

# Cuisinart™

## Recipe Booklet

Instruction  
Booklet  
Reverse Side



**Cuisinart® Automatic Bread Maker**

**CBK-100**

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

IB-8301

# Recipes

## FOR USE WITH WHITE BREADS FUNCTION

Basic White Bread.....	3
Oatmeal Bread.....	3
Cinnamon Swirl Bread.....	4
Granola Bread.....	4
Rosemary Bread.....	5
Pesto Bread.....	5
Blue Cheese and Olive Bread.....	6
Sun-Dried Tomato and Mozzarella Bread.....	6
Beer Bread.....	7
Potato Bread.....	7
Three Cheese Bread.....	8
Nutty Low Carb Bread.....	8
Low Carb Buttermilk Bread.....	9
Low Carb Seed Bread.....	9

## FOR USE WITH FRENCH/ITALIAN BREAD FUNCTION

French Bread Loaf.....	10
Rustic Italian Loaf.....	10
Country French Bread with Olives & Rosemary.....	11
Herbed Dill French Bread.....	11
Parmesan Peppercorn French Bread.....	12
Pignoli Bread.....	12
Semolina Bread with Fennel & Golden Raisins.....	13
"English Muffin" Toasting Bread.....	13

## FOR USE WITH WHOLE WHEAT BREADS FUNCTION

Basic Honey Whole Wheat.....	14
Buttermilk Whole Wheat with Currants.....	14
Multi-Grain Cereal Wheat Bread.....	15
Nutty Whole Wheat Bread.....	15
True 100% Whole Wheat Bread.....	16
Whole Grain Whole Wheat Bread.....	16
Wheat Bran Bread.....	17
Pumpernickel Raisin Bread.....	17
Gruyère & Walnut Wheat Bread.....	18

## FOR USE WITH CAKE/QUICK BREADS FUNCTION

Banana Walnut Loaf.....	18
Carrot Cake Bread.....	19
Date Nut Bread.....	19
Lemon Poppy Seed Bread.....	20
Cranberry Walnut Pumpkin Bread.....	20
Sour Cream Chocolate Tea Loaf.....	21
Zucchini Bread.....	21

## FOR USE WITH GLUTEN FREE BREADS FUNCTION

Gluten Free Rye Bread.....	22
Gluten Free Apple, Cheddar, Walnut Bread.....	22
Gluten Free Molasses Walnut Bread.....	23
Gluten Free Nut and Seed Bread.....	23

## FOR USE WITH SWEET BREADS FUNCTION

Challah Loaf.....	24
Panettone Loaf.....	24
Rich Raisin Loaf.....	25
Stollen Loaf.....	25
"Apple Pie" Bread.....	26

## FOR USE WITH DOUGHS FUNCTION

French Bread Baquettes.....	26
Bread Machine Brioche.....	27
Cheddar Breadsticks.....	27
Sweet Potato Clover Leaf Rolls.....	28
Molasses Rolls with Currants and Pecans.....	28
Pizza Dough.....	29
Herb Focaccia.....	29
Pretzels.....	30
Whole Wheat Kalamata Rolls.....	30
Garlic, Herb and Cheese Knots.....	31
Cinnamon Swirl Rolls.....	31
Basic Sweet Dough.....	32
Raspberry Cheese Danish Braid.....	33

## FOR USE WITH PASTA DOUGH FUNCTION

Basic Pasta Dough.....	34
Egg Pasta Dough.....	34
Whole Wheat Pasta Dough.....	35
Spinich Pasta Dough.....	35

## FOR USE WITH JAMS FUNCTION

Tomato Chutney.....	36
Peach, Mango, Papaya and Apricot Jam.....	36
Strawberry Rhubarb Jam.....	37
Pear and Ginger Preserves.....	37
Blueberry Lime Jam.....	38
Plum Cassis Preserves.....	38

