

# RECIPE BOOKLET

From fabulous recipes to delicious family favorites –  
warm, fresh bread whenever you want it!



**Cuisinart**<sup>®</sup>  
Compact Automatic Bread Maker

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# BASIC WHITE BREAD

White Program  
Delay Start Timer - Yes

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
<b>Water, room temperature</b>	<b>1½ cups</b>	<b>1 cup + 2 tablespoons</b>	<b>¾ cup</b>
<b>Unsalted butter, room temperature, cut into ½-inch pieces</b>	<b>3 tablespoons</b>	<b>2 tablespoons + 1 teaspoon</b>	<b>1½ tablespoons</b>
<b>Granulated sugar</b>	<b>1 tablespoon</b>	<b>2 teaspoons</b>	<b>1½ teaspoons</b>
<b>Kosher salt</b>	<b>1½ teaspoons</b>	<b>1¼ teaspoons</b>	<b>¾ teaspoon</b>
<b>Unbleached, all-purpose flour</b>	<b>4 cups</b>	<b>3 cups</b>	<b>2 cups</b>
<b>Nonfat dry milk</b>	<b>¼ cup</b>	<b>3 tablespoons</b>	<b>2 tablespoons</b>
<b>Yeast, active dry, instant or bread machine</b>	<b>1½ teaspoons</b>	<b>1 teaspoon</b>	<b>¾ teaspoon</b>

- Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the White program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

*Nutritional information per serving (2-ounce slice):*

*Calories 96 (15% from fat) • carb. 18g • pro. 3g • fat 2g • sat. fat 1g • chol. 5mg • sod. 189mg • calc. 10mg • fiber 0g*

## TO PREPARE USING THE ULTRA-FAST PROGRAM (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## OATMEAL BREAD

White Program  
Delay Start Timer - No

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
Whole milk, room temperature	1¼ cups	1 cup	¾ cup
Unsalted butter, room temperature, cut into ½-inch pieces	2½ tablespoons	2 tablespoons	1½ tablespoons
Maple syrup* (or honey)	2 tablespoons	1½ tablespoons	1 tablespoon
Kosher salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Unbleached, all-purpose flour	3¾ cups	3 cups	2¼ cups
Old-fashioned oats* (not quick cooking)	1 cup	¾ cup	½ cup
Yeast, active dry, instant or bread machine	2¼ teaspoons	2 teaspoons	1¾ teaspoons

\* For a sweeter bread, increase the maple syrup by ½ tablespoon, substitute your favorite granola for the oats, and add ½ teaspoon ground cinnamon.

- Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the White program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*

*Calories 117 (17% from fat) • carb. 21g • pro. 3g • fat 2g • sat. fat 1g • chol. 6mg • sod. 134mg • calc. 21mg • fiber 1g*

### TO PREPARE USING THE ULTRA-FAST PROGRAM (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## CINNAMON SWIRL BREAD

White Program — Delay Start Timer - No

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
<b>DOUGH:</b>			
Whole milk, room temperature	1¼ cups	1 cup	¾ cup
Unsalted butter, room temperature, ½-inch pieces	2½ tablespoons	2 tablespoons	1½ tablespoons
Egg, large, room temperature	1	1	1
Kosher salt	1 teaspoon	1 teaspoon	½ teaspoon
Granulated sugar	1½ tablespoons	1 tablespoon	1 tablespoon
Unbleached, all-purpose flour	4 cups	3½ cups	2½ cups
Yeast, active dry, instant or bread machine	2 teaspoons	2 teaspoons	1¾ teaspoons
<b>CINNAMON SWIRL:</b>			
Granulated sugar	⅓ cup	¼ cup	3 tablespoons
Ground cinnamon	2½ teaspoons	2 teaspoons	1½ teaspoons
Raisins (optional)	1¼ cups	1 cup	¾ cup

- Put all dough ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure the bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the White program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- While the dough is mixing and resting, prepare the Cinnamon Swirl: In a small bowl, combine the Cinnamon Swirl ingredients. Reserve.
- When paddle signal sounds, pause the unit; remove dough. Place the dough on a floured surface. Roll the dough away from you into a rectangle, about ¼ inch thick and 16 inches in length. Sprinkle the surface with the Cinnamon Swirl mixture. Roll the dough into a tight cylinder from one short side to the other. Tuck the ends underneath the dough and fit back into the bread pan with the kneading paddle removed. Press START/STOP to continue.
- 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 (2-ounce slice):*

*Calories 141 (13% from fat) • carb. 28g • pro. 4g • fat 2g • sat. fat 1g • chol. 16mg • sod. 139mg • calc. 24mg • fiber 1g*

### TO PREPARE USING THE ULTRA-FAST PROGRAM (1- and 1½-pound loaves only)

Prepare ingredients replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, 1-1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. To begin the bread-making process and continue to Step 3.

## RYE BREAD

White Program—Delay Start Timer - Yes

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
Water, room temperature	1¾ cups	1¼ cups	1 cup
Kosher salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Unbleached, all-purpose flour	3 cups	1¾ cups	1¼ cups
Rye flour	2 cups	1¼ cups	¾ cup
Caraway seeds (optional)	1 tablespoon	2 teaspoons	1½ teaspoons
Yeast, active dry, instant or bread machine	1 tablespoon	2 teaspoons	1½ teaspoons

- Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the White program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*  
 Calories 66 (5% from fat) • carb. 15g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 127mg • calc. 1mg • fiber 2g

### TO PREPARE USING THE ULTRA-FAST PROGRAM (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## JALAPEÑO CHEDDAR BREAD

White Program — Delay Start Timer - No

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
Buttermilk, room temperature	1½ cups	1 cup	¾ cup
Hot pepper sauce	¾ teaspoon	½ teaspoon	¼ teaspoon
Unsalted butter, room temperature, cut into ½-inch pieces	3 tablespoons	2 tablespoons + 1 teaspoon	1½ tablespoons
Granulated sugar	1 tablespoon	2 teaspoons	1½ teaspoons
Kosher salt	1 teaspoon	¾ teaspoon	½ teaspoon
Unbleached, all-purpose flour	4 cups	3 cups	2 cups
Yeast, active dry, instant or bread machine	1½ teaspoons	1 teaspoon	¾ teaspoon
Jalapeño chile, seeded and finely chopped	2 chiles	1½ chiles	1 chile
Sharp Cheddar, shredded	1 cup	¾ cup	½ cup

- Put all ingredients (except for the jalapeño and Cheddar), in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the White program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- When the add-in signal sounds, add the jalapeño and cheese to the kneading bread dough.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*  
 Calories 108 (26% from fat) • carb. 16g • pro. 4g • fat 3g • sat. fat 2g • chol. 9mg • sod. 132mg • calc. 45mg • fiber 0g

### TO PREPARE USING THE ULTRA-FAST PROGRAM (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## FRENCH BREAD LOAF

French Program  
Delay Start Timer - Yes

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
Water, room temperature	1½ cups	1¼ cups	1 cup + 1 tablespoon
Kosher salt	1½ teaspoons	1½ teaspoons	¾ teaspoon
Unbleached, all-purpose flour	4 cups	3¼ cups	2¼ cups + 2 tablespoons
Yeast, active dry, instant or bread machine	1½ teaspoons	1¼ teaspoons	1 teaspoon

- Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the French program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*

*Calories 73 (0% from fat) • carb. 13g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 159mg • calc. 1mg • fiber 0g*

### **TO PREPARE USING THE ULTRA-FAST PROGRAM** (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## RUSTIC ITALIAN LOAF

French Program  
Delay Start Timer - Yes

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
Water, room temperature	1½ cups	1 cup	¾ cup
Olive oil	2 tablespoons	1½ tablespoons	1 tablespoon
Kosher salt	2 teaspoons	1½ teaspoons	1 teaspoon
Granulated sugar	1 teaspoon	¾ teaspoon	½ teaspoon
Unbleached, all-purpose flour	4 cups	3 cups	2 cups
Wheat bran (unprocessed, coarse)	½ cup	⅓ cup	¼ cup
Yeast, active dry, instant or bread machine	1½ teaspoons	1¼ teaspoons	1 teaspoon
Sesame seeds, optional	1 tablespoon	2 teaspoons	1½ teaspoons

- Put all ingredients (except for optional sesame seeds), in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the French program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Sprinkle with sesame seeds, if desired, 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.

