

Congratulations on your purchase of a new Deluxe Electronic Breadmaker from Magic Chef®. Our many years of experience have enabled us to continually develop new and innovative technology in our products. Your breadmaker is the latest design in our constantly growing family of bread machines.

You will find that your breadmaker is an extremely simple and fun product to operate. We have attempted to make the operating instructions as simple as possible to follow and we have included many kitchen-tested recipes for your enjoyment. Once you become familiar with the operation of your breadmaker, feel free to experiment with variations of our recipes for your own use. Your only limit is your imagination!

## BEFORE YOU START

Many factors can affect the quality of the bread produced in your new breadmaker. It is important to understand these factors to ensure that you get a perfect loaf every time.

### TEMPERATURE

All ingredients, including liquids, should be at room temperature. Your kitchen should be between 18°C (65°F) and 23°C (74°F) when baking.

### ALTITUDE

At higher altitudes (+3000 ft) water evaporates more rapidly and fermentation (rising) is faster. Therefore, slight recipe adjustments may be necessary.

INGREDIENT	1 LB LOAF	1 1/2 LB LOAF
Water	+1 Tbsp	+1 1/2 Tbsp
Flour	-1 Tbsp	-1 1/2 Tbsp
Sugar	-1 Tbsp	-1 1/2 Tbsp
Yeast	-1/4 tsp	-1/4 tsp

## INGREDIENTS

The most CRITICAL factor affecting the success of your baking is the quality, freshness, and accurate measurement of your ingredients.

### FLOUR

For best results, use bread flour. It is milled for yeast bread baking and has a higher protein content than all-purpose flour. It is the protein in the flour that turns to gluten when mixed with liquid. The gluten then becomes elastic when kneaded and forms the structure of the dough. All-purpose flour forms a weak structure and a small loaf.

Whole wheat flour is ground from the whole kernel of wheat so the flour is coarser than white flour. It requires a longer kneading time than white flour. If whole wheat flour makes up more than half of the total flour amount, select the WHOLE WHEAT cycle.

Rye flour does not become elastic when kneaded. Therefore, it is always mixed with bread flour in a recipe. Sometimes the rye flour will cause the loaf to be shorter and denser than an all white flour bread.

### GLUTEN

Gluten is a flour-like substance that assists rising and adds structure to the loaf. It could be used with low protein flours, such as whole wheat or rye.

### YEAST

Yeast the leavening agent used to make bread dough rise, is a single cell organism that grows and multiplies as it ferments sugar. The fermentation process produces gases which are trapped in the dough in the form of small bubbles and force the dough to rise.

There are two basic types or strains of RED STAR® Yeast available: RED STAR® Active Dry Yeast and QUICK•RISE™ Active Dry Yeast. Both types of yeast will work fine in your breadmaker. To use RED STAR® QUICK•RISE™ Yeast, decrease the amount of Yeast to 1/2 teaspoon for each cup of flour in the recipe.

Always make sure your yeast is fresh. Unopened packages of yeast have a one year shelf life from the date they are packaged. Since yeast is very perishable when exposed to air, moisture and/or warmth, all opened packages of yeast must be refrigerated or frozen in an airtight container. Under refrigeration, the life of yeast is about six weeks and when frozen, six months.



Visit us at  
[www.breadmakerguru.com](http://www.breadmakerguru.com)  
for automatic breadmaker  
instruction manuals,  
kneading paddles  
&  
bread pans.

Or  
email us at:  
[breadmakerguru@yahoo.com](mailto:breadmakerguru@yahoo.com)  
Happy Breadmaking!

## INGREDIENTS (CONT'D)

### **FAT**

Fats add flavor and tenderness to your bread. Oil, solid shortening, and butter may be interchanged equally. Use cold butter cut into small pieces. **DO NOT** use spreads or diet margarine for the required fat amount.

### **SALT**

Salt controls the action of the yeast and prevents over-rising.

### **SUGAR**

Sugar is a food source for the yeast and aids the rising process. Regular white sugar, brown sugar, molasses, or honey may be used. **DO NOT** substitute artificial sweeteners for sugar as they are not fermentable.

### **LIQUIDS**

Liquids include water, milk, egg, cottage cheese, yogurt, and sour cream. **DO NOT** use any perishable liquid with the timer. Fruit juice, vegetable juice, soy milk or rice milk can be substituted for people who are lactose intolerant or have milk allergies.

The amount and temperature of liquids is extremely important. The ratio of flour to liquid is the most critical, yet the most easily remedied factor in any bread recipe. During periods of high humidity, flour will have absorbed moisture from the environment and will not be able to use as much liquid as is stated in a recipe. It is all right to open the machine to check the consistency of the dough. Do this after about 5 minutes of **KNEADING**. The dough should be a soft, tacky ball. If it is too dry, add liquid 1/2 to 1 tablespoon at a time; too wet, add one tablespoon of flour at a time.

### **FRUIT AND NUTS**

Fruit and nuts may be added at the beginning with the dry ingredients.

# ABOUT YOUR BREADMAKER

This section will help you become familiar with your Magic Chef® Breadmaker. Review this information thoroughly before baking your first loaf.

## **SELECT BUTTON**

Pressing this button lets you select which cycle you desire. Each time you press the SELECT button, the cycle will change. (See next section for explanation of different cycles.)

## **START BUTTON**

You must select desired cycle before pushing START button.

## **STOP BUTTON**

To stop your breadmaker, hold the STOP button in until "0:00" appears on the time display (about 10 seconds). Always press STOP before removing bread from machine. Otherwise, the heater will continue to operate for the "Warming" cycle. Pressing STOP turns off power completely.

## **CRUST CONTROL**

Push center of CRUST CONTROL to set light or dark crust color after selecting the desired cycle. If medium crust is desired, do not press the crust control button.

## **TIMER SET**

These buttons allow you to program your breadmaker to bake bread for completion at a later time. You can only use the TIMER after pressing SELECT to determine which cycle you wish. Each time "↑" is pushed, the timer will advance 10 minutes. Each time "↓" is pushed the timer will decrease 10 minutes.

The time shown on the clock display is the total time required to COMPLETE baking. The timer cannot be set beyond 13 hours.

