>
<td>1½ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
</tbody>
</table>

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color to select both size and crust preference. Press the menu button to select the French/Italian program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

**Nutritional Information per serving (1 ounce):**
- Calories 35 (20% from fat) • carb. 6g • pro. 1g • fat 1g • sat. fat 0g
- chol. 0mg • sod. 99mg • calc. 3mg • fiber 1g
PARMESAN PEPPERCORN FRENCH BREAD

French/Italian Bread Program

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color to select both size and crust preference. Press the menu button to select the French/Italian program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

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

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1¼ cups</td>
<td>1 cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Olive oil</td>
<td>4 tablespoons</td>
<td>3 tablespoons</td>
<td>2¼ tablespoons</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3½ cups</td>
<td>3 cups</td>
<td>2¼ cups</td>
</tr>
<tr>
<td>Grated Parmesan</td>
<td>¾ cup</td>
<td>½ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Freshly ground black pepper</td>
<td>½ teaspoon</td>
<td>½ teaspoon</td>
<td>¼ teaspoon</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1¼ teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
</tbody>
</table>

PIGNOLI BREAD

French/Italian Bread Program
Can be made with Delay Start Timer

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color to select both size and crust preference. Press the menu button to select the French/Italian program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

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

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1½ cups</td>
<td>1 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Extra virgin olive oil</td>
<td>3 tablespoons + 2 teaspoons</td>
<td>3 tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Sea salt</td>
<td>1¼ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4 cups</td>
<td>3 cups</td>
<td>2¼ cups + 2 tablespoons</td>
</tr>
<tr>
<td>Semolina four</td>
<td>½ cup</td>
<td>¼ cup</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Pignoli/pine nuts</td>
<td>¼ cup</td>
<td>¼ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1¼ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
</tbody>
</table>
SEMOLINA BREAD WITH FENNEL AND GOLDEN RAISINS

French/Italian Bread Program
Can be made with Delay Start Timer (must be present to add raisins)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1⅔ cups</td>
<td>1¼ cups + 1 tablespoon</td>
<td>¾ cup + 2 tablespoons</td>
</tr>
<tr>
<td>Sea salt</td>
<td>2 teaspoons</td>
<td>1½ teaspoons</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Fennel seed</td>
<td>2 teaspoons</td>
<td>1½ teaspoons</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Semolina flour</td>
<td>3 cups</td>
<td>2⅔ cups</td>
<td>1⅓ cups</td>
</tr>
<tr>
<td>Bread flour</td>
<td>1 cup</td>
<td>¾ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1⅓ teaspoons</td>
<td>1⅓ teaspoons</td>
</tr>
<tr>
<td>Golden raisins</td>
<td>¾ cup</td>
<td>2½ cup</td>
<td>6 tablespoons</td>
</tr>
</tbody>
</table>

Place water, salt, fennel seed, sugar, semolina flour, bread flour and yeast, in order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color to select both size and crust preference. Press the menu button to select the French/Italian program. Press Start/Stop to mix, knead, rise, and bake. When the mix-in tone sounds, add the raisins. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

Nutritional information per serving (1 ounce):
Calories 84 (3% from fat) • carb. 18g • pro. 3g • fat 0g • sat. fat 0g
• chol. 0mg • sod. 85mg • calc. 3mg • fiber 1g

“ENGLISH MUFFIN” TOASTING BREAD

French/Italian Bread Program

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lowfat milk, room temp</td>
<td>1⅔ cups</td>
<td>1¼ cups</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>3 teaspoons</td>
<td>2⅓ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>Salt</td>
<td>1⅔ teaspoons</td>
<td>1⅔ teaspoons</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Baking soda</td>
<td>½ teaspoon</td>
<td>⅔ teaspoon</td>
<td>¼ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4 cups</td>
<td>3 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Nonfat dry milk</td>
<td>¼ cup</td>
<td>3 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1⅓ teaspoons</td>
<td>1⅓ teaspoons</td>
</tr>
<tr>
<td>Cornmeal</td>
<td>2 tablespoons</td>
<td>1⅔ tablespoons</td>
<td>1 tablespoon</td>
</tr>
</tbody>
</table>

Place milk, sugar, salt, baking soda, bread flour, dry milk and yeast, in order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color to select both size and crust preference. Press the menu button to select the French/Italian program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. Sprinkle with cornmeal and press Start/Stop to continue rising and baking. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

Nutritional information per serving (1 ounce):
Calories 65 (9% from fat) • carb. 12g • pro. 3g • fat 1g • sat. fat 0g
• chol. 1mg • sod. 142mg • calc. 34mg • fiber 0g
Whole Wheat Breads

**BASIC HONEY WHOLE WHEAT**

Whole Wheat Program  
Can be made with Delay Start Timer

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Whole Wheat program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

**Nutritional information per serving (1 ounce):**

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

---

**BUTTERMILK WHOLE WHEAT WITH CURRANTS**

Whole Wheat Program

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Whole Wheat program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

**Nutritional information per serving (1 ounce):**

- Calories 74 (5% from fat)  
  - carb. 15g  
  - pro. 3g  
  - fat 0g  
  - sat. fat 0g  
  - chol. 1mg  
  - sod. 115mg  
  - calc. 26mg  
  - fiber 2g
**MULTI-GRAIN CEREAL WHEAT BREAD**

**Whole Wheat Program**

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Whole Wheat program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1¼ cups</td>
<td>¾ cup + 3 tablespoons</td>
<td>½ cup + 2 tablespoons</td>
</tr>
<tr>
<td>Plain, fat-free yogurt</td>
<td>½ cup</td>
<td>¼ cup</td>
<td>2 tablespoons + 2 teaspoons</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>3 tablespoons</td>
<td>2 tablespoons + 1 teaspoon</td>
<td>1½ tablespoons</td>
</tr>
<tr>
<td>Light brown sugar, packed</td>
<td>2 tablespoons</td>
<td>4½ teaspoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Salt</td>
<td>1½ teaspoons</td>
<td>1½ teaspoons</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
<td>1½ cups</td>
<td>1 cup</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>2 cups</td>
<td>1½ cups</td>
<td>1 cup</td>
</tr>
<tr>
<td>7-grain cereal flakes</td>
<td>2½ cups</td>
<td>2 cups</td>
<td>1½ cups</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2½ teaspoons</td>
<td>2 teaspoons</td>
<td>1¼ teaspoon</td>
</tr>
</tbody>
</table>

**Nutritional information per serving (1 ounce):**

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

---

**NUTTY WHOLE WHEAT BREAD**

**Whole Wheat Program**

Place all ingredients except nuts and seeds, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Whole Wheat program. Press Start/Stop to mix, knead, rise, and bake. When the mix-in tone sounds, add the mixed nuts and seeds. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk, room temperature</td>
<td>1½ cups</td>
<td>1 cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>1½ tablespoons</td>
<td>1 tablespoon</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Maple syrup</td>
<td>1½ tablespoons</td>
<td>1 tablespoon</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>1¼ cups</td>
<td>1 cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>2¼ cups</td>
<td>2 cups</td>
<td>1½ cups</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2¼ teaspoons</td>
<td>2¼ teaspoons</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Mixed nuts and seeds</td>
<td>¾ cup</td>
<td>¾ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk, room temperature</td>
<td>1½ cups</td>
<td>1 cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>1½ tablespoons</td>
<td>1 tablespoon</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Maple syrup</td>
<td>1½ tablespoons</td>
<td>1 tablespoon</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>1¼ cups</td>
<td>1 cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>2¼ cups</td>
<td>2 cups</td>
<td>1½ cups</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2¼ teaspoons</td>
<td>2¼ teaspoons</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Mixed nuts and seeds</td>
<td>¾ cup</td>
<td>¾ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