*Nutritional information per serving (2-ounce slice):*

*Calories 112 (9% from fat) • carb. 24g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 191mg • calc. 1mg • fiber 1g*

### **TO PREPARE USING THE ULTRA-FAST PROGRAM** (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## COUNTRY FRENCH BREAD WITH OLIVES & ROSEMARY

French Program  
Delay Start Timer - Yes, but must be present to add olives

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
Water, room temperature	1½ cups	1 cup + 2 tablespoons	¾ cup
Olive oil	1 tablespoon	2 teaspoons	1½ teaspoons
Kosher salt	1½ teaspoons	1¼ teaspoons	¾ teaspoon
Honey	1 teaspoon	1 teaspoon	½ teaspoon
Rosemary, fresh and chopped	1 tablespoon	2 teaspoons	1 teaspoon
Unbleached, all-purpose flour	2½ cups	2 cups	1½ cups
Whole-wheat flour	1½ cups	1 cup	½ cup
Rye flour	½ cup	¼ cup	3 tablespoons
Yeast, active dry, instant or bread machine	1½ teaspoons	1¼ teaspoons	1 teaspoon
Kalamata olives, pitted, drained, patted dry, and halved	1 cup	¾ cup	½ cup

- Put all ingredients (except olives), in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into Cuisinart® Bread Maker.
- Press the PROG button to select the French program. Select desired Loaf Size. Press START/STOP to begin the bread-making process.
- When the add-in signal sounds, add the olives. If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*

*Calories 81 (14% from fat) • carb. 15g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 184mg • calc. 4mg • fiber 1g*

### **TO PREPARE USING THE ULTRA-FAST PROGRAM** (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## PARMESAN PEPPERCORN FRENCH BREAD

French Program  
Delay Start Timer - No

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
Water, room temperature	1¼ cups	1 cup	¾ cup
Olive oil	¼ cup	3 tablespoons	2 tablespoons
Kosher salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Unbleached, all-purpose flour	3¾ cups	3 cups	2¼ cups
Parmesan cheese, grated	¾ cup	½ cup	⅓ cup
Black pepper, freshly ground	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast, active dry, instant or bread machine	1½ teaspoons	1¼ teaspoons	1 teaspoon

- Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the French program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*

*Calories 101 (29% from fat) • carb. 15g • pro. 4g • fat 3g • sat. fat 1g • chol. 3mg • sod. 184mg • calc. 41mg • fiber 0g*

### **TO PREPARE USING THE ULTRA-FAST PROGRAM** (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## SEMOLINA BREAD WITH FENNEL & GOLDEN RAISINS

French Program

Delay Start Timer - Yes, but must be present to add raisins

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
Water, room temperature	1¾ cups	1¼ cups + 1 tablespoon	¾ cup + 2 tablespoons
Kosher salt	2 teaspoons	1½ teaspoons	1 teaspoon
Fennel seeds	2 teaspoons	1½ teaspoons	1 teaspoon
Granulated sugar	1 teaspoon	¾ teaspoon	½ teaspoon
Semolina flour	3 cups	2¼ cups	1½ cups
Unbleached, all-purpose flour	1 cup	¾ cup	½ cup
Yeast, active dry, instant or bread machine	1½ teaspoons	1¼ teaspoons	1 teaspoon
Golden raisins	¾ cup	⅔ cup	½ cup

- Put all ingredients (except for the raisins), in the order listed, into bread pan fitted with the kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the French program. Select desired Loaf Size. Press START/STOP to begin the bread-making process.
- When the add-in signal sounds, add the raisins. If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*

Calories 106 (3% from fat) • carb. 23g • pro. 3g • fat 1g • sat. fat 0g • chol. 0mg • sod. 192mg • calc. 7mg • fiber 1g

### TO PREPARE USING THE ULTRA-FAST PROGRAM (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## BASIC WHOLE WHEAT BREAD

Whole Wheat Program

Delay Start Timer - Yes

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
Water, room temperature	1¾ cups	1 cup	¾ cup
Kosher salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Unsalted butter, room temperature, cut into ½-inch pieces	2½ tablespoons	2 tablespoons	1½ tablespoons
Granulated sugar	2 tablespoons	1½ tablespoons	1 tablespoon
Whole-wheat flour	2½ cups	2 cups	1½ cups
Unbleached, all-purpose flour	1½ cups	1 cup + 2 tablespoons	¾ cup + 2 tablespoons
Rye flour	2 tablespoons	1½ tablespoons	1 tablespoon
Yeast, active dry, instant or bread machine	1 tablespoon	2¼ teaspoons	2 teaspoons

- Put all ingredients, in the order listed, into bread pan fitted with the kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the Whole Wheat program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*

Calories 77 (20% from fat) • carb. 13g • pro. 2g • fat 1g • sat. fat 1g • chol. 3mg • sod. 127mg • calc. 10mg • fiber 2g

### TO PREPARE USING THE ULTRA-FAST PROGRAM (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## MULTIGRAIN CEREAL WHEAT BREAD

Whole Wheat Program  
Delay Start Timer - No

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
Water, room temperature	1¼ cups	¾ cup + 3 tablespoons	½ cup + 2 tablespoons
Plain, fat-free yogurt	1/3 cup	¼ cup	3 tablespoons
Unsalted butter, room temperature, cut into ½-inch pieces	3 tablespoons	2 tablespoons	1½ tablespoons
Light brown sugar, packed	2 tablespoons	4 teaspoons	1 tablespoon
Kosher salt	1½ teaspoons	1 teaspoon	¾ teaspoon
Whole-wheat flour	2 cups	1½ cups	1 cup
Unbleached, all-purpose flour	2 cups	1½ cups	1 cup
Multigrain cereal flakes	2 <sup>2</sup> / <sub>3</sub> cups	2 cups	1 <sup>1</sup> / <sub>3</sub> cups
Yeast, active dry, instant or bread machine	2½ teaspoons	2 teaspoons	1¼ teaspoons

- Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the Whole Wheat program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*

*Calories 84 (15% from fat) • carb. 16g • pro. 3g • fat 1g • sat. fat 1g • chol. 3mg • sod. 130mg • calc. 12mg • fiber 2g*

### TO PREPARE USING THE ULTRA-FAST PROGRAM (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## NUTTY WHOLE-WHEAT BREAD

Whole Wheat Program  
Delay Start Timer - No

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
Low-fat buttermilk, room temperature	1½ cups	1¼ cups	1 cup
Kosher salt	1 teaspoon	¾ teaspoon	½ teaspoon
Unsalted butter, room temperature, cut into ½-inch pieces	1½ tablespoons	1 tablespoon	1 tablespoon
Pure maple syrup	1½ tablespoons	1 tablespoon	1 tablespoon
Whole-wheat flour	2¼ cups	2 cups	1½ cups
Unbleached, all-purpose flour	1¼ cups	1 cup	¾ cup
Yeast, active dry, instant or bread machine	1 tablespoon	2¼ teaspoons	2 teaspoons
Mixed nuts and seeds (e.g., walnuts, pecans, pumpkin seeds, sunflower seeds)	¾ cup	¾ cup	½ cup