### 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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temp	1½ cups	1¼ cups	¾ cup
Unsalted butter, room temp, cut into ½-inch pieces	3 tablespoons	2 tablespoons + 1 teaspoon	1½ tablespoons
Granulated sugar or honey	1 tablespoon	2¼ teaspoons	1½ teaspoons
Salt	1½ teaspoons	1¼ teaspoons	¾ teaspoon
Bread flour	4 cups	3 cups	2 cups
Nonfat dry milk	¼ cup	3 tablespoons	2 tablespoons
Yeast, active dry, instant or bread machine	1½ teaspoons	1½ teaspoons	1 teaspoon

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*

## OATMEAL BREAD

Basic/White Bread Program

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

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 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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
<b>Cinnamon Swirl</b>			
Granulated sugar	⅓ cup	¼ cup	3 tablespoons
Cinnamon	2¼ teaspoons	½ tablespoon	½ tablespoon
Raisins (optional)	1¼ cups	1¼ cups	1¼ cups
<b>Bread</b>			
Milk, room temperature	1¼ cups	1 cup	¾ cup
Unsalted butter, room temp, cut into ½-inch pieces	2½ tablespoons	2 tablespoons	1½ tablespoons
Egg, large, room temp	1	1	1
Salt	1 teaspoon	1 teaspoon	½ teaspoon
Granulated sugar	1½ tablespoons	1 tablespoon	1 tablespoon
Bread flour	4 cups	3½ cups	2½ cups
Yeast, active dry, instant or bread machine	2 teaspoons	2 teaspoons	1¾ teaspoons

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. Place the dough on a floured surface. Roll the dough out into a rectangle, about ¼-inch thick. Sprinkle the cinnamon swirl mixture evenly over the surface of the dough. Roll the dough into a tight cylinder beginning with the shorter side, making sure the ends are tucked in and sealed. Place dough back in the bread pan (make sure the kneading paddle is removed) and 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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Milk, room temperature	1¼ cups	1 cup	¾ cup
Butter, room temp, cut into ½-inch pieces	2½ tablespoons	2 tablespoons	1½ tablespoons
Honey	2½ tablespoons	2 tablespoons	1½ tablespoons
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Granola	1 cup	¾ cup	½ cup
Bread flour	3¾ cups	3 cups	2¼ cups
Cinnamon	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast, active dry, instant or bread machine	2 teaspoons	2 teaspoons	1¾ teaspoons

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water	1½ cups	1 cup	¾ cup
Olive oil	4 tablespoons	3 tablespoons	2 tablespoons
Salt	1½ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	4 cups	3 cups	2 cups
Dried rosemary	1 tablespoon	2 teaspoons	1½ teaspoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1¼ cups	1 cup	¾ cup
Extra virgin olive oil	2 tablespoons	2 tablespoons	1 tablespoon
Pesto	⅓ cup	¼ cup	3 tablespoons
Sea salt	1 teaspoon	¾ teaspoon	½ teaspoon
Bread flour	4⅔ cups	3½ cups	2¼ cups
Granulated sugar	1½ teaspoons	1 teaspoon	1 teaspoon
Yeast, active dry, instant or bread machine	2 teaspoons	1¾ teaspoons	1½ teaspoons

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	⅔ cup	½ cup	⅓ cup + 2 tablespoons
White wine	3 tablespoons	2 tablespoons	1 tablespoon
Unsalted butter, room temp, cut into ½-inch pieces	1½ tablespoons	1 tablespoon	½ tablespoon
Egg, large, room temp	1	1	1
Salt	1¼ teaspoons	1 teaspoon	½ teaspoon
Honey	1 tablespoon	1 tablespoon	1 tablespoon
Bread flour	3¾ cups	3 cups + 2 tablespoons	2½ cups
Nonfat dry milk	2 tablespoons	2 tablespoons	1½ tablespoons
Yeast, active dry, instant or bread machine	2 teaspoons	1¾ teaspoons	1½ teaspoons
Blue cheese	¾ cup	½ cup	⅓ cup
Green olives, well drained, patted dry	¾ cup	½ cup	⅓ cup