**Nutritional information per serving (1 ounce):**

- Calories 90 (30% from fat) • carb. 13g • pro. 3g • fat 3g • sat. fat 1g • chol. 2mg • sod. 85mg • calc. 21mg • fiber 2g
### TRUE 100% WHOLE WHEAT BREAD

**Whole Wheat Program**  
Can be made with Delay Start Timer  

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1 ½ cups</td>
<td>1 cup</td>
<td>1 cup + 1 tablespoon</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Honey</td>
<td>2 tablespoons</td>
<td>1⅛ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>4 cups</td>
<td>3¼ cups</td>
<td>2 cups + 6 tablespoons</td>
</tr>
<tr>
<td>Vital wheat gluten</td>
<td>1/3 cup</td>
<td>¼ cup</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Yeast, active dry, instant</td>
<td>2¼ teaspoons</td>
<td>2¼ teaspoons</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>or bread machine</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Whole Wheat program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2  

**Nutritional information per serving (1 ounce):**  
Calories 61 (4% from fat) • carb. 13g • pro. 2g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 99mg • calc. 6mg • fiber 2g

### WHOLE GRAIN WHOLE WHEAT BREAD

**Whole Wheat Program**  

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1 ½ cups</td>
<td>1 ¼ cup</td>
<td>1 cup + 1 tablespoon</td>
</tr>
<tr>
<td>Unslated butter, room temp,</td>
<td>1 tablespoon + 1 tablespoon</td>
<td>1 tablespoon</td>
<td>¾ tablespoon</td>
</tr>
<tr>
<td>cut into ½-inch pieces</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Honey</td>
<td>2½ tablespoons</td>
<td>2 tablespoons</td>
<td>1¼ tablespoons</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>3 ⅓ cups</td>
<td>2 ¼ cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Buckwheat flour</td>
<td>2 ⅔ cups</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Oats</td>
<td>2 ⅔ tablespoons</td>
<td>2 tablespoons</td>
<td>1 ⅔ tablespoons</td>
</tr>
<tr>
<td>Flax seed</td>
<td>1 ⅓ cup</td>
<td>¼ cup</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Yeast, active dry, instant</td>
<td>2¼ teaspoons</td>
<td>2¼ teaspoons</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>or bread machine</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Whole Wheat program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2  

**Nutritional information per serving (1 ounce):**  
Calories 69 (13% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 0g  
• chol. 1mg • sod. 101mg • calc. 7mg • fiber 2g
**WHEAT BRAN BREAD**

Whole Wheat Program
Can be made with Delay Start Timer

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Whole Wheat program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

**Nutritional information per serving (1 ounce):**

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

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1 ¼ cups</td>
<td>1 cup</td>
<td>1 cup + 1 tablespoon</td>
</tr>
<tr>
<td>Salt</td>
<td>1 ¼ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>1 ½ tablespoons</td>
<td>1 tablespoon</td>
<td>¾ tablespoon</td>
</tr>
<tr>
<td>Molasses</td>
<td>2 tablespoons</td>
<td>1 ½ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>3 ¾ cups</td>
<td>3 cups</td>
<td>2 ¼ cups</td>
</tr>
<tr>
<td>Old-fashioned oats</td>
<td>½ cup + 2 tablespoons</td>
<td>½ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Wheat bran</td>
<td>½ cup + 2 tablespoons</td>
<td>½ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 ¼ teaspoons</td>
<td>2 ¼ teaspoons</td>
<td>2 teaspoons</td>
</tr>
</tbody>
</table>

**PUMPERNICKEL RAISIN BREAD**

Whole Wheat Program
Can be made with Delay Start Timer (must be present to add raisins/caraway seeds)

Place the water, molasses, oil, salt, flours, cornmeal, cocoa, espresso and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Whole Wheat program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

**Nutritional information per serving (1 ounce):**

Calories 81 (14% from fat) • carb. 16g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 113mg • calc. 11mg • fiber 1g

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1 ¼ cups</td>
<td>¾ cup + 3 tablespoons</td>
<td>½ cup + 2 tablespoons</td>
</tr>
<tr>
<td>Molasses</td>
<td>¼ cup</td>
<td>3 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>2 tablespoons</td>
<td>1 ½ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Salt</td>
<td>1 ½ teaspoons</td>
<td>1 ½ teaspoons</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 ½ cups</td>
<td>1 ½ cups + 2 tablespoons</td>
<td>1 ½ cups</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>½ cup</td>
<td>6 tablespoons</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Rye flour</td>
<td>½ cup</td>
<td>6 tablespoons</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Cornmeal</td>
<td>½ cup</td>
<td>1 ½ cup</td>
<td>2 tablespoons + 2 teaspoons</td>
</tr>
<tr>
<td>Unsweetened cocoa powder</td>
<td>2 tablespoons</td>
<td>1 ½ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Instant espresso powder</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 ¼ teaspoon</td>
<td>1 ¾ teaspoons</td>
<td>1 ¼ teaspoons</td>
</tr>
<tr>
<td>Vital wheat gluten</td>
<td>2 tablespoons</td>
<td>1 ½ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Raisins</td>
<td>¾ cup</td>
<td>½ cup + 1 tablespoon</td>
<td>6 tablespoons</td>
</tr>
<tr>
<td>Caraway seeds</td>
<td>2 teaspoons</td>
<td>1 ½ teaspoons</td>
<td>1 teaspoon</td>
</tr>
</tbody>
</table>
GRUYÈRE & WALNUT WHEAT BREAD

Whole Wheat Program
Can be made with Delay Start Timer (must be present to add cheese and nuts)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1½ cups</td>
<td>1⅛ cups</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Walnut oil</td>
<td>2 tablespoons</td>
<td>1⅛ tablespoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>2 teaspoons</td>
<td>1½ teaspoons</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Salt</td>
<td>2 teaspoons</td>
<td>1⅛ teaspoons</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
<td>1⅛ cups</td>
<td>1 cup</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>2 cups</td>
<td>1⅛ cups</td>
<td>1 cup</td>
</tr>
<tr>
<td>Wheat germ</td>
<td>⅔ cup</td>
<td>½ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>Thyme (optional)</td>
<td>1 tablespoon</td>
<td>2 teaspoons</td>
<td>1⅛ teaspoons</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2½ teaspoons</td>
<td>1⅛ teaspoons</td>
<td>⅓ teaspoons</td>
</tr>
<tr>
<td>Gruyère, grated</td>
<td>3 ounces</td>
<td>2⅛ ounces</td>
<td>2 ounces</td>
</tr>
<tr>
<td>Walnuts</td>
<td>¾ cup</td>
<td>½ cup</td>
<td>⅓ cup</td>
</tr>
</tbody>
</table>

Place the water, oil, sugar, salt, flours, wheat germ, thyme and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Whole Wheat program. Press Start/Stop to mix, knead, rise, and bake. When the mix-in tone sounds, add the Gruyère and walnuts. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

Nutritional information per serving (1 ounce):
Calories 130 (57% from fat) • carb. 11g • pro. 4g • fat 8g • sat. fat 2g
• chol. 4mg • sod. 160mg • calc. 41mg • fiber 1g

Cake/Quick Breads

BANANA WALNUT LOAF

Cake/Quick Bread Program
Makes one 1½-pound loaf
nonstick cooking spray
½ cup buttermilk, room temperature
½ cup unsalted butter, room temperature, cut into ½-inch pieces
2 large eggs, room temperature
1 teaspoon pure vanilla extract
1¼ cups mashed ripe bananas
⅛ teaspoon salt
1 cup granulated sugar
2 cups unbleached, all-purpose flour
1 teaspoon baking soda
⅜ teaspoon baking powder
⅔ cup chopped walnuts

Coat the inside of the bread pan fitted with the kneading paddle with nonstick cooking spray. Place all ingredients, in order listed, in the bread pan and secure the pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Cake/Quick Bread program. Press Start/Stop to mix and bake. While the batter is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