- Put all ingredients (except the mixed nuts and seeds), in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the Whole Wheat program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- When the add-in signal sounds, add the mixed nuts and seeds. If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*

*Calories 129 (30% from fat) • carb. 19g • pro. 4g • fat 5g • sat. fat 1g • chol. 3mg • sod. 103mg • calc. 32mg • fiber 2g*

### TO PREPARE USING THE ULTRA-FAST PROGRAM (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.



## WHEAT BRAN BREAD

Whole Wheat Program  
Delay Start Timer - Yes

Ingredients	Large 2-pound loaf	Medium 1½-pound loaf	Small 1-pound loaf
Water, room temperature	1½ cups	1 cup + 2 tablespoons	1 cup
Kosher salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Unsalted butter, room temperature, cut into ½-inch pieces	1½ tablespoons	1 tablespoon	1 tablespoon
Molasses	2 tablespoons	1½ tablespoons	1 tablespoon
Whole-wheat flour	2¼ cups	2 cups	1½ cups
Unbleached, all-purpose flour	1½ cups	1 cup	¾ cup
Oats, not quick cooking	½ cup + 2 tablespoons	½ cup	¼ cup
Wheat bran	½ cup + 2 tablespoons	½ cup	¼ cup
Yeast, active dry, instant or bread machine	1 tablespoon	2¼ teaspoons	2 teaspoons

- Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the Whole Wheat program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*

*Calories 99 (11% from fat) • carb. 19g • pro. 3g • fat 1g • sat. fat 1g • chol. 2mg • sod. 128mg • calc. 13mg • fiber 3g*

### **TO PREPARE USING THE ULTRA-FAST PROGRAM** (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## CHALLAH LOAF

Sweet Program  
Delay Start Timer - No

Ingredients	Medium 1½-pound loaf	Small 1-pound loaf
Water, room temperature	¾ cup	½ cup
Unsalted butter, room temperature, cut into ½-inch pieces	5 tablespoons	4 tablespoons
Large egg, room temperature	1 egg	1 egg
Kosher salt	1 teaspoon	¾ teaspoon
Granulated sugar	3 tablespoons	2½ tablespoons
Unbleached, all-purpose flour	3 cups	2¼ cups
Yeast, active dry, instant or bread machine	1½ teaspoons	1¼ teaspoons

- Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the Sweet program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*

*Calories 108 (28% from fat) • carb. 17g • pro. 2g • fat 3g • sat. fat 2g • chol. 19mg • sod. 131mg • calc. 2mg • fiber 0g*

### **TO PREPARE USING THE ULTRA-FAST PROGRAM** (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## BRIOCHE LOAF

Sweet Program  
Delay Start Timer - No

Ingredients	Medium 1½-pound loaf	Small 1-pound loaf
Whole milk, room temperature	½ cup	¼ cup
Unsalted butter, room temperature, cut into ½-inch pieces	6 tablespoons	4 tablespoons
Large egg, room temperature	3 eggs	2 eggs
Kosher salt	1 teaspoon	¾ teaspoon
Granulated sugar	1½ tablespoons	1 tablespoon
Nonfat powdered milk	1½ tablespoons	1 tablespoon
Unbleached, all-purpose flour	2¾ cups + 1 tablespoon	2 cups
Yeast, active dry, instant or bread machine	2¼ teaspoons	1¾ teaspoons

- Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the Sweet program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- 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 (2-ounce slice):*

*Calories 120 (36% from fat) • carb. 16g • pro. 4g • fat 5g • sat. fat 3g • chol. 42mg • sod. 145mg • calc. 20mg • fiber 0g*

### **TO PREPARE USING THE ULTRA-FAST PROGRAM** (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## PANETTONE LOAF

Sweet Program — Delay Start Timer - No

Ingredients	Medium 1½-pound loaf	Small 1-pound loaf
Whole milk, room temperature	½ cup	¼ cup
Unsalted butter, room temperature, cut into ½-inch pieces	4 tablespoons	2 tablespoons
Large egg, room temperature	2 eggs	1 egg
Kosher salt	¾ teaspoon	½ teaspoon
Granulated sugar	¼ cup	3 tablespoons
Unbleached, all-purpose flour	2¾ cups	2 cups
Grated orange zest	1 tablespoon	2 teaspoons
Anise seed	1 teaspoon	¾ teaspoon
Ground nutmeg	½ teaspoon	¼ teaspoons
Yeast, active dry, instant or bread machine	2 teaspoons	1¼ teaspoons
Mixed dried fruit (such as currants and/or candied citrus)	¾ cup	½ cup

- Put all ingredients (except for dried fruit), in the order listed, into bread pan fitted with kneading paddle. Secure the bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the Sweet program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- When the add-in signal sounds, add the dried fruit. If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- When the cycle is complete, remove the bread pan from the machine and transfer loaf to a wire rack to cool completely before slicing.

*Nutritional information per serving (2-ounce slice):*

*Calories 126 (23% from fat) • carb. 21g • pro. 3g • fat 3g • sat. fat 2g • chol. 28mg • sod. 107mg • calc. 17mg • fiber 1g*

### **TO PREPARE USING THE ULTRA-FAST PROGRAM** (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## CHOCOLATE CHERRY LOAF

Sweet Program—Delay Start Timer - No

Ingredients	Medium 1½-pound loaf	Small 1-pound loaf
Whole milk, room temperature	½ cup	½ cup
Unsalted butter, room temperature, cut into ½-inch pieces	¼ cup	3 tablespoons
Large egg, room temperature	2 eggs	1 egg
Kosher salt	¾ teaspoon	½ teaspoon
Granulated sugar	3 tablespoons	2 tablespoons
Unbleached, all-purpose flour	3 cups	2¼ cups
Yeast, active dry, instant or bread machine	1¾ teaspoons	1½ teaspoons
Bittersweet chocolate, roughly chopped	⅔ cup	½ cup
Dried cherries	½ cup	⅓ cup

- Put all ingredients (except for the chocolate and cherries), in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the Sweet program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- When paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle. Place the dough on a floured surface. Roll the dough out into a rectangle, about ¼ inch thick and 16 inches in length. Sprinkle the chocolate and cherries 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 into the bread pan (make sure the kneading paddle is removed) and press START/STOP to continue.
- When the cycle is complete, remove the bread pan from the machine and transfer loaf to a wire rack to cool completely before slicing.

*Nutritional information per serving (2-ounce slice):*

*Calories 155 (33% from fat) • carb. 23g • pro. 4g • fat 6g • sat. fat 3g • chol. 28mg • sod. 107mg • calc. 13mg • fiber 1g*

**TO PREPARE USING THE ULTRA-FAST PROGRAM** (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¾ teaspoons of rapid rise yeast for the 1-lb, loaf or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## BABKA

Sweet Program  
Delay Start Timer - No

Ingredients	Medium 1½-pound loaf	Small 1-pound loaf
<b>DOUGH:</b>		
Whole milk, room temperature	⅔ cup	½ cup
Unsalted butter, room temperature, cut into ½-inch pieces	4 tablespoons	3 tablespoons
Large egg, room temperature	2 eggs	1 egg
Pure vanilla extract	1 teaspoon	¾ teaspoon
Granulated sugar	3 tablespoons	2 tablespoons
Kosher salt	1 teaspoon	¾ teaspoon
Unbleached, all-purpose flour	3 cups	2 cups
Ground nutmeg	¼ teaspoon	1 to 2 pinches
Yeast, active dry, instant or bread machine	2 teaspoons	1½ teaspoons
<b>FILLING:</b>		
Granulated sugar	¼ cup	3 tablespoons
Ground cinnamon	2 teaspoons	1½ teaspoons
Cocoa powder	1 tablespoon	2 teaspoons
Kosher salt	Pinch	Pinch
<b>GLAZE:</b>		
Granulated sugar	½ cup	½ cup
Water	⅓ cup	⅓ cup

- Put all dough ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the Sweet program. Select desired Crust Color and Loaf Size. Press START/STOP to begin the bread-making process.
- While the dough is mixing and resting, prepare the filling. Put the filling ingredients into a small bowl and whisk to combine; reserve.