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1 cup	⅔ cup + 1 tablespoon	½ cup + 3 tablespoons
Salt	1 teaspoon	¾ teaspoon	¾ teaspoon
Sugar	1 teaspoon	1 teaspoon	½ teaspoon
Bread flour	3¾ cups	2¾ cups	2 cups
Italian seasoning	1¼ teaspoons	1 teaspoon	¾ teaspoon
Yeast, active dry, instant or bread machine	2 teaspoons	2¼ teaspoons	2 teaspoons
Shredded mozzarella	1 cup	6 ounces	4 ounces
Oil packed sundried tomatoes, drained & roughly chopped	⅓ cup	¼ cup	3 tablespoons

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1lb
Water	½ cup + 2 tablespoons	½ cup	6 tablespoons
Beer	½ cup + 2 tablespoons	½ cup	6 tablespoons
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Granulated sugar	1 tablespoon + 1 teaspoon	1 tablespoon	2¼ teaspoons
Bread flour	3¾ cups	3 cups	2¼ cups
Yeast, active dry, instant or bread machine	2 teaspoons	2 teaspoons	1¾ teaspoons

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

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

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	¾ cup	⅔ cup + 1 tablespoons	¼ cup + 3 tablespoons
Park-skim ricotta	½ cup	¼ cup + 2 tablespoons	¼ cup
Shredded extra sharp Cheddar	1 cup (4 oz)	¾ cup (3 oz)	½ cup (2 oz)
Grated Asiago	½ cup (2 oz)	⅓ cup (1½ oz)	¼ cup (1 oz)
Granulated sugar	2 tablespoons	4½ teaspoons	1 tablespoon
Salt	1½ teaspoons	1⅛ teaspoons	¾ teaspoon
Tabasco® or other hot sauce	1 teaspoon	¾ teaspoon	½ teaspoon
Bread flour	4¼ cups	3 cups + 3 tablespoons	2 cups + 2 tablespoons
Yeast, active dry, instant or bread maker	2 teaspoons	1½ teaspoons	1 teaspoon

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 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

Basic/White Bread Program

Ingredient	Large 2 lb	Medium 1½ lb
Water, room temperature	1½ cups	1¼ cups
Heavy cream, room temperature	2½ tablespoons	2 tablespoons
Molasses	1¼ tablespoons	1 tablespoon
Salt	¾ teaspoon	½ teaspoon
Whole wheat flour	1¼ cups	1 cup
Vital wheat gluten	⅔ cup	½ cup
Barley flour	⅔ cup	½ cup
Oat flour	⅔ cup	½ cup
Almond flour	⅔ cup	½ cup
Soy protein	2½ tablespoons	2 tablespoons
Mixed sunflower & pumpkin seeds	⅔ cup	½ cup
Mixed, chopped walnuts & pecans	⅔ cup	½ cup
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

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 BUTTERMILK BREAD

Basic/White Bread Program

Ingredient	Large 2 lb	Medium 1½ lb
Buttermilk, room temp	1½ cups	1¾ cups
Honey	1¼ tablespoons	1 tablespoon
Salt	¾ teaspoon	½ teaspoon
Whole wheat flour	1¼ cups	¼ cup
Vital wheat gluten	⅔ cup	¼ cup
Barley flour	⅔ cup	½ cup
Almond flour	2/3 cup	½ cup
Soy protein	2½ tablespoons	2 tablespoons
Flax seed	2½ tablespoons	2 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

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

Ingredient	Large 2 lb	Medium 1½ lb
Water, room temperature	1¼ cups	1 cup
Heavy cream, room temperature	3 tablespoons	3 tablespoons
Splenda®	1½ tablespoons	1 tablespoon
Salt	¾ teaspoon	½ teaspoon
Flax seed oil	2½ tablespoons	2 tablespoons
Whole wheat flour	1¼ cups	1 cup
Almond flour	1 cup	¾ cup
Oat flour	⅔ cup	½ cup
Brown rice flour	⅔ cup	½ cup
Vital wheat gluten	¼ cup	2 tablespoons
Flax seeds	2½ tablespoons	2 tablespoons
Sesame seeds	2½ teaspoons	2 tablespoons
Poppy seeds	2½ teaspoons	2 teaspoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1½ cups	1¼ cups	1 cup + 1 tablespoon
Salt	1½ teaspoons	1¼ teaspoons	¾ teaspoon
Bread flour	4 cups	3¾ cups	2¼ cups + 2 tablespoons
Yeast, active dry, instant or bread machine	2 teaspoons	1¾ teaspoons	1½ teaspoons

