

# Bread Maker Recipes

A close-up photograph of a rustic loaf of bread, possibly sourdough, with a golden-brown crust and a highly porous, airy interior. Several thick slices have been cut from the loaf and are stacked in the foreground. The bread is resting on a light-colored wooden surface. A knife with a yellow handle is visible in the lower right, and some fruit, including a banana and an apple, are partially visible in the background.

Recipes for 1 lb - 3 lb Loaves

# Conversion

## Volume



- $\frac{1}{4}$  teaspoon = 1.2 milliliters
- $\frac{1}{2}$  teaspoon = 2.5 milliliters
- 1 teaspoon = 5 milliliters
- $1\frac{1}{2}$  teaspoon =  $\frac{1}{2}$  tablespoon
- 3 teaspoons = 1 tablespoon or  $\frac{1}{2}$  fluid ounce
- $\frac{1}{2}$  tablespoon =  $1\frac{1}{2}$  teaspoons
- 1 tablespoon = 3 teaspoons or  $\frac{1}{2}$  fluid ounce or 15 milliliters
- 2 tablespoons =  $\frac{1}{8}$  cup or 1 fluid ounce
- 3 tablespoons =  $1\frac{1}{2}$  fluid ounce or 1 jigger
- 4 tablespoons =  $\frac{1}{4}$  cup or 2 fluid ounces
- 5 tablespoons + 1 teaspoon =  $\frac{1}{3}$  cup
- 8 tablespoons =  $\frac{1}{2}$  cup or 4 fluid ounces
- 12 tablespoons =  $\frac{3}{4}$  cup or 6 fluid ounces
- 16 tablespoons = 1 cup or 8 fluid ounces
- $\frac{1}{8}$  cup = 2 tablespoons or 1 fluid ounce
- $\frac{1}{4}$  cup = 4 tablespoons or 2 fluid ounces or 60 milliliters
- $\frac{1}{3}$  cup = 5 tablespoons + 1 teaspoon or 80 milliliters

- $\frac{3}{8}$  cup =  $\frac{1}{4}$  cup + 2 tablespoons
- $\frac{1}{2}$  cup = 8 tablespoons or 4 fluid ounces or 120 milliliters
- $\frac{2}{3}$  cup = 10 tablespoons + 2 teaspoons or 160 milliliters
- $\frac{5}{8}$  cup =  $\frac{1}{2}$  cup + 2 tablespoons
- $\frac{3}{4}$  cup = 12 tablespoons or 6 fluid ounces or 175 milliliters
- $\frac{7}{8}$  cup =  $\frac{3}{4}$  cup + 2 tablespoons
- 1 cup = 16 tablespoons or 8 fluid ounces or 240 milliliters
- 2 cups = 1 pint or 16 fluid ounces
- 1 quart = 2 pints or 4 cups or 32 fluid ounces
- 1 gallon = 4 quarts or 8 pints or 16 cups or 128 fluid ounces






## Mass/Weight

- **1 ounce = 28 grams**
- **4 ounces = 110 grams**
- **8 ounces = 224 grams**
- **12 ounces = 340 grams**
- **16 ounces = 455 grams**



# Substitutions

 Please Note: Any substitutions can alter the bread results.

Ingredient	Substitution
 <b>Dry Milk</b>	<ul style="list-style-type: none"><li>• Coffee creamer, non dairy creamer, or dry buttermilk may be substituted for dry milk in equal proportions. <i>Loaf will be slightly smaller when substituting this ingredient.</i></li></ul>
 <b>Liquid Milk</b>	<ul style="list-style-type: none"><li>• Water may be substituted for liquid milk in equal portions. <i>Loaf will be slightly smaller when substituting this ingredient.</i></li></ul>
 <b>Salt</b>	<ul style="list-style-type: none"><li>• Salt-free recipes are <u>not</u> successful. Dietetically sodium free (less than 5 mg sodium per serving) or low salt (less than ½ the sodium of table salt) may be used in equal amounts. <i>The bread will have a coarser texture.</i></li></ul>
 <b>Eggs</b>	<ul style="list-style-type: none"><li>• Liquid egg substitutes may be used as directed in the carton.</li><li>• Two egg whites may be substituted for one whole egg. <i>Remember, all egg products must be at room temperature.</i></li><li>• 1 Tablespoon of ground flax seed with 3 Tablespoons of water to can replace one large egg.</li></ul>
 <b>White Sugar</b> <b>Brown Sugar</b>	<ul style="list-style-type: none"><li>• Honey may be substituted for sugar in equal proportions, but you must reduce the liquid used in the recipe by the same amount.</li><li>• Granulated sugar may be substituted in equal proportions.</li></ul>