**CONTINUED...**

- When paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle. Place the dough on a floured surface. Roll the dough out into a rectangle, about ¼ inch thick and 16 inches in length. Sprinkle the filling 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 into the bread pan (make sure the kneading paddle is removed) and press START/STOP to continue.
- While the bread is baking, prepare the glaze. Combine the sugar and water in a small saucepan set over medium-high heat. Heat the mixture until the sugar is completely dissolved; reserve.
- When the cycle is complete, remove the bread pan from the machine and transfer babka to a wire rack. Immediately brush the sugar syrup glaze over the warm babka (any additional syrup can be cooled completely and stored in the refrigerator in an airtight container for up to 2 weeks).
- Cool the babka completely before slicing.

*Nutritional information per serving (2-ounce slice):*

*Calories 147 (17% from fat) • carb. 26g • pro. 3g • fat 3g • sat. fat 2g • chol. 28mg • sod. 147mg • calc. 16mg • fiber 1g*

#### **TO PREPARE USING THE ULTRA-FAST PROGRAM** (1- and 1½-pound loaves only)

Prepare ingredients for the 1- or 1½-pound loaf, replacing the yeast with 1¼ teaspoons of rapid rise yeast for the 1-lb. loaf, or 2½ teaspoons of rapid rise yeast for the 1½-lb. loaf. Secure the bread pan into the unit and select the Ultra-Fast program. Press START/STOP to begin the bread-making process and then continue to Step 3 in recipe above.

## **SANDWICH BREAD**

Gluten Free Program  
Delay Start Timer - No  
Makes one 1½-pound loaf

- |    |   |
|----|---|
| 1  | cup water, room temperature   |
| 4  | tablespoons (½ stick) unsalted butter, room temperature, cut into ½-inch pieces |
| 3  | large eggs, room temperature  |
| 1¼ | teaspoons kosher salt   |
| 3  | tablespoons granulated sugar  |
| 3¼ | cups gluten-free, all-purpose flour blend*                                      |
| 3  | tablespoons psyllium husk powder**  |
| 2  | teaspoons yeast, active dry, instant or bread machine                           |

- Put all ingredients, in the order listed, into bread pan fitted the kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
- Press the PROG button to select the Gluten Free program. Press START/STOP to begin the bread-making process.
- If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
- When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

\* There are a variety of gluten-free, all-purpose blends on the market that can be found in the baking section of most grocery stores. If you prefer to make your own gluten-free blend, use the following: 1½ cups brown rice flour; 1 cup white rice flour; ½ cup arrowroot flour; ¼ cup tapioca starch.

\*\* Psyllium husk powder can be found in the baking section of specialty grocery stores, or in the nutrition/health section of grocery stores (near fiber supplements). Do not use “whole psyllium husk” or the texture of the bread will be quite different.

*Nutritional information per serving (2-ounce slice):*

*Calories 139 (24% from fat) • carb. 24g • pro. 3g • fat 4g • sat. fat 2g • chol. 38mg • sod. 172mg • calc. 8mg • fiber 1g*

## MULTIGRAIN BREAD

Gluten Free Program  
Delay Start Timer - No

Makes one 1½-pound loaf

1	cup water, room temperature
4	tablespoons (½ stick) unsalted butter, room temperature, cut into ½-inch pieces
3	large eggs, room temperature
1¼	teaspoons kosher salt
3	tablespoons granulated sugar
2	cups gluten-free, all-purpose flour blend*
1	cup oat flour
¼	cup ground flax seed
2	tablespoons psyllium husk powder**
2	teaspoons yeast, active dry, instant or bread machine

1. Put ingredients, in the order listed, into bread pan fitted with the kneading paddle. Secure bread pan into Cuisinart® Bread Maker.
2. Press the PROG button to select the Gluten Free program. Press START/STOP to begin the bread-making process.
3. If desired, when paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle, reshape dough and replace in bread pan. Press START/STOP to continue.
4. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

\* There are a variety of gluten-free, all-purpose blends on the market that can be found in the baking section of most grocery stores. If you prefer to make your own gluten-free blend, use the following: 1 cup brown rice flour; ½ cup white rice flour; ⅓ cup arrowroot flour; 3 tablespoons tapioca starch.

\*\* Psyllium husk powder can be found in the baking section of specialty grocery stores, or in the nutrition/health section of grocery stores (near fiber supplements). Do not use “whole psyllium husk” or the texture of the bread will be quite different.

*Nutritional information per serving (2-ounce slice):*

*Calories 105 (31% from fat) • carb. 16g • pro. 2g • fat 4g • sat. fat 2g • chol. 38mg • sod. 172mg • calc. 7mg • fiber 1g*

## CINNAMON SWIRL BREAD

Gluten Free Program—Delay Start Timer - No  
Makes one 1½-pound loaf

### **DOUGH:**

1	cup water, room temperature
4	tablespoons (½ stick) unsalted butter, room temperature, cut into ½-inch pieces
3	large eggs, room temperature
1¼	teaspoons kosher salt
3	tablespoons granulated sugar
3¼	cups gluten-free, all-purpose flour blend*
3	tablespoons psyllium husk powder**
2	teaspoons yeast, active dry, instant or bread machine

### **CINNAMON SWIRL:**

¼	cup granulated sugar
2	teaspoons ground cinnamon

1. Put all of the dough ingredients, in the order listed, into the bread pan fitted with the kneading paddle. Secure the bread pan into the Cuisinart® Bread Maker.
2. Press the PROG button to select the Gluten Free program. Press START/STOP to begin the bread-making process.
3. While the bread is kneading and rising, put the Cinnamon Swirl ingredients into a small bowl and whisk to blend; reserve.
4. When paddle signal sounds, press START/STOP to pause the unit; remove dough and kneading paddle. Put dough out onto a counter heavily dusted with gluten-free flour (either the blend or white rice flour). Roll the dough away from you, out into a rectangle, about ¼ inch thick and 16 inches in length, with the short sides facing away from you. Sprinkle the entire surface with the Cinnamon Swirl mixture. Tightly roll from one short end to the other, and then tuck the ends underneath the dough and fit into the bread pan (without the kneading paddle). Press START/STOP to continue.
5. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

\* There are a variety of all-purpose, gluten-free blends on the market that can be found in the baking section of most grocery stores. If you prefer to make your own gluten-free blend, use the following: 1 cup brown rice flour; 1 cup white rice flour; ½ cup arrowroot flour; ¼ cup tapioca starch.

\*\* Psyllium husk powder can be found in the baking section of specialty grocery stores, or in the nutrition/health section of grocery stores (near fiber supplements). Do not use “whole psyllium husk” or the texture of the bread will be quite different.