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

## RUSTIC ITALIAN LOAF

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1½ cups	1 cup	¾ cup
Extra virgin olive oil	2 tablespoons	1½ tablespoons	1 tablespoon
Sea salt	2 teaspoons	1½ teaspoons	1 teaspoon
Granulated sugar	1 teaspoon	¾ teaspoon	½ teaspoon
Bread flour	4 cups	3 cups	2 cups
Wheat bran (unprocessed coarse)	½ cup	⅓ cup	¼ cup
Yeast, instant or bread machine	2 teaspoons	1¾ teaspoons	1¼ teaspoons
Sesame seeds (optional)	1 tablespoon	2 teaspoons	1½ teaspoons

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

## COUNTRY FRENCH BREAD WITH OLIVES AND ROSEMARY

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1½ cups + 2 tablespoons	1¼ cups	¾ cup + 1 tablespoon
Extra virgin olive oil	1 tablespoon	2½ teaspoons	1½ teaspoons
Sea salt	1½ teaspoons	1⅛ teaspoons	¾ teaspoon
Honey	1 teaspoon	¾ teaspoon	½ teaspoon
Dry rosemary	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	2½ cups	1¾ cups + 2 tablespoons	1¼ cups
Whole wheat flour	1 cup	¾ cup	½ cup
Rye flour	⅓ cup	¼ cup	2 tablespoons + 2 teaspoons
Yeast, instant or bread machine	2 teaspoons	1¾ teaspoons	1¼ teaspoons
Kalamata or Niçoise olives, drained, patted dry, pitted and halved before measuring	1 cup	¾ cup	½ cup

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

*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*

## HERBED DILL FRENCH BREAD

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1½ cups	1¼ cups	1 cup
Extra virgin olive oil	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	3¾ cups	3¼ cups	2⅓ cups + 1 tablespoon
Dill weed	3 teaspoons	2 teaspoons	1½ teaspoons
Yeast, active dry, instant or bread machine	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

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

## PARMESAN PEPPERCORN FRENCH BREAD

French/Italian Bread Program

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1¼ cups	1 cup	¾ cup
Olive oil	4 tablespoons	3 tablespoons	2¼ tablespoons
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	3¾ cups	3 cups	2¼ cups
Grated Parmesan	⅔ cup	½ cup	⅓ cup
Freshly ground black pepper	⅔ teaspoon	½ teaspoon	⅓ teaspoon
Yeast, active dry, instant or bread machine	2 teaspoons	1¾ teaspoons	1¼ teaspoons

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*

## PIGNOLI BREAD

French/Italian Bread Program

Can be made with Delay Start Timer

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1½ cups	1 cup	1 cup
Extra virgin olive oil	3 tablespoons + 2 teaspoons	3 tablespoons	1 tablespoon
Sea salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	4 cups	3 cups	2¼ cups + 2 tablespoons
Semolina flour	⅓ cup	¼ cup	3 tablespoons
Pignoli/pine nuts	½ cup	⅓ cup	¼ cup
Yeast, active dry, instant or bread machine	2 teaspoons	1¾ teaspoons	1½ teaspoons

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*

## SEMOLINA BREAD WITH FENNEL AND GOLDEN RAISINS

French/Italian Bread Program

Can be made with Delay Start Timer (must be present to add raisins)