1 lb. Loaf

# Basic White Bread

Ingredients	1 lb.
Water (80°F – 90°F)	2/3 cup
Unsalted butter or margarine, cut in pieces	1 tbsp.
Sugar	2 tsp.
Dry skim milk powder	1 tbsp.
Salt	¾ tsp.
Bread Flour	2 cups
Bread Machine Yeast	¾ tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

**1 ½ - 2 ½ lb.  
Loaves**

# Basic White Bread

Ingredients	1½ lb.	2 lb.	2½ lb.
Water (80°F – 90°F)	1 ¼ cups	1 ½ cups	1 ¾ cups
Unsalted butter or margarine, cut in pieces	2 tbsp.	3 tbsp.	¼ cup
Sugar	2 tsp.	1 tbsp.	4 tsp.
Dry skim milk powder	2 tbsp.	3 tbsp.	¼ cup
Salt	1 tsp.	1 ¼ tsp.	1 ¾ tsp.
Bread Flour	3 ¼ cups	4 cups	5 cups
Bread Machine Yeast	1 ¼ tsp.	1 ½ tsp.	1 ½ tsp.
Vital wheat gluten			1 ½ tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).



3 lb. Loaf

# Basic White Bread

Ingredients	3 lb.
Water (80°F – 90°F)	2 cup cups
Unsalted butter or margarine, cut in pieces	4 tbsp.
Sugar	1 tbsp.
Dry milk powder	4 tbsp
Salt	2 ¼ tsp.
Bread Flour	5 ½ cups
Bread Machine Yeast	1 ¼ tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the 3 lb. loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 lb. Loaf

# Corn Bread

Ingredients	1 lb.
Large eggs, at room temperature	1
Water (80°F – 90°F)	Enough to measure $\frac{3}{4}$ cup + 2 tbsp. with egg
Oil	2 tbsp.
Honey	1 $\frac{1}{2}$ tbsp.
Salt	$\frac{3}{4}$ tsp.
Dry Milk	2 tsp.
Bread Flour	2 cups
Corn Meal	$\frac{1}{4}$ cup
Active Dry Yeast	1 $\frac{3}{4}$ tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).



1 ½ - 2 lb. Loaves

# Corn Bread

Ingredients	1½ lb.	2 lb.
Large eggs, at room temperature	2	3
Water (80°F – 90°F)	Enough to measure 1 cup + 3 tbsp. with egg	Enough to measure 1 ⅓ cups with egg
Oil	3 tbsp.	¼ cup
Honey	3 tbsp.	¼ cup
Salt	1 ½ tsp.	2 tsp.
Dry Milk	1 ½ tbsp.	2 ½ tbsp.
Bread Flour	3 cups	4 cups
Corn Meal	⅓ cup	½ cup
Active Dry Yeast	2 tsp.	2 ¼ tsp.

## DIRECTIONS

- Place egg in a measuring cup; add water to required amount. Pour into bread pan.
- Add remaining ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).



1 lb. Loaf

# Dill Bread

Ingredients	1 lb.
Large eggs, at room temperature	1
Water (80°F – 90°F)	Enough to measure $\frac{3}{4}$ cup + 1 tbsp. with egg
Oil	1 tbsp.
Sugar	4 tsp.
Salt	1 tsp.
Bread Flour	2 Cups
Dried Dill Weed	1 $\frac{1}{2}$ tsp.
Dehydrated Onion	2 tsp.
Active Dry Yeast	1 $\frac{1}{2}$ tsp.