*Nutritional information per serving (2-ounce slice):*

*Calories 135 (24% from fat) • carb. 23g • pro. 2g • fat 4g • sat. fat 2g • chol. 38mg • sod. 172mg • calc. 8mg • fiber 1g*

## PIZZA DOUGH

Gluten Free Program—Delay Start Timer - No

Makes one, 2-pound dough (enough for two 12-inch round pizzas or four 6-inch personal pizzas)

1¼	cups water, room temperature
¼	cup olive oil
2	teaspoons granulated sugar
2	teaspoons kosher salt
1	cup brown rice flour
1	cup white rice flour
½	cup arrowroot flour
⅓	cup ground flax seeds
⅓	cup quinoa flour
¼	cup tapioca flour
3	tablespoons psyllium husk powder*
2½	teaspoons baking powder
1	teaspoon yeast, active dry, instant or bread machine
	Olive oil, for brushing dough
	Desired pizza toppings

1. Preheat oven to 400°F with one rack in the lower third and one in the upper third positions.
2. Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
3. Press the PROG button to select the Gluten Free program. Press START/STOP to begin the dough-making process.
4. When paddle signal sounds, hold down the START/STOP until the unit beeps to stop the dough-making process.
5. Remove dough, shape and roll into desired pizza size, either two 12-inch rounds or four 6-inch rounds. You can refrigerate any extra dough overnight, or freeze it for up to one month.
6. Brush the outer edge of the dough with olive oil. Put into preheated oven, in the lower rack position. Bake for 15 minutes, or until the dough is just starting to get firm at the edges, but shows little to no color. Remove dough and then top as desired. Put back into the oven, this time in the upper rack position. Bake until edges are browned and toppings are hot, an additional 10 minutes.

\* Psyllium husk powder can be found in the baking section of specialty grocery stores, or in the nutrition/health section of grocery stores (near fiber supplements). Do not use “whole psyllium husk” or the texture of the bread will be quite different.

*Nutritional information per serving (based on 12 servings):*

*Calories 194 (30% from fat) • carb. 31g • pro. 3g • fat 7g • sat. fat 1g • chol. 0mg • sod. 484mg • calc. 21mg • fiber 3g*

## SOURDOUGH STARTER

4	ounces* water, room temperature
2	ounces* unbleached, all-purpose flour
2	ounces* whole-wheat flour

1. Put the water and flour in a glass or ceramic mixing bowl. Stir until smooth, then cover loosely with either plastic wrap or a damp kitchen towel.
2. Allow to sit in the same spot, at room temperature, for 24 hours. After 1 day, check in on the starter. Add an additional 4 ounces each of water and flour (2oz. of each type of flour,) and mix until smooth. Cover again and repeat this process for 5 days.
3. After the 5th day, the starter should be ready – it will have doubled in size with various-sized bubbles, and should have a sweet, yeasty smell. Stir well and remove half of the starter (discard or share the rest with a friend), and then add equal parts water and flour (2 ounces each). Stir until smooth.
4. You may now use the starter in your bread. If not using immediately, the starter can be stored in the refrigerator – it needs to be fed once a week, adding 2 ounces water and flour, in the same manner, to keep it alive. Always bring to room temperature for 12 to 24 hours before using in a recipe.

\* These measurements are in weight not volume. Weighing ingredients for the starter is the best way to ensure the perfect starter, but if you do not have a kitchen scale, you can measure the ingredients. Use ½ cup water, ½ cup less 1 tablespoon of all-purpose flour, and ½ cup less 1½ tablespoons whole-wheat flour. When measuring dry ingredients, fill a dry measuring cup with a spoon and then level off the measurement with the back of a knife or a spatula to make sure the measurement is exact. Never use the cup to scoop the ingredients directly from the flour container. By scooping, you could add up to one tablespoon of extra ingredients. Do not pack down.

## SOURDOUGH LOAF AND BOULE

Artisan Dough Program  
Makes 1½-pound loaf/boule

3 tablespoons water, cool  
2 cups (about 4 to 16 ounces) sourdough starter\*, room temperature  
2½ cups bread flour  
1 teaspoon granulated sugar  
1½ teaspoons kosher salt  
2 teaspoons yeast, active dry, instant or bread machine  
Cornmeal for dusting (for boule only)

1. Put all ingredients (except for cornmeal), in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
2. Press the PROG button to select the Artisan Dough program. Press START/STOP to begin the dough-making process.
3. When cycle is complete, you may now make either a loaf or a boule. To prepare the loaf, which bakes in the unit, switch to the Bake program (remove the paddle first), and set for 60 minutes.
4. To prepare the boule, transfer the dough to a lightly floured surface. Shape dough into a 10-inch round and cover loosely with plastic wrap. Allow to rest for 20 to 30 minutes. Preheat oven to 425°F with the rack in the middle position.
5. Transfer dough to a baking sheet lined with parchment paper and lightly dusted with cornmeal. Dust dough gently with flour. Using a serrated knife, make an “X” in the top of the boule, 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.

\* Sourdough starters can be purchased online, or made at home. Note that the older the starter, the more flavorful it will be. To prepare your own starter, see the following recipe.

*Nutritional information per serving (2-ounce slice):*

*Calories 81 (1% from fat) • carb. 18g • pro. 3g • fat 0g • sat. fat 0g • chol. 0mg • sod. 195mg • calc. 1mg • fiber 1g*

## CIABATTA

Artisan Dough Program  
Makes 1½-pound loaf

### **OVERNIGHT SPONGE:**

¾ cup bread flour  
½ cup water  
Pinch yeast, active dry or instant

### **DOUGH:**

Overnight sponge, proofed  
¾ cup water, cool  
3 tablespoons olive oil  
2½ cups bread flour  
1½ teaspoons kosher salt  
2 teaspoons yeast, active dry, instant or bread machine

1. Prepare the sponge: Put the flour, water and yeast into a large bowl. Mix until smooth. Cover loosely with plastic wrap or with a damp towel. Let sit at room temperature overnight or up to 24 hours to proof. It will have small bubbles and a pleasant, sour aroma.
2. Put dough ingredients, starting with the proofed overnight sponge, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
3. Press the PROG button to select the Artisan Dough program. Press START/STOP to begin the dough-making process.
4. When cycle is complete, transfer the dough to a parchment-lined baking pan. Shape into an oblong oval shape, about 12 inches in length. Cover loosely with plastic wrap and allow to rest for about 20 minutes.
5. Preheat oven to 425°F with a rack in the middle position. Once oven is preheated, uncover dough and dust lightly with additional flour. Bake until lightly browned and hollow sounding when tapped, about 30 minutes. Cool on a wire rack. Bread slices best when allowed to cool completely.

*Nutritional information per serving (2-ounce slice):*

*Calories 63 (21% from fat) • carb. 16g • pro. 3g • fat 2g • sat. fat 0g • chol. 0mg • sod. 194mg • calc. 1mg • fiber 1g*

## FRENCH BAGUETTES

Dough Program  
Makes 1½ pounds of dough, 2 baguettes

1 cup plus 2 tablespoons water, room temperature  
1½ teaspoons kosher 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

1. Put all ingredients (except for the cornmeal), in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
2. Press the PROG button to select the Dough program. Press START/STOP to begin the dough-making process.
3. When the cycle is complete, remove dough and transfer to a lightly floured surface. Punch to deflate and let rest, covered with plastic wrap, for 10 minutes.
4. Divide dough into two equal pieces. Shape each piece of dough into a long, narrow baguette, about 12 inches in length, 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 are rising, place a pan (a roasting pan works well) of hot water on the bottom rack of the oven and preheat to 425°F.
5. 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 for 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 (2-ounce slice):*

*Calories 70 (1% from fat) • carb. 15g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 191mg • calc. 1mg • fiber 1g*

## CHEDDAR BREADSTICKS

Dough Program  
Makes about 30 breadsticks

¾ cup water, room temperature  
⅓ cup olive oil, plus additional 1 tablespoon for brushing  
1½ teaspoons kosher salt  
½ teaspoon granulated sugar  
3 cups bread flour  
1 cup sharp Cheddar, shredded  
1 teaspoon paprika  
2¼ teaspoons yeast, active dry, instant or bread machine

1. Put all ingredients (except for 1 tablespoon of olive oil), in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
2. Press the PROG button to select the Dough program. Press START/STOP to begin the dough-making process.
3. When the cycle is complete, remove dough from machine and transfer to a lightly floured surface. Punch down to deflate. Line 2 baking sheets with parchment paper.
4. 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 (a tight spiral). Transfer to the prepared baking sheets, leaving about a ½- to 1-inch space between each piece. Cover with plastic wrap and allow to rest for about 30 minutes.
5. Preheat oven to 375°F with racks in the lower and upper positions of the oven.
6. Once breadsticks have rested, brush with olive oil and bake until golden, about 15 to 20 minutes, switching racks halfway through baking.
7. Allow to cool slightly and serve.

