FAVORITE BREAD MACHINE RECIPES

Easter Bread Wreath

This bread is a not-too-sweet, orange-scented rendition of Italian Easter bread. We’ve chosen to braid it, form it into a ring, and top it with colorful sprinkles; but feel free to embellish and decorate it however you’d like.

Starter
120g or 1 cup Bread Flour
113g or ½ cup cool water
1/8 teaspoon instant yeast

Dough
269g or 2 ½ cups Bread Flour
1 1/4 teaspoons or 8 grams salt
2 teaspoons yeast or regular instant yeast
67g or 1/3 cup granulated sugar
57g or 4 T. unsalted butter, at room temperature
2 large eggs
1 large egg yolk
2 teaspoons vanilla extract + 1/4 teaspoon orange oil
1/4 teaspoon ground anise seed, optional
grated peel of 1 large orange

Glaze
113g or 1 cup confectioners’ sugar, sifted
28g to 43g or 2 to 3 T. orange juice or milk sprinkles or nonpareils, for decorating

1) To make the bread: Mix together the starter ingredients, cover the bowl, and let rest at room temperature overnight, or for up to 15 hours.

2) Next day, combine the bubbly starter with all the remaining dough
ingredients in a bread machine.

4) Turn the dough out onto a lightly greased surface, divide it into three pieces, and shape each piece into an 18"-long rope. Braid the ropes together, and connect the two ends to form a wreath.

5) Cover the wreath and allow it to rise until puffy, about 1 to 2 hours (again, instant yeast will work faster). Towards the end of the rising time, preheat the oven to 375°F.

6) Bake the wreath for 15 minutes, then reduce the oven heat to 350°F and bake for an additional 20 minutes, tenting it for the final 10 minutes of baking. The finished loaf will be golden brown, and an instant-read thermometer inserted into the center will register at least 190°F.

7) Remove the wreath from the oven, and transfer it to a rack to cool.

8) To make the glaze: Stir together the sugar and 2 tablespoons of the milk or orange juice. Add more liquid 1/4 teaspoon at a time, until the glaze is thin and pourable.

9) Drizzle the glaze onto the cooled braid, then decorate with sprinkles, if desired.

Yield: one 10" round loaf.

Muenster Mustard Bread

Hearty yeast bread with Muenster cheese, Dijon mustard and a 'curry' of spices.

1 (0.25-ounce) packet active dry yeast
1 cup water
1/4 teaspoon ground ginger
1 teaspoon granulated sugar
3 cups all-purpose flour
2 tablespoons whole wheat flour
1/4 cup powdered milk
1 tablespoon dry mustard
2 Tablespoons gluten
1 teaspoon salt
1/2 teaspoon turmeric
1 tablespoon mustard seed
1/3 cup grated carrot, optional
2 large eggs
2 tablespoons Dijon mustard
1 cup diced Muenster cheese

1. Mix eggs in water. Add mustard, grated carrot, and place in bread machine.
2. In a bowl, combine ginger, sugar, flour, whole wheat flour, powdered milk, dry mustard, salt, turmeric, and mustard seeds. Stir dry ingredients to combine. Add diced Muenster cheese. Place in bread machine and add yeast on top of dry mixture.
3. Follow bread machine directions to finish.

Makes 1 loaf.
**Baby Bagels**

Smaller, taller bagels are light-textured, perfect for toasting, and make a lovely snack-sized serving. High-gluten flour makes them extra chewy.

**Starter**
1 cup or 124g. Bread flour
1/2 cup or 113g cool water
1/16 teaspoon instant yeast

**Dough**
all of the starter (above)
1 cup or 227g lukewarm water
2 teaspoons salt
3 1/2 cups OR 436 g. bread flour
1 tablespoon or 11g. non-diastatic malt powder or brown sugar
1 1/2 teaspoons instant yeast

**Water bath for steaming**
about 4 cups or 907 g. Water
1 tablespoon or 11g. non-diastatic malt powder or brown sugar

**Topping**
Poppy, golden flax, or caraway seeds, or the topping seeds of your choice, optional

1) To make the starter: Combine the flour, water, and yeast in a small container, stirring till smooth. Place in the bread machine, close lid and let rest at room temperature for about 14 hours (overnight), until bubbly and expanded.

2) Add the remaining dough ingredients to the risen starter in the bread machine and set it for dough.

3) The well-kneaded dough will be fairly stiff. Turn bread machine off.

4) Leave dough in your bread machine, and let it rise for about 90 minutes, till it's puffy.

5) While the dough is rising, pour water to a depth of about 1/2" to 3/4" into a large, deep skillet with a lid; a 12" to 13" skillet is a good choice. Add 1 tablespoon non-diastatic malt powder (for best shine), or 1 tablespoon brown sugar. The malt won't dissolve; that's OK. It'll be fine once the water is heated. Place a round cooling rack, or vegetable steamer, into the pan. Grease the rack or steamer with non-stick vegetable oil spray. If you don't have a large enough skillet, use a canning kettle or other wide-diameter pan. Set the pan on the stove, but don't turn the burner on yet.

6) Preheat the oven to 425°F.

7) Gently deflate the dough, and divide it into 12 pieces. Each piece will weigh about 76g (about 2 5/8 ounces).

8) Round six of the pieces into smooth balls, rolling them beneath your cupped fingers on a non-floured work surface. (A floured work surface won't give you enough traction for rolling.) Keep the
other pieces covered with plastic wrap.