Example: If it is 8:30 p.m. and you want your bread ready at 7:00 a.m.:

1. Combine all ingredients in baking pan as per recipe.
2. Place baking pan securely inside breadmaker.
3. Close lid.
4. Press SELECT to desired cycle.
5. Press CRUST to select desired crust color.
6. Press "↑" until display reads "10:30" since it is 10 hours and 30 minutes from the time you press START until the desired completion time.
7. Press START. The colon on the display will flash and the timer will start to count backwards by minutes until the correct time for the machine to start is reached. The breadmaker will then go through KNEADING, RISING AND BAKING to provide you with a fresh loaf of bread at the time you programmed it to be ready.

**DO NOT USE TIMER IF YOU ARE USING PERISHABLE INGREDIENTS (i.e.: FRESH MILK, EGGS, CHEESE, ETC.)**

## **WARNING SIGNALS**

If the display shows "H:HH," the internal temperature of your breadmaker is too warm. Press STOP (hold for 10 seconds), then leave lid open and allow to cool for 10-20 minutes.

If the display shows ".,," you have not plugged machine in correctly. Check connection.

Your Magic Chef® Breadmaker has several different modes to choose from. Each mode allows you to prepare a different type of bread or pastry.

**NORMAL**

This is the cycle most often used as it gives the best results with almost any recipe.

**FRENCH**

This cycle provides more kneading and rising time than the NORMAL cycle.

**RAPID**

This cycle should only be used for regular white bread, or variations of white bread, as it skips rising steps. Loaves size will usually be smaller using this cycle. RED STAR® QUICK•RISE™ Yeast will produce the best volume. Use the same amount of RED STAR® QUICK•RISE™ Yeast as the recipe requires.

**WHOLE WHEAT**

This cycle is used for breads requiring heavier flours, such as whole wheat or rye, that require more kneading and rising time. Bread made with these flours will usually be shorter than bread made with white bread flour.

**DOUGH**

This cycle enables you to prepare dough for rolls, croissants, pizza, etc. This cycle DOES NOT BAKE.

**BAKE**

This cycle enables you to bake previously prepared bread dough – either homemade or commercially prepared. Put the dough in the baking pan and allow to rise according to the manufacturer’s instructions – then you are ready to bake!

The BAKE cycle also makes it possible to use the bread machine as a rice cooker. Place the amounts of rice and liquid in the baking pan as directed in the recipe and press START. The rice will be done to perfection. If it should happen that the rice needs a little longer cooking time, press STOP. Select BAKE, press START. Test for doneness in 10 minutes. Repeat if necessary.

To make quick breads, use the DOUGH cycle just until the flour is completely moist and then change to the BAKE cycle. Test for doneness by sticking a toothpick in the center of the top. If the toothpick shows any sign of unbaked dough when it is removed from the loaf, press STOP. Select BAKE, press START and bake until the toothpick comes out clean.

To help you understand each cycle, refer to the time charts.

**CYCLE TIMES - ES1850**

	<b>NORMAL</b>	<b>FRENCH</b>	<b>RAPID</b>	<b>WHOLE WHEAT</b>	<b>DOUGH</b>	<b>BAKE</b>
Kneading	10 min	18	14	10	20	–
Resting	20	40	–	25	–	–
Kneading	15	22	–	20	–	–
Resting	30	35	–	50	30	–
Rising	40	45	33	45	30	–
Baking	45	50	43	50	–	50
Total	2:40	3:30	1:30	3:20	1:20	50
Warming	60	60	60	60	60	60
Punch Down	64 min. after START	99 min. after START	N/A	74 min. after START	39 min. after START	N/A

Punch Down is a very short knead (4 seconds) that releases carbon dioxide produced in the dough as it rises.

# LET'S BAKE BREAD

DURING KNEADING, IT IS QUITE NORMAL FOR YOUR BREADMAKER TO VIBRATE AND MAKE NOISE. THIS IS DUE TO THE POWERFUL DRIVE ASSEMBLY REQUIRED FOR KNEADING TO BE DONE PROPERLY.

**1**

## **Remove bread pan.**

Hold handle of bread pan firmly and pull straight up.

**2**

## **Place kneading blade on drive shaft.**

Ensure the blade is set securely. There is only one way it can be mounted properly.

**3**

## **Place ingredients into bread pan.**

Always add ingredients in the order specified in the recipe – water first, then solid ingredients and yeast LAST.

**4**

## **Place bread pan into machine.**

Wipe any liquids, etc. off the outside of the pan. Place the pan into the machine using the metal guides on each side. Push pan down securely so the guides are firmly set against the tension plates on either side of the oven.

**5**

## **Close lid.**

**7**

**6****Plug into outlet.**

The clock display will show "0:00."

**7****Select Mode.**

Press the SELECT button to set your desired cycle. Each time you press the SELECT button the cycle will advance.

**8****Set crust color.**

Press button for LIGHT or DARK. Do not press if MEDIUM crust is desired.

**9****Set timer if desired.**

Do not use timer if you are using perishable ingredients.

**10****Start machine.**

Press START. The clock will begin counting down the minutes until final completion. At the start of cycle, the display will show the following times (unless you are using the timer):

	<b>1 lb</b>	<b>1.5 lb</b>
NORMAL	2:40	2:40
FRENCH	3:30	3:30
RAPID	1:30	1:30
WHOLE WHEAT	3:20	3:20
DOUGH	1:20	1:20
BAKE	0:50	0:50

If you are using the timer, the Timing light will illuminate when you press START.

NOTE: During the baking stage, you may notice smoke coming from the vents on the lid. This is normal.

# 11

## Completion.

When the machine is finished, press and hold STOP button until "0:00" appears on time display (about 10 seconds); open the lid and remove baking pan.

**CAUTION: BAKING PAN WILL BE HOT – USE OVEN MITTS OR POTHOLDERS.**

Turn baking pan upside down over the countertop and shake to release loaf. Take care not to place hot baking pan on countertop, tablecloth, or plastic surface. If the kneading blade comes out in the bottom of the loaf, use a narrow cylindrical tool (crochet hook/nut pick) to remove it. **DO NOT** use your fingers as it will be very hot.