Nutritional information per serving (1 ounce):
Calories 146 (40% from fat) • carb. 20g • pro. 2g • fat 7g • sat. fat 3g
• chol. 24mg • sod. 141mg • calc. 13mg • fiber 1g
CARROT CAKE BREAD

Cake/Quick Bread Program

Makes one 1½-pound loaf

- nonstick cooking spray
- ¼ cup vegetable oil
- 2 large eggs, room temperature
- ½ teaspoon pure vanilla extract
- ¼ cup granulated sugar
- ¼ cup light brown sugar, firmly packed
- ¼ cup crushed pineapple with juices (from can)
- 1¼ cup unbleached, all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 1 teaspoon ground cloves
- ¾ teaspoon ground cinnamon
- 1 cup freshly grated carrots
- 1/3 cup chopped pecans or walnuts
- 1/3 cup golden raisins

Coat the inside of the bread pan fitted with the kneading paddle with nonstick cooking spray. Place all ingredients, in order listed, in the bread pan and secure the pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Cake/Quick Bread program. Press Start/Stop to mix and bake. While the batter is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

Nutritional information per serving (1 ounce):
Calories 107 (34% from fat) • carb. 17g • pro. 1g • fat 4g • sat. fat 0g
• chol. 13mg • sod. 46mg • calc. 11mg • fiber 1g

DATE NUT BREAD

Cake/Quick Bread Program

Makes one 1½-pound loaf

- nonstick cooking spray
- 1 cup chopped dates
- ¼ cup unsalted butter, room temperature, cut into ½-inch pieces
- 1 teaspoon pure vanilla extract
- 1 cup boiling water
- ¾ cup granulated sugar
- 1¾ cup unbleached, all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup chopped walnuts

Coat the inside of the bread pan fitted with the kneading paddle with nonstick cooking spray. Place all ingredients, in order listed, into the bread pan and secure the pan into the Cuisinart® Automatic Bread Maker. Press menu button to select the Cake/Quick Bread program. Press Start/Stop to mix and bake. While the batter is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

Nutritional information per serving (1 ounce):
Calories 106 (26% from fat) • carb. 19g • pro. 2g • fat 3g • sat. fat 1g
• chol. 4mg • sod. 157mg • calc. 6mg • fiber 1g
LEMON POPPY SEED BREAD
Cake/Quick Bread Program
Makes one 1½-pound loaf

- nonstick cooking spray
- 2/3 cup buttermilk
- 3 tablespoons fresh lemon juice
- 2 teaspoons lemon zest
- 1/2 cup unsalted butter, melted and cooled
- 2 large eggs, room temperature
- 1 teaspoon pure vanilla extract
- 1 cup granulated sugar
- 1 1/2 cups unbleached, all-purpose flour
- 1 teaspoon salt
- 1 teaspoon poppy seeds
- 1 1/4 teaspoons baking powder

Coat the inside of the bread pan fitted with the kneading paddle with nonstick cooking spray. Place all ingredients, in order listed, in the bread pan and secure the pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Cake/Quick Bread program. Press Start/Stop to mix and bake. While the batter is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

Nutritional information per serving (1 ounce):
Calories 111 (30% from fat) • carb. 18g • pro. 2g • fat 4g • sat. fat 2g
• chol. 35mg • sod. 48mg • calc. 20mg • fiber 0g

CRANBERRY WALNUT PUMPKIN BREAD
Cake/Quick Bread Program
Delay Start Timer - No
Makes one 1½-pound loaf

- nonstick cooking spray
- 3 tablespoons vegetable oil
- 3/4 cup canned pumpkin
- 2 large eggs, room temperature
- 3/4 cup light brown sugar, firmly packed
- 1 1/2 cups unbleached, all-purpose flour
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon freshly ground nutmeg
- 3/4 teaspoon salt
- 3/4 teaspoon baking powder
- 1/3 cup walnuts
- 1/3 cup dried cranberries

Coat the inside of the bread pan fitted with the kneading paddle with nonstick cooking spray. Place all ingredients, in order listed, in the bread pan and secure the pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Cake/Quick Bread program. Press Start/Stop to mix and bake. While the batter is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

Nutritional information per serving (1 ounce):
Calories 109 (33% from fat) • carb. 14g • pro. 2g • fat 4g • sat. fat 1g
• chol. 27mg • sod. 96mg • calc. 17mg • fiber 1g
SOUR CREAM CHOCOLATE TEA LOAF

Cake/Quick Bread Program

Makes one 1½-pound loaf

- nonstick cooking spray
- ½ cup plus 1 tablespoon lowfat milk
- ½ cup sour cream
- 2 large eggs, room temperature
- ¾ teaspoon pure vanilla extract
- ½ cup granulated sugar
- ½ cup light brown sugar, firmly packed
- 1½ cups unbleached, all-purpose flour
- ¾ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup chocolate chips
- 1/3 cup chopped walnuts

Coat the inside of the bread pan fitted with the kneading paddle with nonstick cooking spray. Place all ingredients, in order listed, in the bread pan and secure the pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Cake/Quick Bread program. Press Start/Stop to mix and bake. While the batter is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

Nutritional information per serving (1 ounce):
Calories 110 (29% from fat) • carb. 18g • pro. 2g • fat 4g • sat. fat 1g
- chol. 16mg • sod. 72mg • calc. 21mg • fiber 1g

ZUCCHINI BREAD

Cake/Quick Bread Program

Makes one 1½-pound loaf

- nonstick cooking spray
- 1/3 cup vegetable oil
- 1/3 cup vegetable oil
- 1/3 cup vegetable oil
- 2 large eggs, room temperature
- 3 tablespoons granulated sugar
- 3 tablespoons granulated sugar
- 3 tablespoons granulated sugar
- 1½ cups unbleached, all-purpose flour
- ¾ teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- ¾ teaspoon salt
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- 1/3 cup walnuts
- 1/3 cup raisins

Coat the inside of the bread pan fitted with the kneading paddle with nonstick cooking spray. Place all ingredients, in order listed, in the bread pan and secure the pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Cake/Quick Bread program. Press Start/Stop to mix and bake. While the batter is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

Nutritional information per serving (1 ounce):
Calories 123 (38% from fat) • carb. 17g • pro. 2g • fat 5g • sat. fat 1g
- chol. 27mg • sod. 125mg • calc. 15mg • fiber 1g
**Gluten Free Breads**

**GLUTEN FREE RYE BREAD**

Gluten Free Program

Makes one 1½-pound loaf

1½ cups lowfat milk, room temperature
3 tablespoons unsalted butter, room temperature,
cut into ½-inch pieces
2 large eggs, room temperature
¾ teaspoon cider vinegar
¾ teaspoon orange zest
1½ teaspoons kosher salt
¾ cup brown rice flour
¾ cup garfava flour
1/3 cup cornstarch
1/3 cup potato starch
1/3 cup sorghum flour
2 tablespoons light brown sugar, firmly packed
1½ tablespoons caraway seeds
2 teaspoons xanthan gum
½ teaspoon gelatin
2¼ teaspoons yeast, active dry, instant or bread machine

Place all ingredients, in order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Gluten Free program. Press Start/Stop to mix, rise and bake. While the dough is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

Nutritional information per serving (1 ounce):

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

**GLUTEN FREE APPLE, CHEDDAR, WALNUT BREAD**

Gluten Free Program

Makes one 1½-pound loaf

1 cup plus 1 tablespoon lowfat milk, room temperature
1½ tablespoons unsalted butter, room temperature,
cut into ½-inch pieces
1½ tablespoons honey
2 large eggs, room temperature
¾ teaspoon cider vinegar
1 teaspoon kosher salt
1 cup plus 1 tablespoon brown rice flour
½ cup potato starch
¼ cup tapioca flour
1/2 tablespoons quinoa flour
1/2 tablespoons garfava flour
1/4 cup shredded Cheddar
1/4 cup chopped dried apples
1/4 cup chopped walnuts
1 1/2 teaspoons xanthan gum
½ teaspoon gelatin
2¼ teaspoons yeast, active dry, instant or bread machine