9) Working quickly, poke a hole in the center of each ball of dough, and twirl it around your finger to make a hole about 1 1/2" wide. As you move from one piece of dough to the next, the holes will shrink; that's OK. While you're doing this, heat the water in the skillet or kettle to a gentle simmer.

10) When you've poked a hole in all six pieces of dough, place them on the rack in the skillet. Turn the heat high to bring the water to a full boil, cover the pan, reduce the heat to medium, and steam the bagels for exactly 2 minutes. While the bagels are steaming, line a baking sheet with parchment (preferred), or lightly grease it.

11) Remove the lid, and use a spatula to very gently transfer the bagels to the prepared baking sheet.

12) Bake the bagels for 20 minutes. While they're baking, get out the seeds you want to use (if any).

13) Remove the bagels from the oven; they should be a light golden brown. Spray with Quick Shine (for best seed adherence). Or spray with water. Sprinkle with the seeds of your choice.

14) Return the bagels to the middle shelf of the oven, and place another baking sheet on the shelf above, to shield them so the seeds don't burn.

15) Bake for an additional 3 to 5 minutes, or until the bagels are golden brown. While the first batch of bagels is getting its final turn in the oven, ready the next batch: gently deflate the balls of dough, shape into rounds, poke holes, steam, and place on a pan.

16) Remove the first batch of bagels from the oven; put the second batch in. Cool the finished bagels on a rack, or right on the pan. When all the bagels are baked and cooled, store them airtight, at room temperature.

Caramelized Onion Bacon Wheat Bread —

2 POUNDS

BIGA (STARTER)
1 cup or 124g. Bread flour
1/2 cup or 113g cool water
1/16 teaspoon instant yeast

Remaining ingredients
1.5 cup water
1 large egg
2 tablespoons unsalted butter
1.5 teaspoon lemon juice
1/4 cup nonfat dry milk
1/4 cup honey
1 1/2 teaspoons salt
3 cups bread flour
1 cup whole-wheat flour
2 tablespoons gluten
2 1/4 teaspoons dry active yeast
2 oz. or 1 package precooked Bacon diced
1 cup ONION, DICED AND FRIED UNTIL TRANSLUCENT (ABOUT 10 MINUTES)
1. Add ingredients in order suggested in owner's manual; continue process with machine on basic/standard or whole-wheat bread setting.
2. At the beep, add bacon and cooled onion.

Caramelized Onion Bacon Wheat Bread for Bread Machines—
1 1/2 pound loaf

BIGA (STARTER)
1 cup or 124g. Bread flour
1/2 cup or 113g cool water
1/16 teaspoon instant yeast

1 cup water
1 large egg
1 tablespoons unsalted butter
1 teaspoon lemon juice
1/4 cup nonfat dry milk
3 Tablespoons honey
1 1/2 teaspoons salt
2 1/4 cups bread flour
¾ cup whole-wheat flour
2 tablespoons gluten
2 1/4 teaspoons dry active yeast
1.5 oz. precooked Bacon diced
¾ cup ONION, DICED AND FRIED UNTIL TRANSLUCENT (ABOUT 10 MINUTES)
1. Add ingredients in order suggested in owner's manual; continue process with machine on basic/standard or whole-wheat bread setting.
2. At the beep, add bacon and cooled onion.

Chocolate Potato Bread

1 1 1/4 cup whole milk
1 egg
3 tablespoons unsalted butter
1.5 teaspoons kosher salt
2 T. sugar
2 T. Gluten
1 T. Cocoa
2/3 cup mini chocolate chips
1 cup mashed potatoes or ½ cup potato flakes
2 tsp active dry yeast
4.25 cups bread flour

1. Combine the milk and egg. Stir in the mashed potatoes, and place in bread machine.
2. Mix bread flour with butter, salt, gluten, cocoa, and sugar. Add to machine.
3. Sprinkle yeast on top. Start bread machine on basic/standard setting with a light crust.

What size loaf does the machine make? Machines are categorized by pound size; the volume is really what differs in different size machines. A 1-pounder is a small loaf and would work best for a single person or couple, needs minimum of 1 ½ cups dry ingredient to work properly. A 1 ½ pounder works best for a medium family of three or four, maximum of 3 to 3 ½ cups dry ingredients, and the 2 pounder large loaf is for more than 4-5 people, maximum of 4 to 5 cups dry ingredients, including flour, oatmeal or wheat germ or other flours. There are even some 2 ½ pound loaves on the market.

Other features you may want to consider are

- loaf shape—round or tall(cube shape), vertical rectangle(taller than it is wide), long horizontal(oblong and needs two blades to mix entire dough properly).
- viewing windows—a must if you have an interested party that would otherwise open the lid
- Heavier aluminum pans (bread bakes most evenly in thicker pans),
- audible alert or beep to remind you to add ingredients like raisins or nuts midway through the kneading so that they are not pulverized during the mixing,
- digital screen to tell you what phase the cycle is in;
- power saver memory, lets restart where it left off.
- Multifunctional models: although you may not be interested in baking cakes or making yogurt or jam and rice in the bread machine, whole wheat cycles which have the power necessary to drive the blade through heavy doughs.
- Owners’ manual
- Service support

Bread websites:

Red Star Yeast
Fleishman’s Yeast (currently, free e-cookbook to download)

Wheat foods council:  www.wheatfoods.org

Home Baking Association:  http://www.homebaking.org/


http://acadianatable.com/;