# 12

**Place bread on wire rack to cool. Do not cut bread for 15-20 minutes.**

## KEEP WARM PERIOD

Upon completion, the "WARMING" will be on. If you wish, you may leave the loaf in the baking pan inside the machine. The heater will keep operating at a low level for 1 hour and gradually decrease in temperature. Always press and hold STOP when you remove baking pan.

Bread left in your breadmaker after baking may become quite moist so it is always best to remove loaf as soon as possible after completion.

## CLEAN UP

UNPLUG YOUR MACHINE AND ALLOW TO COOL BEFORE CLEANING.

1. Bread Pan - Do not immerse bread pan in water. Wipe interior and exterior with a damp cloth. Do not use detergents as a residue will build up and cause the bread to stick in the pan. Do not use abrasive cleansers or scouring pads as they may damage the nonstick interior.
2. Kneading Blade - Wipe with a damp cloth. If blade is difficult to remove from drive shaft, pour a cup of hot water inside pan and let soak for a few minutes.
3. Lid and Window - Lid can be removed for easy cleaning. Open lid approximately halfway. When you see locking tab in right lid hinge aligned with guide slots in right hinge, angle lid out towards front of machine.  
Use a small amount of soap to clean viewing window and then wipe clean with a damp cloth (Models ES1850). Use nonabrasive all-purpose cleanser or dishwashing liquid to clean inside lid.
4. Interior - You can clean the interior as needed with a damp cloth. Make sure unit is completely cool.



## HINTS AND SUGGESTIONS

Your Magic Chef® Breadmaker has been designed to eliminate most of the problems typically encountered with home bread baking. All of our recipes have been kitchen tested and produce perfect loaves of bread. However, sometimes things can go wrong. The helpful hints listed below will help you achieve consistent results with your Breadmaker.

**REMEMBER:** A Breadmaker isn't human. It doesn't measure ingredients or check that the yeast is fresh. It doesn't remember to put the kneading paddle in place, make sure the power is turned on, or remove the bread before it sits too long in the machine, getting soggy with condensation. For these tasks, the baker is still responsible.

- Make sure your ingredients are **FRESH** – especially the yeast.
- When there is doubt regarding the activity of the yeast, you may use this simple test to determine its strength.

To test 1 package (2 1/4 teaspoons) RED STAR® Active Dry or QUICK•RISE™ Yeast, use a liquid measuring cup and fill to the 1/2 cup level with warm water (110-115°F). Stir in 1 teaspoon granulated sugar and 1 package (2 1/4 teaspoons) of RED STAR® Active Dry or QUICK•RISE™ Yeast. In 3 or 4 minutes, it will have absorbed enough liquid to activate and will start rising to the surface. If at the end of 10 minutes, the yeast has multiplied to the 1 cup mark, it is very active. The yeast mixture may be used in your automatic bread machine. (Remember, to adjust your recipe for the 1/2 cup of water used in the test.)

- Check your dough during the kneading process. After 5 minutes, it should look like a smooth, elastic round ball. If it has a "lumpy" consistency, add water 1 tablespoon at a time. If it is "soupy", add flour 1 tablespoon at a time.

# TROUBLESHOOTING

If you are having difficulty producing a satisfactory loaf, check the following points before calling for service.

## 1. MY BREAD DIDN'T RISE!

- Whole wheat or rye loaves will not rise as much as white loaves
- Use Fresh Yeast – quick-rising is best
- Add Yeast LAST and away from salt, sugar, and water
- Adding gluten assists rising
- Increase water by 1 oz.
- Check to ensure kneading blade is properly in place
- Key ingredients miss measured or omitted
- Too much salt
- Ingredients not room temperature

## 2. MY BREAD LOOKS LIKE A CRATER!

- Too much moisture in mixture - reduce liquid slightly
- Increase salt by 1/2 tsp. or increase flour by 1 Tbsp.
- Bread left in machine too long after baking

## 3. MY BREAD ROSE TOO HIGH AND STUCK TO THE LID!

- Reduce yeast by 1/2 tsp.
- Reduce all ingredients slightly
- Too much water – reduce by 1 tsp.
- Not enough salt – add 1/4 tsp.

## 4. MY BREAD IS NOT COOKED ALL THE WAY THROUGH

- Too much moisture - reduce liquid slightly
- Can happen with heavier flours - an extra knead will solve this. After the first knead and rise, stop the machine and start over from the beginning as for a new loaf of bread. This puts more air into the dough.

## 5. MY BREAD IS TOO HEAVY OR ROUGH TEXTURED

- Not enough water – add 1 Tbsp.
- Flour is too dry – store in airtight container

## 6. MY BREAD HAS TOO MANY HOLES

- Too much water – reduce by 1 Tbsp.
- Too much yeast – reduce by 1/8 tsp.
- Not enough salt – add 1/4 tsp.

---

# STOP!

Before you begin to bake your first loaf of bread, pause long enough to read . . . .

## SECRETS OF SUCCESS

Whether this is your first time to bake bread or you are a seasoned baker, making bread in a machine is a new method. To help you achieve immediate success, we have outlined important information you need to know.

- Have all ingredients at room temperature. The machine will warm everything as it mixes, kneads, and rises to just the right temperature. All ingredients should be at room temperature before you start the cycle.
- To measure liquids, use a clear or translucent measuring cup with increments marked on the side. Place the cup on a solid level countertop. To make sure the liquid is the correct amount, you should be eye level with the cup. For small amounts, use measuring spoons.
- For dry ingredients, use the correct size cup that exactly measures the amount needed. Spoon from the original container into the cup and level it off with a flat tool. The flat surface of a knife works well. For small amounts, use a measuring spoon and level with a flat tool.
- Bread flour is a must for yeast breads. While all-purpose flour has been successful when making dough by hand, it will not work well in a machine; the loaves will be too small. Because bread flour is milled from a hard winter or spring wheat, it becomes more elastic when kneaded and provides a stronger structure in the dough.
- Do not omit the salt. It keeps the yeast fermenting the sugar at a steady rate. Without salt, a spasmodic rising will occur; the texture will be coarse and uneven. Salt also strengthens the dough structure.