Place all ingredients, in order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Gluten Free program. Press Start/Stop to mix, rise and bake. While the dough is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

Nutritional information per serving (1 ounce):

Calories 127 (29% from fat) • carb. 19g • pro. 5g • fat 4g • sat. fat 1g
• chol. 25mg • sod. 195mg • calc. 71mg • fiber 1g
**GLUTEN FREE MOLASSES WALNUT BREAD**

Gluten Free Program

Makes one 1½-pound loaf

- 1⅓ cups lowfat milk, room temperature
- 3 tablespoons unsalted butter, room temperature, cut into ½-inch pieces
- 3 tablespoons molasses
- 1 large egg, room temperature
- ¾ teaspoon cider vinegar
- 1¼ teaspoons kosher salt
- 1 cup garfava flour
- ¾ cup tapioca flour
- ½ cup sorghum flour
- ½ cup plus 1 tablespoon cornstarch
- 2 tablespoons potato starch
- ½ cup plus 1 tablespoon chopped walnuts
- 2 teaspoons xanthan gum
- 1 teaspoon gelatin
- 2½ teaspoons yeast, active dry, instant or bread machine

Place all ingredients, in order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Gluten Free program. Press Start/Stop to mix, rise and bake. While the dough is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

**Nutritional information per serving (1 ounce):**
- Calories 98 (33% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 1g
  - chol. 14mg • sod. 161mg • calc. 45mg • fiber 2g

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**GLUTEN FREE NUT AND SEED BREAD**

Gluten Free Program

Makes one 1½-pound loaf

- 1⅓ cup lowfat milk, room temperature
- 3 tablespoons unsalted butter, room temperature, cut into ½-inch pieces
- 3 tablespoons molasses
- 1 large egg, room temperature
- ¾ teaspoon cider vinegar
- 1¼ teaspoons kosher salt
- 1 cup garfava flour
- ¾ cup tapioca flour
- ½ cup sorghum flour
- ½ cup plus 1 tablespoon cornstarch
- 2 tablespoons potato starch
- ½ cup plus 1 tablespoon chopped nuts and seeds (walnuts, pecans, sunflower seeds, pumpkin seeds)
- 2 tablespoons currants
- 2 teaspoons xanthan gum
- 1 teaspoon gelatin
- 2½ teaspoons yeast, active dry, instant or bread machine

Place all ingredients, in order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Gluten Free program. Press Start/Stop to mix, rise and bake. While the dough is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is complete, remove from bread pan and place on wire rack to cool completely for best slicing results.

**Nutritional information per serving (1 ounce):**
- Calories 105 (34% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 1g
  - chol. 14mg • sod. 161mg • calc. 46mg • fiber 2g
**Sweet Breads**

**CHALLAH LOAF**

**Sweet Bread Program**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water, room temperature</td>
<td>1 cup</td>
<td>¾ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>7 tablespoons</td>
<td>¼ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Large egg(s), room temp</td>
<td>2 eggs</td>
<td>1 egg</td>
<td>1 egg</td>
</tr>
<tr>
<td>Salt</td>
<td>1¾ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>3½ tablespoons</td>
<td>3 tablespoons</td>
<td>2¼ tablespoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3¼ cups</td>
<td>3 cups</td>
<td>2¼ cups</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1¼ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
</tbody>
</table>

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Sweet program. Press Start/Stop to mix, knead, rise, and bake. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

**Nutritional information per serving (1 ounce):**

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

**PANETTONE LOAF**

**Sweet Bread Program**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk, room temperature</td>
<td>2½ cup</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>¼ cup</td>
<td>2 tablespoons</td>
<td></td>
</tr>
<tr>
<td>Large egg(s), room temp</td>
<td>2 eggs</td>
<td>2 eggs</td>
<td>1 egg</td>
</tr>
<tr>
<td>Orange zest</td>
<td>1 tablespoon</td>
<td>2¼ teaspoons</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>½ cup</td>
<td>¼ cup</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3¼ cups</td>
<td>2¼ cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Anise seed</td>
<td>1¾ teaspoons</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Ground nutmeg</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
<td>¼ teaspoon</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2¼ teaspoons</td>
<td>2 teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
<tr>
<td>Mixed fruit (both dried and candied citrus)</td>
<td>1 cup</td>
<td>¾ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

Place the milk, butter, egg(s), zest, salt, sugar, bread flour, anise seed, nutmeg and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Sweet program. Press Start/Stop to mix, knead, rise, and bake. When the mix-in tone sounds, add the mixed fruit. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

**Nutritional information per serving (1 ounce):**

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

**Sweet Bread Program**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk, room temperature</td>
<td>2⅔ cup</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>½ cup</td>
<td>¼ cup</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Large egg(s), room temp</td>
<td>2 eggs</td>
<td>2 eggs</td>
<td>1 egg</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
<td>⅓ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>¼ cup</td>
<td>3 tablespoons</td>
<td>2¼ tablespoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3⅔ cups</td>
<td>3 cups</td>
<td>2¼ cups</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1⅔ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>Raisins</td>
<td>2⅔ cup</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

Place the milk, butter, egg(s), salt, sugar, bread flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Sweet program. Press Start/Stop to mix, knead, rise, and bake. When the mix-in tone sounds, add the raisins. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

_Nutritional information per serving (1 ounce):_

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

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**STOLLEN LOAF**

**Sweet Bread Program**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk, room temperature</td>
<td>1 cup</td>
<td>¾ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>7½ tablespoons</td>
<td>½ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Large egg(s), room temp</td>
<td>2 eggs</td>
<td>2 eggs</td>
<td>1 egg</td>
</tr>
<tr>
<td>Lemon zest</td>
<td>3 tablespoons</td>
<td>2 teaspoons</td>
<td>1½ teaspoon</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>⅓ cup</td>
<td>2 tablespoons</td>
<td>2 cups</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3⅔ cups</td>
<td>3 cups</td>
<td>2¼ cups</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1⅔ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>Raisins</td>
<td>2⅔ cup</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Slivered almonds</td>
<td>2⅔ cup</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

Place the milk, butter, egg(s), zest, salt, sugar, bread flour, cinnamon, nutmeg, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Sweet program. Press Start/Stop to mix, knead, rise, and bake. When the mix-in tone sounds, add the raisins and almonds. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

_Nutritional information per serving (1 ounce):_

Calories 144 (36% from fat) • carb. 19g • pro. 4g • fat 6g • sat. fat 2g • chol. 25mg • sod. 84mg • calc. 30mg • fiber 1g
**“APPLE PIE” BREAD**

Sweet Bread Program

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large 2 lb</th>
<th>Medium 1½ lb</th>
<th>Small 1 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk, lowfat, room temp</td>
<td>1 cup</td>
<td>¼ cup + 2 tablespoons</td>
<td>½ cup + 1 tablespoon</td>
</tr>
<tr>
<td>Large egg(s), room temp</td>
<td>3 eggs</td>
<td>2 eggs</td>
<td>1 egg</td>
</tr>
<tr>
<td>Unsalted butter, room temp, cut into ½-inch pieces</td>
<td>3 tablespoons</td>
<td>2 tablespoons + 1 teaspoon</td>
<td>1½ tablespoons</td>
</tr>
<tr>
<td>Light brown sugar, packed</td>
<td>¼ cup</td>
<td>3 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Salt</td>
<td>1½ teaspoons</td>
<td>1½ teaspoons</td>
<td>¼ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4½ cups</td>
<td>3½ cups</td>
<td>2½ cups</td>
</tr>
<tr>
<td>Yeast, active dry, instant or bread machine</td>
<td>2 teaspoons</td>
<td>1½ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>Dried apples, packed</td>
<td>½ cup</td>
<td>½ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Walnuts, chopped</td>
<td>⅓ cup</td>
<td>¼ cup</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Raisins, packed</td>
<td>½ cup</td>
<td>¼ cup</td>
<td>3 tablespoons</td>
</tr>
</tbody>
</table>