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1⅔ cups	1¼ cups + 1 tablespoon	¾ cup + 2 tablespoons
Sea salt	2 teaspoons	1½ teaspoons	1 teaspoon
Fennel seed	2 teaspoons	1½ teaspoons	1 teaspoon
Granulated sugar	1 teaspoon	¾ teaspoon	½ teaspoon
Semolina flour	3 cups	2¼ cups	1½ cups
Bread flour	1 cup	¾ cup	½ cup
Yeast, active dry, instant or bread machine	2 teaspoons	1¾ teaspoons	1¼ teaspoons
Golden raisins	¾ cup	⅔ cup	6 tablespoons

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Lowfat milk, room temp	1½ cups	1¼ cups	¾ cup
Granulated sugar	3 teaspoons	2¼ teaspoons	1½ teaspoons
Salt	1½ teaspoons	1⅛ teaspoons	¾ teaspoon
Baking soda	½ teaspoon	⅜ teaspoon	¼ teaspoon
Bread flour	4 cups	3 cups	2 cups
Nonfat dry milk	¼ cup	3 tablespoons	2 tablespoons
Yeast, active dry, instant or bread machine	2 teaspoons	1¾ teaspoons	1¼ teaspoons
Cornmeal	2 tablespoons	1½ tablespoons	1 tablespoon

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1¼ cups	1 cup	1 cup + 1 tablespoon
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Unsalted butter, room temp, cut into ½-inch pieces	2½ tablespoons	2 tablespoons	1½ tablespoons
Honey	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	1¼ cups	1¼ cups	¾ cup
Whole-wheat flour	2½ cups	2 cups	1½ cups
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Buttermilk, room temperature	1½ cups	1¼ cups	1 cup + 1 tablespoon
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Maple syrup	2 tablespoons	1½ tablespoon	1 tablespoon
Whole wheat flour	4 cups	3¼ cups	2 cups + 6 tablespoons
Vital wheat gluten	1 teaspoon	1 teaspoon	¾ teaspoon
Currants	⅔ cup	½ cup	⅓ cup
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1¼ cups	¾ cup + 3 tablespoons	½ cup + 2 tablespoons
Plain, fat-free yogurt	⅓ cup	¼ cup	2 tablespoons + 2 teaspoons
Unsalted butter, room temp, cut into ½-inch pieces	3 tablespoons	2 tablespoons + 1 teaspoon	1½ tablespoons
Light brown sugar, packed	2 tablespoons	4½ teaspoons	1 tablespoon
Salt	1½ teaspoons	1⅞ teaspoons	¾ teaspoon
Bread flour	2 cups	1½ cups	1 cup
Whole wheat flour	2 cups	1½ cups	1 cup
7-grain cereal flakes	2⅔ cups	2 cups	1⅓ cups
Yeast, active dry, instant or bread machine	2½ teaspoons	2 teaspoons	1¼ teaspoon

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 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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Buttermilk, room temperature	1⅓ cups	1 cup	¾ cup
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Unsalted butter, room temp, cut into ½-inch pieces	1½ tablespoons	1 tablespoon	1 tablespoon
Maple syrup	1½ tablespoons	1 tablespoon	1 tablespoon
Bread flour	1¼ cups	1 cup	¾ cup
Whole wheat flour	2¼ cups	2 cups	1½ cups
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons
Mixed nuts and seeds (walnuts, pecans, pumpkin seeds, sunflower seeds)	¾ cup	¾ cup	½ cup

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

*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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1½ cups	1 cup	1 cup + 1 tablespoon
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Honey	2 tablespoons	1½ tablespoons	1 tablespoon
Whole wheat flour	4 cups	3¼ cups	2 cups + 6 tablespoons
Vital wheat gluten	⅓ cup	¼ cup	3 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1½ cups	1¼ cups	1 cup + 1 tablespoon
Unsalted butter, room temp, cut into ½-inch pieces	1 tablespoon + 1 teaspoon	1 tablespoon	¾ tablespoon
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Honey	2½ tablespoons	2 tablespoons	1½ tablespoons
Whole wheat flour	3⅓ cups	2¾ cups	2 cups
Buckwheat flour	⅔ cup	½ cup	⅓ cup
Oats	2½ tablespoons	2 tablespoons	1½ tablespoons
Flax seed	⅓ cup	¼ cup	2 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1¼ cups	1 cup	1 cup + 1 tablespoon
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Unsalted butter, room temp, cut into ½-inch pieces	1½ tablespoons	1 tablespoon	¾ tablespoon
Molasses	2 tablespoons	1½ tablespoons	1 tablespoon
Whole wheat flour	3¾ cups	3 cups	2¼ cups
Old-fashioned oats	1/3 cup + 2 table- spoons	1/3 cup	¼ cup
Wheat bran	1/3 cup + 2 table- spoons	1/3 cup	¼ cup
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