## ACCEPTABLE SUBSTITUTIONS

- Dry Milk - Omit the dry milk, or replace the water amount called for in the recipe with milk.
- Salt - Some low salt and salt substitutes will work. If the texture is coarse and uneven, or if the bread falls, the salt substitute is not adequate.
- Sugar - Brown sugar, maple syrup, honey, molasses. No sugar substitutes will work as they are protein based and the yeast cannot ferment them. They may, however, be used to give the bread a sweeter flavor as long as they do not contain saccharine; it becomes bitter when baked.

---

Butter - Solid shortening or oil. Margarine tends to make the crust tougher. Margarine is made from many different formulas and is not a dependable shortening to use as an ingredient.

Eggs - Replace with 1/4 cup liquid amount of egg whites or egg substitutes for each egg.

All of the recipes provided in this cookbook have been developed by the home economists at RED STAR® Yeast & Products. Although they have all been tested repeatedly, flour will absorb a variable amount of liquid. Because climates and seasons of the year make for a wide range of humidity levels, the balance between liquid and dry ingredients will vary---especially in yeast breads. Your expertise will develop as you learn to recognize the condition of the dough. It takes 5 minutes to prepare the ingredients and put them into the bread pan. Take 5 more minutes to watch the dough begin to form. It needs to form a soft, tacky ball in 5 minutes. If it is too wet, add more flour-one tablespoon at a time until it forms a ball. If it is too dry, add more liquid---one tablespoon at a time until it forms a ball. A good rule is to begin with less liquid and add more if necessary. A dough that is too wet will fall during baking; too dry, will not rise adequately.

We are really excited about the Magic Chef® Bread Machine as it has all the necessary features to make delicious homemade breads. The bake cycle provides unlimited options. You can even bake frozen dough by allowing them to thaw and rise in your machine. You will know when they are ready to bake by lightly pressing your finger into the loaf. If an indentation remains, select bake and press start. By providing a bake only function the possibility of an interrupted power surge is not going to present a problem. If the dough has already been developed, simply select the bake cycle, and you can continue baking the loaf in the machine. The bake function also makes it possible to bake cakes, quick breads, cook rice, make jam - we even boiled water and cooked pasta in the machine. We have provided all the recipes. You get to have all the fun of making them!

***Happy baking with RED STAR® Yeast!***

---

## White Bread

Use **Normal** setting.

Baking Control on **Medium**.

	<b>1 lb. Loaf</b>	<b>1 1/2 lb. Loaf</b>
Water	<b>3/4 cup</b>	<b>1 cup</b>
Oil	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Sugar	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Salt	<b>1 tsp.</b>	<b>1 1/2 tsp.</b>
Bread Flour	<b>2 1/4 cups</b>	<b>3 cups</b>
RED STAR®		
Active Dry Yeast	<b>1 1/2 tsp.</b>	<b>2 1/4 tsp.</b>

---

## Raisin Bread

Use **Normal** setting.

Baking Control on **Medium**.

	<b>1 lb. Loaf</b>	<b>1 1/2 lb. Loaf</b>
Water	<b>3/4 cup</b>	<b>1 cup+1 tbsp.</b>
Oil	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Sugar	<b>1 tbsp.</b>	<b>1 1/2 tbsp.</b>
Salt	<b>1 tsp.</b>	<b>1 1/2 tsp.</b>
Cinnamon	<b>1 tsp.</b>	<b>2 tsp.</b>
Bread Flour	<b>2 1/4 cups</b>	<b>3 cups</b>
Raisins	<b>1/4 cup</b>	<b>1/2 cup</b>
RED STAR®		
Active Dry Yeast	<b>1 1/2 tsp.</b>	<b>2 1/4 tsp.</b>

---

## Cheese Herb White Bread

Use **Normal** setting.

Baking Control on **Medium**.

	<b>1 lb. Loaf</b>	<b>1 1/2 lb. Loaf</b>
Water	<b>3/4 cup</b>	<b>1 cup</b>
Oil	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Sugar	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Salt	<b>1 tsp.</b>	<b>1 1/2 tsp.</b>
Italian Seasoning	<b>1 tsp.</b>	<b>2 tsp.</b>
Parmesan Cheese	<b>1/4 cup (grated)</b>	<b>1/3 cup (grated)</b>
Bread Flour	<b>2 1/4 cups</b>	<b>3 cups</b>
RED STAR®		
Active Dry Yeast	<b>1 1/2 tsp.</b>	<b>2 1/4 tsp.</b>

---

---

## French Bread

Use **French Bread** setting.

Baking Control on **Medium**.

	<b>1 lb. Loaf</b>	<b>1 1/2 lb. Loaf</b>
Water	<b>1 cup+2 tbsp.</b>	<b>1 1/3 cups+1 tbsp.</b>
Sugar	<b>1 tsp.</b>	<b>1 tsp.</b>
Salt	<b>1 tsp.</b>	<b>1 tsp.</b>
Bread Flour RED STAR®	<b>3 cups</b>	<b>4 cups</b>
Active Dry Yeast	<b>2 1/4 tsp.</b>	<b>2 1/4 tsp.</b>

---

## Egg Bread

Use **Normal** setting.

Baking Control on **Medium**.

	<b>1 lb. Loaf</b>	<b>1 1/2 lb. Loaf</b>
Water	<b>1/2 cup</b>	<b>1/2 cup+1 tbsp.</b>
Egg(s)	<b>1</b>	<b>2</b>
Butter	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Sugar	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Salt	<b>1 tsp.</b>	<b>1 1/2 tsp.</b>
Bread Flour RED STAR®	<b>2 1/4 cups</b>	<b>3 cups</b>
Active Dry Yeast	<b>1 1/2 tsp.</b>	<b>2 1/4 tsp.</b>

---

---

## Onion Soup White Bread

Use **Normal** setting.

Baking Control on **Medium**.

	<b>1 lb. Loaf</b>	<b>1 1/2 lb. Loaf</b>
Water	<b>3/4 cup</b>	<b>1 cup</b>
Oil	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Sugar	<b>1 tbsp.</b>	<b>2 tbsp.</b>
Dried Onion Soup Mix	<b>1 tbsp.</b>	<b>2 tbsp.</b>
Bread Flour	<b>2 1/4 cups</b>	<b>3 cups</b>
RED STAR®		
Active Dry Yeast	<b>1 1/2 tsp.</b>	<b>2 1/4 tsp.</b>

---

## Potato Bread

Use **Normal** setting.