*Nutritional information per breadstick:*

*Calories 61 (26% from fat) • carb. 9g • pro. 3g • fat 2g • sat. fat 1g • chol. 4mg • sod. 142mg • calc. 27mg • fiber 1g*



## PIZZA DOUGH

Dough Program  
Makes 1½ pounds of dough

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

1. Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
2. Press PROG to select the Dough program. Press START/STOP to begin the dough-making process.
3. When the cycle is complete, remove dough and follow your favorite pizza recipe, or see page 46 for our delicious Pizza Margherita.

\* You may use all bread flour rather than using part whole-wheat flour.

*Nutritional information per serving (based on 16 servings):*

*Gluten free version (based on 12 servings):*

*Calories 95 (13% from fat) • carb. 13g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 218mg • calc. 2mg • fiber 1g*

## HERB FOCACCIA

Dough Program  
Makes a 12 x 8-inch focaccia

### **DOUGH:**

- 1 cup plus 2 tablespoons water, room temperature
- 2 tablespoons plus 1 teaspoon extra virgin olive oil
- 2¼ teaspoons dry Italian herb blend\*
- 1½ teaspoons kosher salt
- 3 cups plus 3 tablespoons bread flour
- 1½ teaspoons yeast, active dry, instant or bread machine
- Olive oil for pan
- Cornmeal for dusting pan

### **TOPPING:**

- 3 tablespoons extra virgin olive oil
- ¾ teaspoon kosher salt
- ½ cup grated Parmesan
- ¼ cup chopped fresh herbs (any combination: parsley, basil, oregano, thyme, and/or marjoram), loosely packed

1. Put all dough ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
2. Press the PROG button to select the Dough program. Press START/STOP to begin the dough-making process.
3. When the cycle is complete, remove dough and transfer to a lightly floured surface. Punch down to deflate and let rest 10 minutes before continuing.
4. Brush a shallow rimmed baking 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.
5. Preheat oven to 450°F with the rack in the middle position. While oven is preheating, assemble the focaccia with the topping ingredients. With oiled fingertips, press indentations into the dough about 1 inch apart and ½ inch deep. Drizzle with olive oil. Sprinkle evenly with salt, Parmesan and fresh herbs. Put in preheated oven and bake until deep golden and puffed with a crispy crust, about 20 to 25 minutes.

\* This herb blend can be found in the spice section of most grocery stores. If you would like to make your own, use equal parts dried basil, oregano, marjoram and thyme, with a pinch of garlic powder.

*Nutritional information per serving (based on 12 servings):*

*Calories 169 (32% from fat) • carb. 24g • pro. 6g • fat 1g • sat. fat 1g • chol. 3mg • sod. 487mg • calc. 47mg • fiber 1g*

## PRETZELS

Dough Program  
Makes 12 pretzels

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

1. Put the 1 cup of water, salt, brown sugar, flour and yeast into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
2. Press the PROG button to select the Dough program. Press START/STOP to begin the dough-making process. Line two baking sheets with parchment paper; reserve.
3. When the cycle is complete, remove dough and transfer to a lightly floured surface. Divide dough into 12 equal pieces, about 2 ounces each; cover loosely with plastic wrap. Working with one piece at a time, roll each ball into a thin rope. Twist dough into a pretzel shape and transfer to the prepared baking sheets. Cover loosely with plastic wrap and repeat with remaining pieces. Allow pretzels to rest for about 20 to 30 minutes.
4. Stir together the 2 cups of water and baking soda in a small bowl.
5. Put a 6-quart saucepan filled with water over high heat and bring to a boil. Preheat oven to 425°F.
6. 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.
7. Sprinkle each pretzel with the coarse salt. Bake in the preheated oven until dark and golden, approximately 15 to 20 minutes. When pretzels are finished, transfer to a wire rack to cool slightly before serving.

*Nutritional information per pretzel:*

*Calories 115 (0% from fat) • carb. 25g • pro. 4g • fat 0g • sat. fat 0g • chol. 0mg • sod. 428mg • calc. 1mg • fiber 1g*

## WHOLE-WHEAT KALAMATA ROLLS

Dough Program  
Makes 12 rolls

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

1. Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
2. Press the PROG button to select the Dough program. Press START/STOP to begin the dough-making process.
3. When the cycle is complete, remove dough and transfer to a lightly floured surface. Line a baking sheet with parchment paper.
4. Divide the dough into 12 equal pieces. Roll each piece into an oval and put on the prepared baking sheet; cover with plastic wrap. Allow to rest for about 30 minutes, or until the rolls have about doubled in size. Preheat oven to 350°F.
5. Once rolls have risen, use a serrated knife to cut 2 small slashes across each roll. Dust with whole-wheat flour. Bake in preheated oven for about 15 to 20 minutes, or until they are a dark golden color. Once finished, transfer rolls to a wire rack to cool before serving.

*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 147 (17% from fat) • carb. 26g • pro. 5g • fat 3g • sat. fat 0g • chol. 1mg • sod. 141mg • calc. 22mg • fiber 3g*

## GARLIC, HERB AND CHEESE KNOTS

Dough Program  
Makes 12 knots

### DOUGH:

- 1 cup water, room temperature
- 1½ tablespoons olive oil
- 1 teaspoon kosher salt
- 3 cups bread flour
- ¼ cup nonfat dry milk powder
- 2 tablespoons potato flakes
- 2 teaspoons yeast, active dry, instant or bread machine
- 2 teaspoons garlic powder

### SEASONING:

- 2 tablespoons unsalted butter
- 3 large garlic cloves, finely chopped
- 1 tablespoon fresh, mixed herbs (oregano, thyme and parsley), finely chopped
- ¼ teaspoon kosher salt

1. Put all dough ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
2. Press the PROG button to select the Dough program. Press START/STOP to begin the dough-making process.
3. When the cycle is complete, remove dough and transfer to a lightly floured surface. Sprinkle all sides of the dough with garlic powder. Line a baking sheet with parchment paper.
4. Divide the dough into 12 equal pieces; cover loosely with plastic wrap. Roll each into a 10-inch rope and shape into a knot. Transfer to the prepared baking sheet, cover loosely with plastic wrap. Rest for approximately 30 minutes. Preheat oven to 350°F.
5. While garlic knots are resting, prepare the seasoning: Put the butter in a small saucepan set over medium heat. Melt the butter and then remove from heat; stir in the chopped garlic, herbs and salt. Reserve for the baked knots.
6. Bake the knots in the preheated oven for 15 to 18 minutes, or until lightly browned. Remove from oven and immediately brush with reserved butter/herb mixture; let cool 5 to 10 minutes before serving.