## DIRECTIONS

- Place egg in a measuring cup; add water to required amount. Pour into bread pan.
- Add remaining ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

# Dill Bread

Ingredients	1½ lb.	2 lb.
Large eggs, at room temperature	2	3
Water (80°F – 90°F)	Enough to measure 1 cup + 1 tbsp. with egg	Enough to measure 1 cup + 6 tbsp. with egg
Oil	2 tbsp.	3 tbsp.
Sugar	2 tbsp.	3 tbsp.
Salt	1 ½ tsp.	2 ¼ tsp.
Bread Flour	3 cups	4 cups
Dried Dill Weed	1 tbsp.	1 ½ tbsp.
Dehydrated Onion	1 tbsp.	1 ½ tbsp.
Active Dry Yeast	2 tsp.	2 ¼ tsp.

## DIRECTIONS

- Place egg in a measuring cup; add water to required amount. Pour into bread pan.
- Add remaining ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).



1 lb. Loaf

# Jalapeno Bread

Ingredients	1 lb.
Water (80°F – 90°F)	½ cup
Oil	1 ½ tbsp.
Canned Whole Kernel Corn, well drained	½ cup
Jalapeno Peppers, well drained	2 TBL
Sugar	¾ tsp.
Salt	¼ tsp.
Bread Flour	2 cups
Bread Machine Yeast	¾ tsp.
Corn Meal	⅓ cup
Fresh Cilantro, chopped	2 tsp.
Active Dry Yeast	1 ¾ tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

# Jalapeno Bread

Ingredients	1½ lb.	2 lb.
Water (80°F – 90°F)	¾ cup	1 cup
Oil	2 ½ tbsp.	3 tbsp.
Canned Whole Kernel Corn, well drained	¾ cup	1 cup
Jalapeno Peppers, well drained	3 tbsp.	¼ cup
Sugar	2 tbsp.	2 ½ tbsp.
Salt	1 tsp.	1 ¾ tsp.
Bread Flour	3 cups	4 cups
Bread Machine Yeast	½ cup	2/3 cup
Corn Meal	1 tbsp.	4 tsp.
Fresh Cilantro, chopped	2 tsp.	2 ¼ tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).



1 lb. Loaf

# Multi- Seeded White Bread

Ingredients	1 lb.
Water (80°F – 90°F)	$\frac{3}{4}$ cup
Vegetable Oil	1 tbsp.
Sugar	1 $\frac{1}{2}$ tsp.
Dry skim milk powder	2 tbsp.
Sunflower Seeds	3 tbsp.
Black Sesame Seeds	2 tsp.
Sesame Seeds	3 tbsp.
Golden flax Seeds	1 tsp.
Poppy seeds	1 tsp.
Salt	$\frac{3}{4}$ tsp.
Whole wheat flour	2 $\frac{1}{4}$ cups
Bread flour	2 $\frac{1}{4}$ cups
Bread Machine Yeast	1 $\frac{1}{4}$ tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

**1 ½ - 2 ½ lb.  
Loaves**

# Multi- Seeded White Bread

Ingredients	1½ lb.	2 lb.	2½ lb.
Water (80°F – 90°F)	1 cup + 1½ tbsp.	1⅓ cups	1 ½ cups
Vegetable Oil	1 ½ tbsp.	2 tbsp.	2 ½ tbsp.
Sugar	3 tbsp.	¼ cup	1/3 cup
Dry skim milk powder	2 tbsp.	2 tbsp.	2 ½ tbsp.
Sunflower Seeds	3 tbsp.	¼ cup	1/3 cup
Black Sesame Seeds	2 tsp.	1 tbsp.	2 tbsp.
Sesame Seeds	1 ½ tsp.	2 tsp.	2 tbsp.
Flax Seeds	2 tsp.	1 tbsp.	2 tbsp.
Poppy seeds	2 tsp.	1 tbsp.	2 tsp.
Salt	1 tsp.	1 ¼ tsp.	1 ½ tsp.
Whole wheat flour	½ cup	½ cup	¾ cup
Bread flour	2 ¾ cups	3 ½ cups	3 ¾ cups
Bread Machine Yeast	1 ¾ tsp.	2 ¼ tsp.	1 ¼ tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).