Baking Control on **Medium**.

	<b>1 lb. Loaf</b>	<b>1 1/2 lb. Loaf</b>
Water	<b>3/4 cup+2 tbsp.</b>	<b>1 1/4 cups</b>
Oil	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Sugar	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Salt	<b>1 tsp.</b>	<b>1 1/2 tsp.</b>
Lemon Zest	<b>3/4 tsp.</b>	<b>1 tsp.</b>
White Pepper	<b>1/4 tsp.</b>	<b>1/2 tsp.</b>
Dried Minced Onions	<b>1 1/2 tsp.</b>	<b>2 tsp.</b>
Potato Flakes	<b>1/4 cup</b>	<b>1/2 cup</b>
Bread Flour	<b>2 1/4 cups</b>	<b>3 cups</b>
RED STAR®		
Active Dry Yeast	<b>1 1/2 tsp.</b>	<b>2 1/4 tsp.</b>

---

## Oatmeal Bread

Use **Normal** setting.

Baking Control on **Medium**.

	<b>1 lb. Loaf</b>	<b>1 1/2 lb. Loaf</b>
Water	<b>3/4 cup</b>	<b>1 cup</b>
Oil	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Sugar	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Salt	<b>1 tsp.</b>	<b>1 1/2 tsp.</b>
Oatmeal	<b>1/4 cup</b>	<b>1/2 cup</b>
Oat Bran	<b>3 tbsp.</b>	<b>1/4 cup</b>
Bread Flour	<b>2 cups</b>	<b>2 1/2 cups</b>
RED STAR®		
Active Dry Yeast	<b>2 tsp.</b>	<b>2 1/4 tsp.</b>

---

---

## Hearty Rye Bread

Use **Normal** setting.

Baking Control on **Medium**.

	<b>1 lb. Loaf</b>	<b>1 1/2 lb. Loaf</b>
Water	<b>3/4 cup</b>	<b>1 cup</b>
Oil	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Molasses	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Salt	<b>1 tsp.</b>	<b>1 1/2 tsp.</b>
Fennel Seeds	<b>2 tsp.</b>	<b>1 tbsp.</b>
Caraway Seeds	<b>1 tbsp.</b>	<b>2 tbsp.</b>
Bread Flour	<b>1 3/4 cups</b>	<b>2 cups</b>
Rye Flour	<b>1/2 cup</b>	<b>1 cup</b>
RED STAR®		
Active Dry Yeast	<b>1 1/2 tsp.</b>	<b>2 1/4 tsp.</b>

---

## Light Rye Bread

Use **Normal** setting.

Baking Control on **Medium**.

	<b>1 lb. Loaf</b>	<b>1 1/2 lb. Loaf</b>
Water	<b>3/4 cup</b>	<b>1 cup+1 tbsp.</b>
Oil	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Sugar	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Salt	<b>1 tsp.</b>	<b>1 1/2 tsp.</b>
Anise	<b>3/4 tsp.</b>	<b>1 tsp.</b>
Caraway Seeds	<b>3/4 tsp.</b>	<b>1 tsp.</b>
Dry Milk	<b>2 tbsp.</b>	<b>3 tbsp.</b>
Bread Flour	<b>1 3/4 cups</b>	<b>2 cups</b>
Rye Flour	<b>1/2 cup</b>	<b>1 cup</b>
RED STAR®		
Active Dry Yeast	<b>1 1/2 tsp.</b>	<b>2 1/4 tsp.</b>

---

## Caraway Dill Rye Bread

Use **Dough** setting.

Milk	<b>1 cup</b>
Water	<b>3/4 cup</b>
Oil	<b>2 tbsp.</b>
Sugar	<b>2 tbsp.</b>
Salt	<b>1 1/2 tsp.</b>
Caraway Seeds	<b>2 tsp.</b>
Dill Seed	<b>2 tsp.</b>
Bread Flour	<b>3 cups</b>
Rye Flour	<b>1 1/2 cups</b>
RED STAR®	
Active Dry Yeast	<b>4 1/2 tsp.</b>

Remove the dough from the machine. Punch down. Divide the dough in half. On a lightly floured surface, roll or pat each half to a 14x7-inch rectangle. Starting with shorter side, roll up tightly, pressing dough into roll with each turn. Pinch edges and ends to seal. Place in greased 8x4-inch bread pans. Cover; let rise in warm place until almost doubled, 30 to 40 minutes. Bake at 375° for 35 to 40 minutes until golden brown. Remove from pans; cool.



---

## Whole Wheat Bread

Use **Normal** setting.

Baking Control on **Medium**.

	1 Lb. LOAF	1 1/2 Lb. LOAF
Water	3/4 cup	1 cup+1 tbsp.
Oil	2 tbsp.	3 tbsp.
Brown Sugar	2 tbsp.	3 tbsp.
Salt	1 tsp.	1 1/2 tsp.
Dry Milk	1 tbsp.	2 tbsp.
Bread Flour	1 3/4 cups	2 cups
Whole Wheat Flour	1/2 tsp.	1 cup
RED STAR®		
Active Dry Yeast	1 1/2 tsp.	2 1/4 tsp.

---

## 100% Whole Wheat Bread

Use **Whole Wheat** setting.

Baking Control on **Medium**.

	1 Lb. LOAF	1 1/2 Lb. LOAF
Water	3/4 cups	1 cup
Oil	2 tbsp.	3 tbsp.
Sugar	2 tbsp.	3 tbsp.
Salt	1 tsp.	1 1/2 tsp.
Whole		
Wheat Flour	2 1/4 cups	3 cups
Red Star® Active		
Dry Yeast	1 1/2 tsp.	2 1/4 tsp.

**Cooks Notes:** For higher volume use 1 tablespoon of vital white gluten or gluten per cup of whole wheat flour.

---

## European Walnut Whole Wheat Bread

Use **Whole Wheat** setting.

Baking Control on **Medium**.

Egg Whites and	2
and enough Water to equal	1 1/4 cups
Oil	2 1/2 tbsp.
Lemon Juice	1 tsp.
Molasses	1/4 cup
Salt	2 tsp.
Cinnamon	1 1/4 tsp.
Whole Wheat Flour	4 cups
RED STAR® Active Dry Yeast	1 tbsp.
Raisins	3/4 cup
Walnuts	1/2 cup

---

---

## Applesauce Bread – Quick Bread

Use **Dough** setting, then **Bake** setting.  
Baking Control on **Light**.