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*

## PUMPERNICKEL RAISIN BREAD

Whole Wheat Program

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1¼ cups	¾ cup + 3 tablespoons	½ cup + 2 tablespoons
Molasses	¼ cup	3 tablespoons	2 tablespoons
Vegetable oil	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	1½ teaspoons	1⅞ teaspoons	¾ teaspoon
Bread flour	2½ cups	1¾ cups + 2 tablespoons	1¼ cups
Whole wheat flour	½ cup	6 tablespoons	¼ cup
Rye flour	½ cup	6 tablespoons	¼ cup
Cornmeal	1/3 cup	1/3 cup	2 tablespoons + 2 teaspoons
Unsweetened cocoa powder	2 tablespoons	1½ tablespoons	1 tablespoon
Instant espresso powder	1 teaspoon	¾ teaspoon	½ teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoon	1¾ teaspoons	1⅞ teaspoons
Vital wheat gluten	2 tablespoons	1½ tablespoons	1 tablespoon
Raisins	¾ cup	½ cup + 1 tablespoon	6 tablespoons
Caraway seeds	2 teaspoons	1½ teaspoons	1 teaspoon

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. When the mix-in tone sounds, add the raisins and caraway 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

*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*

## GRUYÈRE & WALNUT WHEAT BREAD

Whole Wheat Program

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1½ cups	1⅛ cups	¾ cup
Walnut oil	2 tablespoons	1½ tablespoons	1 tablespoon
Granulated sugar	2 teaspoons	1½ teaspoons	1 teaspoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	2 cups	1½ cups	1 cup
Whole wheat flour	2 cups	1½ cups	1 cup
Wheat germ	⅔ cup	½ cup	⅓ cup
Thyme (optional)	1 tablespoon	2 teaspoons	1½ teaspoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	1¾ teaspoons	1⅓ teaspoons
Gruyère, grated	3 ounces	2½ ounces	2 ounces
Walnuts	¾ cup	½ cup	⅓ cup

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**
- ¾ teaspoon salt**
- 1 cup granulated sugar**
- 2 cups unbleached, all-purpose flour**
- 1 teaspoon baking soda**
- ¾ 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**
- ½ 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**
- ⅓ cup chopped pecans or walnuts**
- ⅓ 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**
- 1/3 cup unsalted butter, melted and cooled**
- 2 large eggs, room temperature**
- 1 teaspoon pure vanilla extract**
- 1 cup granulated sugar**
- 1½ cups unbleached, all-purpose flour**
- 1 teaspoon salt**
- 1 teaspoon poppy seeds**
- 1¼ 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**
- ¾ cup canned pumpkin**
- 2 large eggs, room temperature**
- ¾ cup light brown sugar, firmly packed**
- 1½ cups unbleached, all-purpose flour**
- ¾ teaspoon ground cinnamon**
- ¼ teaspoon ground allspice**
- ¼ teaspoon freshly ground nutmeg**
- ¾ teaspoon salt**
- ¾ 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**
- ⅓ cup light brown sugar, firmly packed**
- 1⅓ cups unbleached, all-purpose flour**
- ¾ teaspoon baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon salt**
- ¾ cup chocolate chips**
- ⅓ 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**
- ⅓ cup vegetable oil**
- ¾ cup shredded zucchini**
- 2 large eggs, room temperature**
- ⅓ cup light brown sugar, firmly packed**
- 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**
- ⅓ cup walnuts**
- ⅓ 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**
- ⅓ cup cornstarch**
- ⅓ cup potato starch**
- ⅓ cup sorghum flour**
- 2 tablespoons quinoa 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**
- 1½ tablespoons quinoa flour**
- 1½ tablespoons garfava flour**
- ¼ cup shredded Cheddar**
- ¼ cup chopped dried apples**
- ¼ cup chopped walnuts**
- 1½ 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