1 ½ - 2 lb. Loaves

# Beer Bread

Ingredients	1½ lb.	2 lb.
Beer (80°F – 90°F)	½ cup	¾ cup
Water (80°F – 90°F)	½ cup	½ cup
Green Onions (Chopped)	¼ cup	¾ cup
Sugar	2 tsp.	1 tbsp.
Salt	1 tsp.	1 ¼ tsp.
Bread Flour	3 Cups	3 ¾ Cups
Bread machine yeast	1 ½ tsp.	2 tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 lb. Loaf

# Oatmeal Bread

Ingredients	1 lb.
Buttermilk (80°F – 90°F)	1 cup
Water (80°F – 90°F)	2 tbsp.
Unsalted butter or margarine, cut in pieces	1 tbsp.
Maple syrup (not pancake syrup)	1 tbsp.
Oatmeal, instant or regular	½ cup
Salt	¾ tsp.
Bread flour	3 cups
Vital wheat gluten	2 tsp.
Bread machine yeast	1 tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).



1 ½ - 2 lb. Loaves

# Oatmeal Bread

Ingredients	1½ lb.	2 lb.
Buttermilk (80°F – 90°F)	1¼ cups	1½ cups
Water (80°F – 90°F)	¼ cup	1/3 cup
Unsalted butter or margarine, cut in pieces	1½ tbsp.	2 tbsp.
Maple syrup (not pancake syrup)	1½ tbsp.	2 tbsp.
Oatmeal, instant or regular	¾ cup	1 cup
Salt	1 tsp.	1 tsp.
Bread flour	3½ cups	4 cups
Vital wheat gluten	3 tsp.	4 tsp.
Bread machine yeast	2 tsp.	3 tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

# Oatmeal Pecan Bread

## DIRECTIONS

Ingredients	1½ lb.	2 lb.
Water (80°F – 90°F)	1¼ cup	1 ½ cup
Molasses	¼ cup	1/3 Cup
Vegetable Oil	1 tbsp.	1 ½ tbsp.
Salt	1 ½ tsp	2 tsp
Dry oatmeal, instant or regular	½ cup	2/3 Cup
Whole wheat flour	1 cup	1 ⅓ cups
Bread flour	2 ½ cups	2 ⅔ cups
Bread machine yeast	2 tsp.	2 ¼ tsp.
Dried apricots, chopped	½ cup	½ cup
Pecans, chopped and toasted	1/3 cup	½ cup

- Place ingredients, except apricots and pecans, into the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select Whole Wheat cycle, crust color, and the correct loaf size; press Start.
- Add apricots and pecans 5 to 10 minutes before last kneading cycle ends.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).



1 lb. Loaf

# Whole Wheat Bread

Ingredients	1 lb.
Milk (80°F – 90°F)	¼ cup
Water (80°F – 90°F)	¼ cup
Small curd cottage cheese (80°F – 90°F)	2 tbsp.
Unsalted butter or margarine, cut in pieces	2 tbsp.
Honey	2 tbsp.
Salt	1 tsp.
Whole wheat flour	¾ cup
Bread flour	2 cups
Bread machine yeast	1 tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select wheat bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

# Whole Wheat Bread

Ingredients	1½ lb.	2 lb.
Milk (80°F – 90°F)	½ cup	¾ cup
Water (80°F – 90°F)	¼ cup	¼ cup
Small curd cottage cheese (80°F – 90°F)	¼ cup	1/3 cup
Unsalted butter or margarine, cut in pieces	3 tbsp.	¼ cup
Honey	3 tbsp.	¼ cup
Salt	1½ tsp.	2 tsp.
Whole wheat flour	1 cup	1¼ cups
Bread flour	2½ cups	2¾ cups
Bread machine yeast	1¾ tsp.	2¼ tsp.

## DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select wheat bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).