All-Purpose Flour	<b>2 cups</b>
Baking Powder	<b>1 tsp.</b>
Baking Soda	<b>1/2 tsp.</b>
Sugar	<b>1/2 cup</b>
Oil	<b>3 tbsp.</b>
Eggs	<b>2</b>
Unsweetened Applesauce	<b>2/3 cup</b>
Cinnamon	<b>1 1/2 tsp.</b>

Mix the bread for 3 to 5 minutes until all ingredients are thoroughly combined. To do so, start the machine. The clock display will read "1:20." If necessary, use a rubber spatula to push the dough from the sides of the bread pan. When the clock display reads between "1:17" and "1:15," press STOP until clock display reads "0:00." Do not continue mixing. Smooth out the top of the loaf with the rubber spatula.

Select the **BAKE** setting and press **START**. The **BAKE** cycle is 50 minutes. To test the bread for doneness, insert a toothpick into the center top. Remove the toothpick. If the bread is done, the toothpick will come out clean. If there is dough on the toothpick, reset the machine on **BAKE** and continue to bake an additional 10 to 15 minutes. Test again with toothpick to assure the bread is completely baked. Remove the pan from the machine but allow the bread to remain in the pan for 10 minutes. Then remove the bread to cool on a rack.

---

## Virginia's Irish Soda Bread – Quick Bread

Use **Dough** setting, then **Bake** setting.  
Baking Control on **Light**.

All-Purpose Flour	<b>4 cups</b>
Sugar	<b>1/2 cup</b>
Salt	<b>1 1/2 tsp.</b>
Baking Soda	<b>1 tsp.</b>
Raisins	<b>1/2 cup</b>
Buttermilk	<b>2 cups</b>

Mix the bread for 3 to 5 minutes until all ingredients are thoroughly combined. To do so, start the machine. The clock display will read "1:20." If necessary, use a rubber spatula to push the dough from the sides of the bread pan. When the clock display reads between "1:17" and "1:15," press STOP until clock display reads "0:00." Do not continue mixing. Smooth out the top of the loaf with the rubber spatula.

Select the **BAKE** setting and press **START**. The **BAKE** cycle is 50 minutes. To test the bread for doneness, insert a toothpick into the center top. Remove the toothpick. If the bread is done, the toothpick will come out clean. If there is dough on the toothpick, reset the machine on **BAKE** and continue to bake an additional 10 to 15 minutes. Test again with toothpick to assure the bread is completely baked. Remove the pan from the machine but allow the bread to remain in the pan for 10 minutes. Then remove the bread to cool on a rack.

---

## Banana Bread – Quick Bread

Use **Dough** setting, then **Bake** setting.  
Baking Control on **Light**.

All-Purpose Flour	<b>2 cups</b>
Baking Powder	<b>1 tsp.</b>
Baking Soda	<b>1/2 tsp.</b>
Sugar	<b>3/4 cup</b>
Oil	<b>3 tbsp.</b>
Eggs	<b>2</b>
Ripe Bananas	<b>2 medium size, peeled and cut in half</b>

Mix the bread for 3 to 5 minutes until the bananas are mashed and all ingredients are thoroughly combined. To do so, start the machine. The clock display will read "1:20." If necessary, use a rubber spatula to push the dough from the sides of the bread pan. When the clock display reads between "1:17" and "1:15," press STOP until clock display reads "0:00." Do not continue mixing. Smooth out the top of the loaf with the rubber spatula.

Select the **BAKE** setting and press **START**. The **BAKE** cycle is 50 minutes. To test the bread for doneness, insert a toothpick into the center top. Remove the toothpick. If the bread is done, the toothpick will come out clean. If there is dough on the toothpick, reset the machine on **BAKE** and continue to bake an additional 10 to 15 minutes. Test again with toothpick to assure the bread is completely baked. Remove the pan from the machine but allow the bread to remain in the pan for 10 minutes. Then remove the bread to cool on a rack.

---

---

## Pumpkin Bread – Quick Bread

Use **Dough** setting, then **Bake** setting.  
Baking Control on **Light**.

All-Purpose Flour	<b>2 cups</b>
Baking Powder	<b>1 tsp.</b>
Baking Soda	<b>1/2 tsp.</b>
Sugar	<b>1/2 cup</b>
Oil	<b>3 tbsp.</b>
Egg	<b>1</b>
Canned Pumpkin	<b>3/4 cup</b>
Cinnamon	<b>1 tsp.</b>
Nutmeg	<b>1/4 tsp.</b>
Raisins	<b>1/2 cup</b>
Slivered Almonds	<b>1/4 cup</b>

Mix the bread for 3 to 5 minutes until all ingredients are thoroughly combined. To do so, start the machine. The clock display will read "1:20." If necessary, use a rubber spatula to push the dough from the sides of the bread pan. When the clock display reads between "1:17" and "1:15," press STOP until clock display reads "0:00." Do not continue mixing. Smooth out the top of the loaf with the rubber spatula.

Select the BAKE setting and press START. The BAKE cycle is 50 minutes. To test the bread for doneness, insert a toothpick into the center top. Remove the toothpick. If the bread is done, the toothpick will come out clean. If there is dough on the toothpick, reset the machine on BAKE and continue to bake an additional 10 to 15 minutes. Test again with toothpick to assure the bread is completely baked. Remove the pan from the machine but allow the bread to remain in the pan for 10 minutes. Then remove the bread to cool on a rack.

---

## Cranberry Nut Bread – Quick Bread

Use **Dough** setting, then **Bake** setting.  
Baking Control on **Light**.