*Nutritional information per knot:*

*Calories 148 (22% from fat) • carb. 25g • pro. 5g • fat 4g • sat. fat 1g • chol. 6mg • sod. 258mg • calc. 38mg • fiber 1g*

## CINNAMON SWIRL ROLLS

Dough Program—Makes 16 rolls

### DOUGH:

- ½ cup low-fat milk, room temperature
- 2 large eggs, room temperature
- 4 tablespoons (½ stick) unsalted butter, room temperature, cubed
- ¼ cup granulated sugar
- ¾ teaspoon kosher salt
- 1 teaspoon pure vanilla extract
- 3 cups bread flour
- ¼ cup cornstarch
- 1¾ teaspoons yeast, active dry, instant or bread machine

### FILLING:

- ⅓ cup packed light brown sugar
- 3 tablespoons granulated sugar
- 2 teaspoons ground cinnamon

### FROSTING:

- 3 ounces cream cheese, room temperature
- 3 tablespoons unsalted butter, room temperature
- ¾ teaspoon pure vanilla extract
- 1 cup plus 2 tablespoons confectioners' sugar, sifted
- 2 teaspoons low-fat milk
- 3 tablespoons unsalted butter, melted
- Nonstick cooking spray

1. Put all dough ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
2. Press the PROG button to select the Dough program. Press START/STOP to begin the dough-making process.
3. While dough is mixing, stir together the sugars and cinnamon for the filling in a small bowl and reserve. Prepare the frosting. Process all of the frosting ingredients together with either a Cuisinart® food processor, stand or hand mixer. Frosting should be completely smooth; reserve.
4. When the cycle is complete, remove dough and transfer to a lightly floured surface and punch down to deflate. Divide dough into 2 equal pieces and let rest, covered in plastic wrap, for 10 minutes. Lightly coat a 13x9-inch baking pan with cooking spray.

CONTINUED...

- Roll each piece of dough out into a rectangle, 12 inches wide and ½ inch thick. Brush each rectangle with melted butter, leaving a 1-inch border along one long side, and brushing to the edges of the remaining sides. Sprinkle evenly with the cinnamon sugar filling. Roll the dough tightly, from one long side to the other (toward the unbuttered edge). Pinch along long side to seal. Cut 8 slices from each with a serrated knife. Arrange in prepared pan, cover with plastic wrap and let rise for 30 minutes. Preheat oven to 350°F with the rack in the middle position.
- Bake for 30 to 35 minutes, until rolls are puffed with lightly golden tops.
- Let cool for 20 to 25 minutes before frosting. Spread or drizzle frosting as desired.

*Nutritional information per cinnamon roll:*

*Calories 243 (28% from fat) • carb. 34g • pro. 5g • fat 8g • sat. fat 5g • chol. 43mg • sod. 161mg • calc. 44mg • fiber 1g*

## BASIC SWEET DOUGH

Dough Program  
Makes a 1½-pound dough

¼	cup plus 2 tablespoons water, room temperature
2	large eggs, room temperature
½	teaspoon kosher salt
¼	cup sour cream, room temperature
¼	cup (½ stick) unsalted butter, room temperature and cubed
¼	cup granulated sugar
3	cups bread flour
2¼	teaspoons yeast, active dry, instant or bread machine

- Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker. Press PROG to select the Dough program. Press START/STOP to begin the dough-making process.
- When the cycle is complete, remove dough and transfer to a lightly floured surface, punch to deflate and let rest 10 minutes before using.

This dough is perfect to make your favorite sweet breakfast/brunch treats, such as our Raspberry Cheese Danish on the following page.

*Nutritional information per serving (based on 24 servings):*

*Calories 87 (27% from fat) • carb. 13g • pro. 3g • fat 2g • sat. fat 2g • chol. 22mg • sod. 57mg • calc. 4mg • fiber 1g*

## RASPBERRY CHEESE DANISH

Dough Program—Makes 2 large Danish

1	recipe Basic Sweet Dough (see previous recipe)
6	ounces cream cheese, room temperature and cubed
3	tablespoons confectioners' sugar, sifted
	Pinch kosher salt
1	large egg, room temperature
¾	teaspoon pure vanilla extract
½	cup seedless raspberry preserves
	Egg wash – 1 large egg beaten with ½ teaspoon water

### **VANILLA GLAZE (OPTIONAL):**

¾	cup confectioners' sugar, sifted
½	teaspoon pure vanilla extract
	Low-fat milk (approximately ¼ cup)

- Prepare Basic Sweet Dough according to recipe. Line two baking sheets with parchment paper.
- While dough is in the bread maker, prepare cream cheese filling. Put cream cheese, sugar, salt, egg and vanilla extract into Cuisinart® food processor fitted with metal chopping blade. Process until completely smooth. Reserve in refrigerator.
- Divide the dough into 2 equal pieces. Roll out each piece into a rectangle approximately 14 x 10 inches and place each on the prepared baking pans. Spread the cream cheese filling evenly down the length of the center of each rectangle. Top each with the raspberry preserves.
- Cut ½-inch wide strips on either side of the dough, cutting from the edge of the dough to the edge of the filling. Fold the top strips together, making an “X” and meeting the opposite strips across the filling. Be sure the opposite dough strips are touching in the middle. Continue with alternating strips until the bottom is reached. Preheat oven to 350°F.
- Cover Danish loosely with plastic wrap and allow to rise until nearly doubled. Brush with egg wash. Bake for about 30 to 40 minutes, until golden brown and filling is set.
- While Danish are baking, prepare the vanilla glaze, if using. Place sifted sugar and vanilla extract in a bowl. Whisk the milk into mixture, a few drops at a time, until mixture becomes a consistency that can be drizzled.
- Remove Danish from oven. Slide parchment and Danish onto a wire rack and pull parchment out from under the Danish (this prevents the bottoms from getting soggy). Allow to cool. Serve plain, dusted with confectioners' sugar, or drizzled with the vanilla glaze.

*Nutritional information per serving (based on 24 servings with glaze):*

*Calories 152 (31% from fat) • carb. 23g • pro. 5g • fat 5g • sat. fat 3g • chol. 38mg • sod. 93mg • calc. 9mg • fiber 1g*

## STRAWBERRY RHUBARB JAM

Jam Program—Makes about 4 cups

- 4 cups (1 pound) fresh strawberries, stemmed and quartered or halved if small
- 12 ounces fresh rhubarb, cut in ½-inch slices
- 1 cup granulated sugar
- 1 tablespoon powdered pectin
- 1 teaspoon fresh lemon juice
- Pinch kosher salt
- ⅓ cup fresh basil, thinly sliced (optional)

1. Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
2. Press the PROG button to select the Jam program. Press START/STOP to begin the jam-making process.
3. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.
4. When cycle is complete, spoon into clean, dry jars. Let cool, then cover. Store in refrigerator for up to 3 weeks.

*Nutritional information per serving (2 tablespoons):*

*Calories 32 (2% from fat) • carb. 8g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 6mg • calc. 12mg • fiber 1g*

## PEAR & GINGER PRESERVES

Jam Program—Makes 3 cups

- 4 medium to large pears, about 1¾ pounds, peeled, cored, and diced
- 1 teaspoon grated fresh ginger
- 1 cup granulated sugar
- 1 packet (¼ cup) powdered pectin
- 1 tablespoon fresh lemon juice
- 2 tablespoons chopped candied ginger
- Pinch kosher salt

1. Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into Cuisinart® Bread Maker.
2. Press the PROG button to select the Jam program. Press START/STOP to begin the jam-making process.
3. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.
4. When cycle is complete, spoon into clean, dry jars. Let cool, then cover. Store in refrigerator for up to 3 weeks.