- 1<sup>1</sup>/<sub>8</sub>** 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
- 1½** 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
- 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 98 (33% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 1g  
• chol. 14mg • sod. 161mg • calc. 45mg • fiber 2g*

## GLUTEN FREE NUT AND SEED BREAD

Gluten Free Program

Makes one 1½-pound loaf

- 1<sup>1</sup>/<sub>8</sub>** 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
- 1½** 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 mixed chopped nuts and seeds (walnuts, pecans, sunflower seeds, pumpkin seeds)
- 2** tablespoons currants
- 2** teaspoons xanthan gum
- 1** 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 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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Water, room temperature	1 cup	¾ cup	1 cup
Unsalted butter, room temp, cut into ½-inch pieces	7 tablespoons	⅓ cup	¼ cup
Large egg(s), room temp	2 eggs	1 egg	1 egg
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Granulated sugar	3½ tablespoons	3 tablespoons	2¼ tablespoon
Bread flour	3¾ cups	3 cups	2¼ cups
Yeast, active dry, instant or bread machine	2 teaspoons	1¼ teaspoons	1½ teaspoons

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Milk, room temperature	⅔ cup	½ cup	⅓ cup
Unsalted butter, room temp, cut into ½-inch pieces	⅓ cup	¼ cup	2 tablespoons
Large egg(s), room temp	2 eggs	2 eggs	1 egg
Orange zest	1 tablespoon	2½ teaspoons	2 teaspoons
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Granulated sugar	⅓ cup	¼ cup	2 tablespoons
Bread flour	3⅓ cups	2¾ cups	2 cups
Anise seed	1¼ teaspoon	1 teaspoon	¾ teaspoon
Ground nutmeg	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	2 teaspoons	1¼ teaspoons
Mixed fruit (both dried and candied citrus)	1 cup	¾ cup	½ cup

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Milk, room temperature	⅔ cup	½ cup	⅓ cup
Unsalted butter, room temp, cut into ½-inch pieces	½ cup	¼ cup	2 tablespoons
Large egg(s), room temp	2 eggs	2 eggs	1 egg
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Granulated sugar	¼ cup	3 tablespoons	2¼ tablespoons
Bread flour	3¾ cups	3 cups	2¼ cups
Yeast, active dry, instant or bread machine	2 teaspoons	1¾ teaspoons	1½ teaspoons
Raisins	⅔ cup	½ cup	⅓ cup

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*

## STOLLEN LOAF

Sweet Bread Program

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Milk, room temperature	1 cup	¾ cup	¾ cup
Unsalted butter, room temp, cut into ½-inch pieces	7½ tablespoons	⅓ cup	¼ cup
Large egg(s), room temp	2 eggs	2 eggs	1 egg
Lemon zest	3 tablespoons	2 teaspoons	1½ teaspoon
Salt	1 Teaspoon	¾ teaspoon	½ teaspoon
Granulated sugar	⅓ cup	¼ cup	2 tablespoons
Bread flour	3⅔ cups	3 cups + 2 tablespoons	2¼ cups
Ground cinnamon	1¼ teaspoons	1 teaspoon	¾ teaspoon
Ground nutmeg	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast, active dry, instant or bread machine	2 teaspoons	1¾ teaspoons	1½ teaspoons
Raisins	⅔ cup	½ cup	⅓ cup
Slivered almonds	⅔ cup	½ cup	⅓ cup