Place the milk, eggs, butter, brown sugar, salt, bread flour and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press loaf size and crust color buttons to select both size and crust preference. Press the menu button to select the Sweet program. Press Start/Stop to mix, knead, rise, and bake. When the mix-in tone sounds, add the apples, walnuts and raisins. If desired, when paddle signal sounds remove dough and kneading paddle, reshape dough and replace in bread pan. When the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

For use with Rapid Bake Cycle, see page 2

Nutritional information per serving (1 ounce):
- Calories 105 (26% from fat) • carb. 16g • pro. 3g • fat 3g • sat. fat 1g
- chol. 21mg • sod 122mg • calc. 19mg • fiber 1g

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**Doughs**

**FRENCH BREAD BAGUETTES**

Dough Program

Makes 1½-pounds dough, 2 baguettes

| 1⅛ cups water, room temperature |
| 1½ teaspoons salt |
| ¾ teaspoon granulated sugar |
| 3 cups bread flour |
| 2 tablespoons wheat germ |
| 1⅛ teaspoons yeast, active dry, instant or bread machine |
| cornmeal for dusting |

Place all ingredients except for the cornmeal, in the order listed, in the bread pan fitted with the kneading paddle and secure pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Dough program. Press Start/Stop to mix, knead and rise. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is completed, remove dough and transfer to a lightly floured surface. Punch to deflate and let rest for 10 minutes.

Divide dough into two equal pieces. Shape each piece of dough into a long narrow baguette and place on a baking sheet that has been dusted with cornmeal. Cover loosely with plastic wrap and let rise 30 to 40 minutes. While baguettes rise, place a pan of hot water on the bottom rack of the oven and preheat to 425°F.

Dust dough gently with additional flour. Using a serrated knife, make 4 diagonal slashes in each loaf, about ¼-inch deep. Bake bread in preheated oven 25 to 30 minutes until browned and hollow-sounding when tapped. Cool on a wire rack. Bread slices best when allowed to cool completely.

Nutritional information per serving (1 ounce):
- Calories 72 (3% from fat) • carb. 15g • pro. 2g • fat 0g
- chol. 0mg • sod. 177mg • calc. 4mg • fiber 1g
BREAD MACHINE BRIOCHÉ

Dough Program

Makes one 1½-pound brioche or twelve individual brioches

\[ \frac{1}{3} \text{ cup milk, regular or lowfat, room temperature} \]

\[ 3 \text{ large eggs, room temperature*} \]

\[ 6 \text{ tablespoons unsalted butter, cut into \( \frac{1}{2} \)-inch pieces, room temperature} \]

\[ \frac{1}{2} \text{ tablespoons granulated sugar} \]

\[ \frac{1}{2} \text{ tablespoons powdered milk} \]

\[ 1 \text{ teaspoon salt} \]

\[ 2\frac{3}{4} \text{ cups plus 1 tablespoon bread flour} \]

\[ 2\frac{1}{4} \text{ teaspoons yeast, active dry, instant or bread machine} \]

egg wash – 1 large egg beaten with 1 tablespoon water

Place all ingredients except the egg wash, in the order listed, in the bread pan fitted with the kneading paddle and secure pan in the Cuisinart® Automatic Bread Maker. Press the menu button to select the Dough program. Press Start/Stop to mix, knead and rise. This dough is very soft, so it is recommended to scrape the bowl after 10 minutes of kneading to ensure even mixing.

When cycle is completed, remove dough and transfer to a well-buttered bowl. Punch down to deflate and cover with plastic wrap and refrigerate for 1 hour.

Deflate dough. For a 1½-pound loaf, remove a small piece of dough, about \( \frac{1}{6} \) of the dough. Shape the large piece into a ball and press into a buttered 6-inch brioche mold. Press a hole in the center about 1 inch deep. Shape the smaller piece into a ball and place in the center hole. For individual brioches, follow the same shaping directions, and place in \( \frac{1}{2} \)-cup brioche molds. Cover loosely with plastic wrap and let rise in a warm, draft-free place about 45 minutes. Preheat oven to 350°F.

Brush brioches with egg wash. Bake in preheated oven for 20 to 30 minutes for larger brioches and 15 to 20 minutes for individual brioches. Brioches should be rich and golden in color and hollow-sounding when tapped. Remove from pans and let cool for 10 to 15 minutes on a rack before serving.

Nutritional information per serving (one 2-ounce brioche):

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

CHEDDAR BREADSTICKS

Dough Program

Makes about 30 breadsticks

\[ \frac{1}{4} \text{ cup water, room temperature} \]

\[ \frac{1}{3} \text{ cup extra virgin olive oil} \]

\[ \frac{1}{2} \text{ teaspoons salt} \]

\[ \frac{1}{2} \text{ teaspoon granulated sugar} \]

\[ 3 \text{ cups bread flour} \]

\[ 1 \text{ cup shredded sharp Cheddar} \]

\[ 1 \text{ teaspoon paprika} \]

\[ 2\frac{1}{4} \text{ teaspoons yeast, active dry, instant or bread machine} \]

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle and secure the bread pan in the Cuisinart® Automatic Bread Maker. Press the menu button to select the Dough program. Press Start/Stop to mix, knead and rise. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is completed, remove dough from machine and transfer to a lightly floured surface. Punch down to deflate. Preheat oven to 375°F and line baking sheets with parchment paper.

Roll the dough out into a rectangle, about \( \frac{1}{4} \) inch thick, 10 inches long and 22 inches wide. Roll the rectangle so that its width runs from left to right. With a pizza cutter or sharp knife, cut strips that are each \( \frac{1}{2} \) inch wide. Twist each strip so it resembles a cheese straw. Place on parchment-lined baking sheet and cover with plastic and allow to rest for about 30 minutes. Once breadsticks have rested brush with olive oil and bake until golden about 15 to 20 minutes. Allow to cool slightly and serve.

Nutritional information per breadstick:

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

Dough Program

Makes about 12 rolls

8 to 10 ounces sweet potato, peeled and cut into ½-inch cubes, (¾ cup mashed)
1/3 cup reserved cooking water from sweet potatoes
1/3 cup nonfat dry milk
3 tablespoons light brown sugar, firmly packed
3 tablespoons unsalted butter, room temperature, cut into small cubes
1 tablespoon salt
3 cups bread flour
2 teaspoons yeast, active dry, instant or bread machine

Place the cubed sweet potatoes in a saucepan with water to cover by 1 inch. Bring to a boil, then reduce heat and simmer until potatoes are tender, about 15 to 20 minutes. Drain, reserving ¼ cup cooking water, and let cool to room temperature. Mash sweet potatoes well.

Place measured mashed sweet potatoes, measured cooking liquid, nonfat dry milk, brown sugar, butter, salt, bread flour and yeast, in order listed, in baking pan fitted with kneading paddle, and secure pan in the Cuisinart® Automatic Bread Maker. Press the menu button to select the Dough program. Press Start/Stop to mix, knead and rise.