All-Purpose Flour	<b>2 cups</b>
Baking Powder	<b>1 1/2 tsp.</b>
Baking Soda	<b>1/2 tsp.</b>
Sugar	<b>1 cup</b>
Salt	<b>1 tsp.</b>
Oil	<b>2 tbsp.</b>
Egg	<b>1</b>
Walnuts	<b>1/2 cup</b>
Fresh Cranberries	<b>2 cups</b>

Mix the bread for 3 to 5 minutes until cranberries are broken and all ingredients are thoroughly combined. To do so, start the machine. The clock display will read "1:20." If necessary, use a rubber spatula to push the dough from the sides of the bread pan. When the clock display reads between "1:17" and "1:15," press STOP until clock display reads "0:00." Do not continue mixing. Smooth out the top of the loaf with the rubber spatula. Select the BAKE setting and press START. The BAKE cycle is 50 minutes. To test the bread for doneness, insert a toothpick into the center top. Remove the toothpick. If the bread is done, the toothpick will come out clean. If there is dough on the toothpick, reset the machine on BAKE and continue to bake an additional 10 to 15 minutes. Test again with toothpick to assure the bread is completely baked. Remove the pan from the machine but allow the bread to remain in the pan for 10 minutes. Then remove the bread to cool on a rack.

---

## 2 Minute Flaky Oil Pastry

Use **Dough** setting.

Cold Water            **1/2 cup**  
Oil                      **1 cup**  
Salt                     **1 tsp.**  
All-Purpose Flour      **4 cups**

NOTE: Remove the lid for viewing.  
This is a quick process. Watch closely.

Place ingredients into the pan in the order given. Press START. The clock display will read "1:20." A dough ball will begin to form in one minute. If necessary, use a rubber spatula to push the dough from the sides of the bread pan. When the clock display reads "1:18," press STOP until the clock display reads "0:00." Do not continue mixing.

Makes enough dough for two double crust 8 or 9-inch pies.

---

## 2 Minute Plain Pastry

Use **Dough** setting.

Cold Water            **1/2 cup**  
Shortening            **1 cup**  
Salt                     **1 tsp.**  
All-Purpose Flour      **3 cups**

NOTE: Remove the lid for viewing.  
This is a quick process. Watch closely.

Place ingredients into the pan in the order given. Press START. The clock display will read "1:20." A dough ball will begin to form in one minute. If necessary, use a rubber spatula to push the dough from the sides of the bread pan. When the clock display reads "1:18," press STOP until the clock display reads "0:00." Do not continue mixing.

Makes enough dough for two double crust 8 or 9-inch pies.

---

---

## Holiday Bread - Stollen

Use *Dough* setting.

Milk	1/2 cup
Water	1/2 cup
Butter	1/3 cup
Eggs	2
Sugar	1/3 cup
Salt	1 tsp.
All-Purpose Flour	4 1/2 cups
Candied Cherries	1/2 cup
Chopped Citron	1/4 cup
Raisins	1/4 cup
Pecans	1/4 cup
RED STAR®	
Active Dry Yeast	4 1/2 tsp.

Remove the dough from the machine. Punch down. Divide the dough in half. On a lightly floured surface, roll or pat each half to a 14x8-inch oval. Spread with softened butter. Fold in half lengthwise and curve into a crescent. Press folded edge firmly to partially seal. Place on a greased cookie sheet. Cover; let rise in warm place until doubled about 40 minutes. Bake at 350° for 25 to 30 minutes until golden brown. Remove from cookie sheet; cool. Drizzle with your favorite powdered sugar glaze and garnish with additional cherries and nuts if desired.

---

## Pizza Crust

Use *Dough* setting.

All-Purpose Flour	2 1/2 cups
Salt	1 1/2 tsp.
Water	1 cup
Oil	2 tbsp.
RED STAR®	
Active Dry Yeast	2 1/4 tsp.

Remove the dough from the machine. Punch down. Divide the dough in half. Press each half into a greased 12-inch round pizza pan sprinkled with cornmeal. Prebake for 10 to 12 minutes at 400° until edges of crust begin to turn a light golden brown. Add desired toppings and bake at 400° for 15 minutes.

---

## Cottage Cheese Whole Wheat Rolls - 12 Rolls

Use *Dough* setting.

Water	1/2 cup
Egg	1
Cottage Cheese	1 1/2 cups
Shortening	1/4 cup
Sugar	3 tbsp.
Salt	1 1/2 tsp.
Baking Soda	1/2 tsp.
Dill Weed	2 tsp.
Bread Flour	2 cups
Whole Wheat Flour	2 cups
RED STAR®	
Active Dry Yeast	2 1/4 tsp.

Remove the dough from the machine. Punch down. Divide the dough in half. Press each half of dough evenly into greased 8-inch square cake pan. With sharp knife, cut dough into 12 rolls, cutting almost to the bottom of the pan. Brush with melted butter. Cover; let rise in warm place about 30 minutes. Bake at 375° for 20 to 25 minutes until golden brown. Remove from pan. Break apart into rolls; serve warm.

---

## White Rolls - 12 Rolls

Use *Dough* setting.

Water	1 cup
Oil	2 tbsp.
Sugar	2 tbsp.
Salt	1 1/2 tsp.
Bread Flour	3 cups
Red Star®	
Active Dry Yeast	2 1/4 tsp.

Remove the dough from the machine. Punch down. Divide the dough into 12 equal pieces. Round into smooth balls. Place in a greased muffin pan. Cover; let rise in warm place until about double, 25 to 30 minutes. Bake at 400° for 10 to 12 minutes until golden brown. Remove from muffin pan; cool.

---

## Quick Italian Rolls - 16 Rolls

Use *Dough* setting.

Water	1/2 cup
Milk	1 cup
Egg	1
Butter	2 tbsp.
Sugar	2 tbsp.
Garlic Salt	2 tsp.
Italian Seasoning	1 tsp.
Parmesan Cheese	1/2 cup
Bread Flour	4 cups
RED STAR®	
Active Dry Yeast	2 1/4 tsp.

Remove the dough from the machine. Punch down. Divide the dough into 4 parts. Divide each part into 4 pieces. Shape each piece into a smooth ball. Dip tops into melted butter and 1/4 cup cheese. Place in well greased 13x9-inch cake pan or two 9-inch layer cake pans. Cover; let rise in warm oven about 10 minutes. Bake at 375° for 20 minutes until golden brown. Remove from pan; cool.

---

## Plain Bagels - 12 Bagels

Use *Dough* setting.