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

Ingredient	Large 2 lb	Medium 1½ lb	Small 1 lb
Milk, lowfat, room temp	1 cup	¾ cup + 2 tablespoons	½ cup + 1 tablespoon
Large egg(s), room temp	3 eggs	2 eggs	1 egg
Unsalted butter, room temp, cut into ½-inch pieces	3 tablespoons	2 tablespoons + 1 teaspoon	1½ tablespoons
Light brown sugar, packed	¼ cup	3 tablespoons	2 tablespoons
Salt	1½ teaspoons	1⅛ teaspoons	¾ teaspoon
Bread flour	4¼ cups	3⅞ cups	2⅞ cups
Yeast, active dry, instant or bread machine	2 teaspoons	1¾ teaspoons	1⅛ teaspoons
Dried apples, packed	½ cup	⅓ cup	¼ cup
Walnuts, chopped	⅓ cup	¼ cup	3 tablespoons
Raisins, packed	⅓ cup	¼ cup	3 tablespoons

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

## 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**  
**1¾ 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 BRIOCHE

Dough Program

Makes one 1½-pound brioche or twelve individual brioches

- 1/3 cup milk, regular or lowfat, room temperature**
- 3 large eggs, room temperature\***
- 6 tablespoons unsalted butter, cut into ½-inch pieces, room temperature**
- 1½ tablespoons granulated sugar**
- 1½ tablespoons powdered milk**
- 1 teaspoon salt**
- 2¾ cups plus 1 tablespoon bread flour**
- 2¼ 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 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 brioche, follow the same shaping directions, and place in ½-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 brioche(s) with egg wash. Bake in preheated oven for 20 to 30 minutes for larger brioche and 15 to 20 minutes for individual brioches. Brioche 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.

\*Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

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

*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

- ¾ cup water, room temperature**
- 1/3 cup extra virgin olive oil**
- 1½ teaspoons salt**
- ½ teaspoon granulated sugar**
- 3 cups bread flour**
- 1 cup shredded sharp Cheddar**
- 1 teaspoon paprika**
- 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 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 ¼ 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 ½ 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)**
- ⅓ cup reserved cooking water from sweet potatoes**
- ⅓ cup nonfat dry milk**
- 3 tablespoons light brown sugar, firmly packed**
- 3 tablespoons unsalted butter, room temperature, cut into small cubes**
- 1 teaspoon salt**
- 3 cups bread flour**
- 2 teaspoons yeast, active dry, instant or bread machine cooking spray**
- milk for brushing tops of rolls**

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 ⅓ 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

- ½ cup lowfat milk, room temperature**
- ½ cup water, room temperature**
- 1 tablespoon butter, room temperature, cut into small cubes**
- ¾ teaspoon kosher salt**
- 1½ tablespoons molasses**
- 1½ cups whole wheat flour**
- 1½ cups bread flour**
- ½ cup currants**
- ½ cup chopped, toasted pecans**
- 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 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**
- 2⅔ 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**
- ¾ 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
- ⅓** cup granulated sugar
- ¾** teaspoon salt
- 1** teaspoon pure vanilla extract
- 3** cups bread flour
- ⅓** cup cornstarch
- 1¾** teaspoons yeast, active dry, instant or bread machine

### Filling:

- ⅓** 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
- ¾** 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*

## 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**
- 2¼ 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*

---

## PASTA DOUGH

### 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 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 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 • calc. 14mg • fiber 1g*

---

# Jams

## 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)
- 1/2** cup golden raisins
- 1/3** cup cider vinegar
- 3** tablespoons powdered pectin
- 2** tablespoons tomato paste
- 1** teaspoon kosher salt
- 1** teaspoon freshly ground black pepper
- 1** teaspoon Tabasco® or other hot sauce
- 1/2** 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
- 1/2** 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 • fat 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 2½ 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

Jam Program

Makes about 4<sup>1</sup>/<sub>3</sub> cups

- 6 cups fresh blueberries**
- 1<sup>1</sup>/<sub>3</sub> cups granulated sugar**
- 1 package (1.75 ounces) powdered pectin**
- ¼ 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*

## PLUM CASSIS PRESERVES

Makes about 4½ cups

- 2 pounds plums, pitted and cut into ¼-inch slices**
- ¾ cup granulated sugar**
- ⅓ cup crème de cassis liqueur**
- ¼ 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*