For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is completed, remove dough and transfer to a lightly floured surface. Punch down to deflate. Divide into 12 equal portions. Lightly coat a 12-cup muffin tin with cooking spray. Divide each dough ball into 3 equal portions. Roll each piece into a small ball. Arrange 3 small dough balls in each muffin cup. Cover with plastic wrap and let rise until doubled, about 30 to 40 minutes. Preheat oven to 375°F. When rolls have doubled in size, brush tops with milk. Bake in preheated oven for 20 to 25 minutes, until lightly browned and hollow sounding when tapped. Remove from muffin tins and serve warm. May be made ahead and reheated to serve.

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

MOLASSES ROLLS WITH CURRANTS AND PECANS

Dough Program

Makes 12 rolls

1/2 cup lowfat milk, room temperature
1/2 cup water, room temperature
1 tablespoon butter, room temperature, cut into small cubes
3/4 teaspoon kosher salt
1 1/2 tablespoons molasses
1 1/2 cups whole wheat flour
1 1/2 cups bread flour
1/2 cup currants
1/2 cup chopped, toasted pecans
2 1/4 teaspoons yeast, active dry, instant or bread machine

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle and secure pan in the Cuisinart® Automatic Bread Maker. Press the menu button to select the Dough program. Press Start/Stop to mix, knead and rise. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is completed, remove dough and transfer to a lightly floured surface. Preheat oven to 350°F and line a baking sheet with parchment paper.

Divide the dough 12 equal pieces. Roll each piece into an oval and place on prepared baking sheet and cover with plastic. Allow to rest for about 30 minutes until the rolls have about doubled in size. Once rolls have doubled, snip 2 to 3 vents along the top of each roll with sharp scissors and dust with flour. Bake in preheated oven for about 35 minutes, until they are a dark golden. Once finished, transfer rolls to a wire cooling rack.

Nutritional information per roll:
Calories 181 (23% from fat) • carb. 31g • pro. 5g • fat 5g • sat. fat 1g
• chol. 3mg • sod. 156mg • calc. 45mg • fiber 3g
**PIZZA DOUGH**

Dough Program

Makes a 1½-pound dough

1 cup water, room temperature
¾ teaspoon honey
1½ teaspoons salt
1½ tablespoons extra virgin olive oil
2 2/3 cups bread flour*
½ cup plus 1 tablespoon whole wheat flour*
1¾ teaspoons yeast, active dry, instant or bread machine

Place ingredients, in order listed, in the bread pan fitted with the kneading paddle and secure pan in the Cuisinart® Automatic Bread Maker. Press the menu button to select the Dough program. Press Start/Stop to mix, knead and rise. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is completed, remove dough and follow your favorite pizza recipe.

*May use all bread flour rather than using part whole wheat flour.

**Nutritional information per serving (one ounce):**

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

**HERB FOCACCIA**

Dough Program

Makes a 12 x 8-inch focaccia

Crust:

1 cup plus 2 tablespoons water, room temperature
2 tablespoons plus 1 teaspoon extra virgin olive oil
2¼ teaspoons Italian herb blend
1½ teaspoons salt
3 cups plus 3 tablespoons bread flour
1½ teaspoons yeast, active dry, instant or bread machine

Topping:

3 tablespoons extra virgin olive oil
¼ teaspoon kosher salt
⅓ cup grated Parmesan
¼ cup chopped fresh herbs (any combination: parsley, basil, oregano, thyme, and/or marjoram) – loosely packed

Place the crust ingredients, in the order listed, in the bread pan fitted with the kneading paddle and secure pan in the Cuisinart® Automatic Bread Maker. Press the menu button to select the Dough program. Press Start/Stop to mix, knead and rise. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is completed, remove dough and transfer to a lightly floured surface. Punch down to deflate and let rest 10 minutes before continuing.

Brush a jelly-roll pan with olive oil and sprinkle with cornmeal. After dough has rested, roll out to the appropriate size and place on prepared pan. Cover loosely with plastic wrap and let rise in a warm place until about doubled, about 40 to 50 minutes.

Preheat oven to 450°F. With oiled fingertips, press indentations into the dough about 1 inch apart and ½ inch deep. Drizzle with olive oil. Sprinkle evenly with salt, cheese and herbs. Place in preheated oven and bake until deep golden and puffed with a crispy crust, about 20 to 25 minutes.

**Nutritional information per serving (one ounce):**

Calories 99 (34% from fat) • carb. 13g • pro. 3g • fat 4g • sat. fat 1g • chol. 1mg • sod. 213mg • calc. 23mg • fiber 0mg
**PRETZELS**

**Dough Program**

Makes 12 pretzels

1 cup water, room temperature
2 teaspoons salt
1 tablespoon light brown sugar, firmly packed
3¼ cups bread flour
2¼ teaspoons yeast, active dry, instant or bread machine
2 cups water
2 tablespoons baking soda

Place the water, salt, brown sugar, bread flour and yeast, in the order listed (do not add the second amount of water or baking soda) in the bread pan fitted with the kneading paddle and secure pan in the Cuisinart® Automatic Bread Maker. Press the menu button to select the Dough program. Press Start/Stop to mix, knead and rise. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is completed, remove dough and transfer to a lightly floured surface. Divide dough into 12 equal pieces. Roll each ball into a thin rope. Twist dough into a pretzel shape and place on a baking sheet lined with parchment paper. Cover with plastic and allow pretzels to rest for about 20 to 30 minutes.

Stir the 2 cups of water and baking soda together in a small bowl.

Place a 6-quart saucepan filled with water over high heat and bring to a boil. Preheat oven to 425°F.

Once pretzels have rested and water comes to a boil, carefully slide one pretzel into the boiling water at a time, flipping each after 1½ minutes. Boil for 3 minutes total. Allow pretzels to drain on a wire cooling rack. Dip each pretzel into the stirred baking soda solution and place on prepared baking sheet. Bake in the oven until dark and golden, approximately 15 to 20 minutes. When pretzels are finished, transfer to a wire cooling rack.

**Nutritional information per 2-ounce pretzel:**

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

**WHOLE WHEAT KALAMATA ROLLS**

**Dough Program**

Makes 12 rolls

½ cup milk, room temperature
¼ cup plus 2 tablespoons water, room temperature
1 tablespoon extra virgin olive oil
¾ teaspoon salt
1 tablespoon granulated sugar
1½ cups whole wheat flour
1½ cups bread flour
½ cup pitted kalamata olives, roughly chopped
1 teaspoon herbes de Provence
2¼ teaspoons yeast, active dry, instant or bread machine

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle, and secure pan in the Cuisinart® Automatic Bread Maker. Press the menu button to select the Dough program. Press Start/Stop to mix, knead, and rise. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is completed, remove dough from machine and transfer to a lightly floured surface. Preheat oven to 350°F and line a baking sheet with parchment paper.

Divide the dough into 12 equal pieces. Roll each piece into an oval and place on a prepared baking sheet and cover with plastic. Allow to rest for about 30 minutes until the rolls have about doubled in size. Once rolls have doubled cut 2 small slashes across each roll with serrated knife and dust with whole wheat flour. Bake in preheated oven for about 20 to 25 minutes, until they are a dark golden. Once finished, transfer rolls to a wire cooling rack.

Note: This recipe can also be shaped into one large oval loaf. Follow the same instructions and then bake for an additional 10 minutes.

**Nutritional information per roll:**

- Calories 83 (28% from fat)
- carb. 13g
- pro. 2g
- fat 3g
- sat. fat 0g
- chol. 0mg
- sod. 232mg
- calc. 15mg
- fiber 1g
GARLIC, HERB, AND CHEESE KNOTS

Dough Program

Makes 12 rolls

Topping:
2 garlic cloves, finely chopped
2 teaspoons Italian herb seasoning blend
1 tablespoon extra virgin olive oil

Knots:
1 cup water, room temperature
1½ tablespoons extra virgin olive oil
1 teaspoon kosher salt
3 cups bread flour
¼ cup nonfat dry milk
2 tablespoons potato flakes
¼ cup grated Asiago
2 teaspoons yeast, active dry, instant or bread machine

In a small bowl combine the finely chopped garlic, Italian herbs, and 1 tablespoon of
olive oil and mix well. Cover with plastic and reserve.