Water	<b>1 2/3 cups</b>
Sugar	<b>1/4 cup</b>
Salt	<b>2 tsp.</b>
Bread Flour	<b>5 cups</b>
RED STAR®	
Active Dry Yeast	<b>1 tbsp.</b>

Remove the dough from the machine. Punch down. Divide the dough into 4 parts. Divide each part into 3 pieces. On lightly floured surface, shape each piece into a smooth ball. Punch a hole in the center with a finger. Pull dough gently to make a 1 to 2-inch hole. Heat 2 quarts water and 2 tablespoons sugar to boiling. Place a few bagels at a time in boiling water. Simmer 3 minutes, turning once. Remove with a slotted spoon. Place on greased cookie sheet. Brush tops with 1 slightly beaten egg white; sprinkle with poppy or sesame seeds. Bake at 375° for 20 to 25 minutes until golden brown. Remove from cookie sheet; cool.

---

## Egg Bagels - 12 Bagels

Use *Dough* setting.

Water	<b>1 cup+2 tbsp.</b>
Eggs	<b>2</b>
Sugar	<b>1/4 cup</b>
Salt	<b>2 tsp.</b>
Bread Flour	<b>5 cups</b>
RED STAR®	
Active Dry Yeast	<b>1 tbsp.</b>

Remove the dough from the machine. Punch down. Divide the dough into 4 parts. Divide each part into 3 pieces. On lightly floured surface, shape each piece into a smooth ball. Punch a hole in the center with a finger. Pull dough gently to make a 1 to 2-inch hole. Heat 2 quarts water and 2 tablespoons sugar to boiling. Place a few bagels at a time in boiling water. Simmer 3 minutes, turning once. Remove with a slotted spoon. Place on greased cookie sheet. Brush tops with 1 slightly beaten egg white; sprinkle with poppy or sesame seeds. Bake at 375° for 20 to 25 minutes until golden brown. Remove from cookie sheet; cool.

---

## Pasta

Use **Dough** setting.

All-Purpose Flour	<b>2 cups</b>
Semolina Flour	<b>1 cup</b>
Salt	<b>1 tsp.</b>
Olive Oil	<b>1 tbsp.</b>
Water	<b><sup>3</sup>/<sub>4</sub> cup+2 tbsp.</b>

---

## Egg Pasta

Use **Dough** setting.

All-Purpose Flour	<b>2 cups</b>
Semolina Flour	<b>1 cup</b>
Salt	<b>1 tsp.</b>
Olive Oil	<b>1 tbsp.</b>
Eggs	<b>4</b>

---

*The following instructions can be used for either recipe of pasta or egg pasta:*

Place all ingredients into the bread pan. Select the DOUGH setting. Allow the dough to mix for three minutes to form a soft, sticky ball. To do so, start the machine. The clock display will read "1:20." A dough ball will begin to form in one minute. If necessary, use a rubber spatula to push the dough from the sides of the bread pan. When the clock display reads "1:17," press STOP until the clock display reads "0:00." Do not continue mixing. On a floured surface, roll out dough to a 1/8-inch thickness; cut into desired shapes. Dough may also be used with a manual pasta machine.

---

## How to Use the Magic Chef® Bread Machine as a Rice Cooker:

Use **Bake** setting.

The Magic Chef® Bread Machine will cook all the different kinds of rice except quick-cooking rice.

- Measure the rice and water according to the directions on the rice package and place in the bread pan.
- Select BAKE setting and then press START.
- Cooking times on the package of rice will vary; but in the Magic Chef® Bread Machine, all rice will need the fifty minutes to be completely cooked.
- Safeguard the non-stick coating of the bread pan by always using plastic or rubber coated utensils.



---

## BREAD MACHINE APPLE BUTTER

8 medium apples  
1 cup water  
2 cups sugar  
1 teaspoon cinnamon  
 $\frac{1}{8}$  teaspoon cloves  
 $\frac{1}{4}$  cup lemon juice  
1 package powdered pectin

**TO PREPARE FRUIT:** Wash fruit, removing and discarding any stems and cut in 8 wedges. Place apples and water into bread pan. Select BAKE setting and cook fruit for entire cycle. (If apples are not tender after one cycle, repeat BAKE cycle.) Press STOP. Remove fruit and strain with either food mill or damp jelly bag.

**TO MAKE BUTTER:** Place apples and remaining ingredients into bread pan. Stir using DOUGH setting for 5 minutes. Press STOP. Select BAKE setting and cook for entire cycle. Press STOP. Remove pan from machine and pour into sterilized jars or containers. If jars are not going to be sealed with hot lids, refrigerate or freeze butter for future use.

---

## BREAD MACHINE FRESH STRAWBERRY PRESERVES

2 quarts strawberries (4 cups frozen strawberries, thawed)  
 $\frac{1}{4}$  cup lemon juice  
7 cups sugar  
1 package powdered pectin

**TO PREPARE FRUIT:** Sort and wash fruit, removing and discarding any stems. Place fruit into bread pan. Select DOUGH setting and process fruit for 5 minutes. Press STOP. Select BAKE cycle and cook fruit for entire cycle. Press STOP.

**TO MAKE PRESERVES:** Add remaining ingredients to strawberries in bread pan. Stir using DOUGH setting for 5 minutes. Press STOP. Select BAKE setting and cook for entire cycle. Press STOP. Remove pan from machine, discard any foam and pour into sterilized jars or containers.

If jars are not going to be sealed with hot lids, refrigerate or freeze preserves for future use.

---

## BREAD MACHINE GRAPE JELLY

**3 pounds fresh grapes**

**5 1/2 cups sugar**

**2 tablespoons plus 1 teaspoon powdered pectin**

**TO PREPARE FRUIT:** Sort and wash fruit, removing and discarding any stems. Place fruit into bread pan. Select DOUGH setting and process fruit for 5 minutes. Press STOP. Select BAKE setting and cook fruit for entire cycle. Press STOP. Remove fruit and strain with either food mill or damp jelly bag.

**TO MAKE JELLY:** Measure juice, if necessary, add enough water to yield 4 cups. Place juice and remaining ingredients into bread pan. Stir using DOUGH setting for 5 minutes. Press STOP. Select BAKE setting and cook for entire cycle. Press STOP. Remove pan from machine and pour into sterilized jars or containers.

If jars are not going to be sealed with hot lids, refrigerate or freeze jelly for future use.