Add the knot ingredients, in the order listed, to the bread pan fitted with the kneading
paddle and secure pan in the Cuisinart® Automatic Bread Maker. Press menu button
to select the Dough program. Press Start/Stop to mix, knead and rise. For best mixing
results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is completed, remove dough and transfer to a lightly floured surface.
Preheat oven to 350°F. Line a baking sheet with parchment paper.

Divide the dough into 12 even pieces. Roll each into a 10-inch rope and shape into
a knot. Place on prepared baking sheet, cover lightly with plastic wrap and rest for
approximately 30 minutes. Bake in preheated oven for 15 to 18 minutes until lightly
browned. Brush hot knots lightly with reserved herb/olive oil mixture; let cool 5 to 10
minutes before serving.

Nutritional information per roll:

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

CINNAMON SWIRL ROLLS

Dough Program

Makes 18 rolls

Dough:
½ cup lowfat milk, room temperature
2 large eggs, room temperature
4 tablespoons unsalted butter, room temperature,
cut into small cubes
1½ cup granulated sugar
¾ teaspoon salt
1 teaspoon pure vanilla extract
3 cups bread flour
1¾ cups cornstarch
1¼ teaspoons yeast, active dry, instant or bread machine

Filling:
1½ cup light brown sugar, firmly packed
3 tablespoons granulated sugar
1 tablespoon plus 2½ teaspoons ground cinnamon
3 tablespoons unsalted butter, melted

Frosting:
3 ounces lowfat cream cheese
3 tablespoons unsalted butter, room temperature
¼ teaspoon pure vanilla extract
1 cup plus 2 tablespoons confectioners’ sugar, sifted
2¼ teaspoons lowfat milk
cooking spray

Place the dough ingredients, in the order listed, in the bread pan fitted with the kneading
paddle and secure pan in the Cuisinart® Automatic Bread Maker. Press the menu
button to select the Dough program. Press Start/Stop to mix, knead and rise. For best
mixing results, scrape the pan 10 to 15 minutes after the program has started.

*Continues on page 32
While dough is mixing, stir together the sugars and cinnamon for the filling, and reserve. Process the frosting ingredients with either a Cuisinart® food processor, stand or hand mixer. Frosting should be completely smooth. Reserve.

When cycle is completed, remove dough and transfer to a lightly floured surface and punch down to deflate. Divide dough into 2 equal pieces and let rest for 10 minutes. Lightly coat two 8-inch round pans with cooking spray.

Roll the dough out into rectangles 12 inches wide and ½-inch thick. Brush each rectangle with melted butter to within 1 inch of one long side and to the ends of the remaining sides. Sprinkle evenly with the cinnamon sugar mixture. Roll the dough up like a jelly-roll, ending with the unbuttered edge. Pinch along long side to seal. Cut 9 slices from each with a serrated knife. Arrange in prepared pans, cover with plastic wrap and let rise for 35 to 40 minutes. Preheat oven to 350°F.

Bake for 25 to 30 minutes, until puffed, with golden tops and hollow-sounding when tapped.

Let cool for 20 to 25 minutes before frosting. Spread or drizzle frosting to taste.

Nutritional information per serving (one roll):
Calories 239 (31% from fat) • carb. 37g • pro. 4g • fat 8g • sat. fat 5g • chol. 43mg • sod. 138mg • calc. 36mg • fiber 1g

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BASIC SWEET DOUGH

Dough Program

Makes a 1½-pound dough

2 large eggs, room temperature
¼ cup plus 2 tablespoons water, room temperature
¼ cup sour cream, room temperature
¼ cup unsalted butter, room temperature, cut into small cubes
¼ cup granulated sugar
3 cups bread flour
2½ teaspoons yeast, active dry, instant or bread machine

Place all ingredients, in order listed, in bread pan fitted with the kneading paddle and secure pan in the Cuisinart® Automatic Bread Maker. Press menu to select the Dough program. Press Start/Stop to mix, knead and rise. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is completed, remove dough and transfer to a lightly floured surface, punch to deflate and let rest 10 minutes before continuing.

This dough may be used to make your favorite sweet breakfast/brunch treats.

Nutritional information per serving (one ounce):
Calories 105 (31% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 2g • chol. 15mg • sod. 8mg • calc. 10mg • fiber 0g
RASPBERRY CHEESE DANISH BRAID

Dough Program

Makes 2 Danish braids

1 recipe basic sweet dough (see previous recipe)
6 ounces cream cheese, room temperature, cut into ½-inch pieces
3 tablespoons granulated sugar
1 tablespoon plus 1 teaspoon cornstarch
1 large egg
¾ teaspoon pure vanilla extract
½ cup raspberry preserves
egg wash – 1 large egg beaten with 1 tablespoon water

Vanilla Glaze (optional):
½ cup confectioners’ sugar, sifted
½ teaspoon pure vanilla extract
lowfat milk (approximately ¼ cup)

Prepare basic sweet dough according to recipe. Line two baking sheets with parchment paper.

While dough is mixing, prepare the cream cheese filling. Place the cream cheese, sugar, cornstarch, egg and vanilla in a Cuisinart® Food Processor fitted with the metal chopping blade. Process until completely smooth. Reserve refrigerated until ready to use.

Divide the dough into 2 equal pieces. Roll out each piece into a rectangle approximately 14 x 10 inches and place each on a prepared baking sheet. Spread the cream cheese filling evenly down the center of each rectangle lengthwise. Top each with the raspberry preserves. Cut 1-inch wide strips on either side of the dough, cutting from the edge of the dough to the edge of the filling. Begin braid by folding top strips together across the filling and continue with alternating strips until the bottom is reached.

Preheat oven to 350°F.

Cover braids with plastic wrap and let rise until nearly doubled. Brush with egg wash. Bake for about 30 to 40 minutes until golden brown and filling is set.

While braids are baking prepare the vanilla glaze, if using. Place sifted sugar and vanilla in a bowl. Whisk the milk into mixture, a few drops at a time, until mixture becomes a consistency that can be drizzled.

Remove braids from oven. Slide parchment and braids onto a wire rack and pull parchment out from under the braids. Allow to cool. Serve plain, dusted with confectioners’ sugar, or drizzled with vanilla glaze.

Nutritional information per serving (one ounce):
Calories 158 (35% from fat) • carb. 122g • pro. 4g • fat 6g • sat. fat 3g • chol. 41mg • sod. 39mg • calc. 17mg • fiber 1g
BASIC PASTA DOUGH

Pasta Dough Program

Makes 2 pounds, about 20 servings

¾ cup plus 1 tablespoon water
¼ cup olive oil
1½ teaspoons salt
4 cups unbleached, all-purpose flour

Place ingredients, in order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Pasta Dough program. Press Start/Stop to mix and knead. While the dough is mixing, scrape the sides of the bread pan with a rubber spatula after 5 minutes, to fully incorporate ingredients. When cycle is complete, remove dough from bread pan and place on a lightly floured surface. Let dough rest for about ½ hour.

Once rested, knead dough a few times by hand. If dough is too wet, knead in 1 tablespoon of flour at a time until desired consistency is achieved. Hand-roll pasta or run through a pasta roller machine.

Nutritional information per serving:
Calories 104 (23% from fat) • carb. 18g • pro. 3g • fat 3g • sat. fat 0g
• chol. 0mg • sod. 181mg • calc. 4mg • fiber 0g

EGG PASTA DOUGH

Pasta Dough Program

Makes 2 pounds, about 20 servings

5 large eggs
¼ cup olive oil
3 tablespoons water
1½ teaspoons salt
4 cups unbleached, all-purpose flour

Place ingredients, in order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Pasta Dough program. Press Start/Stop to mix and knead. While the dough is mixing, scrape the sides of the bread pan with a rubber spatula after 5 minutes, to fully incorporate ingredients. When cycle is complete, remove dough from bread pan and place on a lightly floured surface. Let dough rest for about ½ hour.

Once rested, knead dough a few times by hand. If dough is too wet, knead in 1 tablespoon of flour at a time until desired consistency is achieved. Hand-roll pasta or run through a pasta roller machine.

Nutritional information per serving:
Calories 122 (29% from fat) • carb. 18g • pro. 4g • fat 4g • sat. fat 1g
• chol. 53mg • sod. 195mg • calc. 7mg • fiber 0g
WHOLE WHEAT PASTA DOUGH

Pasta Dough Program

Makes 2 pounds, about 20 servings

¼ cup olive oil
3 tablespoons water
5 large eggs
1½ teaspoons salt
2 cups whole-wheat flour
2 cups unbleached, all-purpose flour

Place ingredients, in order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Pasta Dough program. Press Start/Stop to mix and knead. While the dough is mixing, scrape the sides of the bread pan with a rubber spatula after 5 minutes, to fully incorporate ingredients. When cycle is complete, remove dough from bread pan and place on a lightly floured surface. Let dough rest for about ½ hour.

Once rested, knead dough a few times by hand. If dough is too wet, knead in 1 tablespoon of flour at time until desired consistency is achieved. Hand-roll pasta or run through a pasta roller machine.

Nutritional information per serving:
Calories 105 (25% from fat) • carb. 18g • pro. 3g • fat 3g • sat. fat 0g
• chol. 0mg • sod. 178mg • cal. 4mg • fiber 2g

SPINACH PASTA DOUGH

Pasta Dough Program

Makes about 2¼ pounds, about 24 servings

8 ounces fresh spinach
2 tablespoons olive oil
¼ cup water
4 large eggs
1½ teaspoons salt
2 cups unbleached, all-purpose flour
2 cups semolina flour

Steam spinach until it is just wilted. Plunge it into ice water to stop cooking and maintain its bright green color. Squeeze all liquid out of spinach. Purée it with oil and water in a Cuisinart® food processor fitted with the metal chopping blade.

Place puréed spinach plus remaining ingredients, in order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Pasta Dough program. Press Start/Stop to mix and knead. While the dough is mixing, scrape the sides of the bread pan with a rubber spatula after 5 minutes, to fully incorporate ingredients. When cycle is complete, remove dough from bread pan and place on a lightly floured surface. Let dough rest for about ½ hour.

Once rested, knead dough a few times by hand. If dough is too wet, knead in 1 tablespoon of flour at time until desired consistency is achieved. Hand-roll pasta or run through a pasta roller machine.

Nutritional information per serving:
Calories 95 (21% from fat) • carb. 15g • pro. 4g • fat 2g • sat. fat 0g
• chol. 35mg • sod. 167mg • cal. 14mg • fiber 1g
TOMATO CHUTNEY

Jam Program

Makes about 4 cups

1 can (14-15 ounces) diced tomatoes, with juices
6 ounces finely (¼-inch) chopped onion (about 1 cup)
5 ounces finely (¼-inch) chopped green pepper (about 1 cup)
1 cup packed light brown sugar
2/3 cup diced apple (¼-inch)
½ cup golden raisins
1/2 cup diced apple (¼-inch)
3 tablespoons powdered pectin
2 1/2 tablespoons tomato paste
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
1 teaspoon Tabasco® or other hot sauce
1/4 teaspoon dry mustard
1/4 teaspoon ground allspice

Place all ingredients in the order listed in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Jam program. Press Start/Stop. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is complete, spoon into clean dry jars. Let cool, then cover. Store in refrigerator for up to 6 weeks.

Nutritional information per serving (1 tablespoon):
Calories 46 (1% from fat) • carb. 12g • pro. 0g • fat 0g • sat. fat 0g
• chol. 0mg • sod. 96mg • calc. 10mg • fiber 0g

PEACH, MANGO, PAPAYA AND APRICOT JAM

Jam Program

Makes about 3 cups

1 cup (8 ounces) diced (½-inch) peaches
1 cup (6 ounces) diced (½-inch) mango
1 cup (6 ounces) diced (½-inch) papaya
½ cup (4 ounces) dried apricots, cut into quarters
1 cup granulated sugar
3 tablespoons fresh lemon juice
1/4 cup powdered pectin

Place all ingredients in the order listed in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Jam program. Press Start/Stop. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is complete, spoon into clean dry jars. Let cool, then cover. Store in refrigerator for about 4 to 6 weeks.

Nutritional information per serving (1 tablespoon):
Calories 36 (1% from fat) • carb. 9g • pro. 0g • sat. fat 0g
• chol. 3mg • sod. 3mg • calc. 3mg • fiber 0g
STRAWBERRY RHUBARB JAM

Jam Program

Makes about 4 cups

1 pound fresh strawberries, stemmed and quartered or halved
12 ounces fresh rhubarb, cut into ½-inch slices
2/3 cup granulated sugar
1/3 cup packed light brown sugar
1/4 cup powdered pectin
1/2 teaspoon ground cinnamon

Place half the strawberries in a bowl with 1/3 cup of the granulated sugar. Use a potato masher or fork to mash roughly until strawberries are still slightly chunky, with some liquid. Add remaining ingredients and stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Jam program. Press Start/Stop. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is complete, spoon into clean dry jars. Let cool, then cover. Store in refrigerator for about 4 to 6 weeks.

Nutritional information per serving (1 tablespoon):
Calories 24 (2% from fat) • carb. 6g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 3mg • calc. 9mg • fiber 0g

PEAR AND GINGER PRESERVES

Jam Program

Makes 2 1/2 cups

1 pound thinly sliced pears (weigh after peeling and coring)
1 cup granulated sugar
1/4 cup powdered pectin
3 tablespoons fresh lemon juice
2-3 tablespoons candied ginger bits (to taste)
1 teaspoon grated fresh lemon zest
1/4 teaspoon powdered ginger

Place all ingredients in the order listed in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Jam program. Press Start/Stop. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is complete, spoon into clean dry jars. Let cool, then cover. Store in refrigerator for about 4 to 6 weeks.

Nutritional information per serving (1 tablespoon):
Calories 43 (1% from fat) • carb. 11g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 4mg • calc. 5mg • fiber 0g
**BLUEBERRY LIME JAM**

Makes about 4 1/2 cups

6 cups fresh blueberries  
1 1/3 cups granulated sugar  
1 package (1.75 ounces) powdered pectin  
1/4 cup fresh lime juice  
1 teaspoon grated fresh lime zest

Place all ingredients in the order listed in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Jam program. Press Start/Stop. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is complete, spoon into clean dry jars. Let cool, then cover. Store in refrigerator for up to 6 weeks.

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

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**PLUM CASSIS PRESERVES**

Makes about 4 1/2 cups

2 pounds plums, pitted and cut into 1/4-inch slices  
3/4 cup granulated sugar  
1/3 cup crème de cassis liqueur  
1/4 cup fresh lemon juice  
1 package (1.75 ounces) powdered pectin  
1 teaspoon ground cinnamon

Place all ingredients in the order listed in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart® Automatic Bread Maker. Press menu button to select the Jam program. Press Start/Stop. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.

When cycle is complete, spoon into clean dry jars. Let cool, then cover. Store in refrigerator for about 4 to 6 weeks.

Nutritional information per serving (1 tablespoon):
Calories 33 (3% from fat) • carb. 8g • pro. 0g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 2mg • calc. 2mg • fiber 0g