*Nutritional information per serving (2 tablespoons):*

*Calories 57 (1% from fat) • carb. 15g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 111mg • calc. 3mg • fiber 1g*

## BLUEBERRY LIME JAM

Jam Program—Makes about 4¾ cups

- 6 cups fresh blueberries
- 1¼ cups granulated sugar
- 1 tablespoon powdered pectin
- ¼ cup fresh lime juice
- 1 teaspoon grated lime zest
- Pinch kosher salt

1. Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into the Cuisinart® Bread Maker.
2. Press the PROG button to select the Jam program. Press START/STOP to begin the jam-making process.
3. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.
4. When cycle is complete, spoon into clean, dry jars. Let cool, then cover. Store in refrigerator for up to 3 weeks.

*Nutritional information per serving (2 tablespoons):*

*Calories 43 (2% from fat) • carb. 11g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 5mg • calc. 2mg • fiber 1g*

## MIXED BERRY JAM

Jam Program — Makes about 5 cups

- 4 cups (1 pound) fresh strawberries, stemmed and quartered or halved if small
- 2 cups raspberries
- 2 cups blueberries
- 1 cup granulated sugar
- 1 tablespoon powdered pectin
- 1 teaspoon fresh lemon juice

1. Put all ingredients, in the order listed, into bread pan fitted with kneading paddle. Secure bread pan into Cuisinart® Bread Maker.
2. Press the PROG button to select the Jam program. Press START/STOP to begin the jam-making process.
3. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.
4. When cycle is complete, spoon into clean, dry jars. Let cool, then cover. Store in refrigerator for up to 3 weeks.

*Nutritional information per serving (2 tablespoons):*

*Calories 77 (17% from fat) • carb. 13g • pro. 2g • fat 1g • sat. fat 1g • chol. 3mg • sod. 116mg • calc. 16mg • fiber 0g*

## BANANA WALNUT BREAD

Cake Program  
Delay Start Timer - No  
Makes one 2 $\frac{1}{3}$ -pound loaf

Nonstick cooking spray  
 $\frac{1}{2}$  cup low-fat buttermilk, room temperature  
 $\frac{1}{2}$  cup (1 stick) unsalted butter, room temperature, cut into  $\frac{1}{2}$ -inch pieces  
2 large eggs, room temperature  
1 teaspoon pure vanilla extract  
1 $\frac{1}{4}$  cups mashed, ripe bananas (about 3 medium)  
 $\frac{3}{4}$  teaspoon kosher salt  
1 cup granulated sugar  
2 cups unbleached, all-purpose flour  
1 teaspoon baking soda  
 $\frac{3}{4}$  teaspoon baking powder  
 $\frac{2}{3}$  cup chopped walnuts

1. Coat the inside of bread pan fitted with kneading paddle with nonstick cooking spray.
2. Put all ingredients, in the order listed, into bread pan and secure into Cuisinart® Bread Maker.
3. Press the PROG button to select the Cake program. Press START/STOP to begin the bread-making process.
4. While the batter is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients.
5. When 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 (based on 12 servings):*

*Calories 285 (38% from fat) • carb. 39g • pro. 5g • fat 12g • sat. fat 5g • chol. 52mg • sod. 296mg • calc. 30mg • fiber 2g*

## SOUR CREAM CHOCOLATE BREAD

Cake Program  
Delay Start Timer - No  
Makes one 1 $\frac{1}{2}$ -pound loaf

Nonstick cooking spray  
 $\frac{1}{2}$  cup plus 1 tablespoon low-fat milk, room temperature  
 $\frac{1}{2}$  cup sour cream, room temperature  
2 large eggs, room temperature  
 $\frac{3}{4}$  teaspoon pure vanilla extract  
 $\frac{1}{2}$  cup granulated sugar  
 $\frac{1}{3}$  cup packed light brown sugar  
1 $\frac{1}{3}$  cups unbleached, all-purpose flour  
 $\frac{3}{4}$  teaspoon baking powder  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon kosher salt  
 $\frac{3}{4}$  cup chocolate chips  
 $\frac{1}{3}$  cup chopped walnuts

1. Coat the inside of bread pan fitted with kneading paddle with nonstick cooking spray.
2. Put all ingredients, in the order listed, into bread pan and secure into Cuisinart® Bread Maker. Press the PROG button to select the Cake program. Press START/STOP to begin the bread-making process.
3. While the batter is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients.
4. 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 (based on 12 servings):*

*Calories 226 (34% from fat) • carb. 34g • pro. 4g • fat 9g • sat. fat 41g • chol. 38mg • sod. 199mg • calc. 33mg • fiber 1g*

## ZUCCHINI BREAD

Cake Program  
Delay Start Timer - No  
Makes one 1½-pound loaf

Nonstick cooking spray  
1/3 cup vegetable oil  
3/4 cup shredded zucchini  
2 large eggs, room temperature  
1/3 cup packed light brown sugar  
3 tablespoons granulated sugar  
1½ cups unbleached, all-purpose flour  
3/4 teaspoon kosher salt  
3/4 teaspoon ground cinnamon  
1/4 teaspoon ground allspice  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1/3 cup walnuts  
1/3 cup raisins

1. Coat the inside of bread pan fitted with kneading paddle with nonstick cooking spray.
2. Put all ingredients, in the order listed, into bread pan and secure into Cuisinart® Bread Maker. Press the PROG button to select the Cake program. Press START/STOP to begin the bread-making process.
3. While the batter is mixing, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients.
4. 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 (based on 12 servings):*  
Calories 183 (43% from fat) • carb. 23g • pro. 4g • fat 9g • sat. fat 1g • chol. 31mg • sod. 228mg • calc. 15mg • fiber 1g

## BREADCRUMBS

1-pound loaf makes 4 cups of breadcrumbs

1 loaf Basic White Bread

1. Break loaf into large pieces and leave uncovered at room temperature overnight.
2. Put pieces into a Cuisinart® food processor fitted with the chopping blade. Pulse to break up and then process until finely ground, about 40 to 60 seconds.

**TIP:** For seasoned breadcrumbs, add ¼ teaspoon each dried oregano, dried basil, garlic powder, and ground onion flakes to bread pieces and process as above.

*Nutritional information per serving (2 tablespoons):*  
Calories 48 (15% from fat) • carb. 9g • pro. 1g • fat 1g • sat. fat 1g • chol. 2mg • sod. 95mg • calc. 5mg • fiber 0g

## CROUTONS

1-pound loaf makes 6 cups of croutons

1 loaf Basic White Bread  
1 to 2 tablespoons olive oil  
Pinch kosher salt

1. Preheat oven to 325°F.
2. Cut bread into ½-inch cubes. Put into a large mixing bowl and toss with the oil. Spread on a rimmed baking sheet (be sure that they are not overlapping; you may need to divide between 2 pans) and sprinkle evenly with salt.
3. Bake in preheated oven until golden brown, about 20 minutes.

*Nutritional information per serving (¼ cup):*  
Calories 69 (22% from fat) • carb. 12g • pro. 2g • fat 2g • sat. fat 1g • chol. 3mg • sod. 132mg • calc. 7mg • fiber 0g

# PIZZA MARGHERITA

Makes 8 servings

- 3 tablespoons olive oil, divided
- Cornmeal, for dusting pan
- 1 recipe Pizza Dough, room temperature (see recipe on page 32)
- ½ teaspoon dried basil
- ¼ teaspoon dried oregano
- ¼ teaspoon crushed red pepper
- 1 large can (28 ounces) whole, peeled tomatoes, drained
- ½ teaspoon kosher salt
- 8 ounces fresh mozzarella, cut into 9 slices
- Basil leaves, for garnish

1. Preheat oven to 450°F with the rack in the lower third position.
2. Brush a rimmed baking tray with a teaspoon of the olive oil and then sprinkle with cornmeal. Stretch the dough and spread it evenly into the prepared pan. Cover with plastic wrap and allow to rise for 30 minutes.
3. While dough is rising, prepare the sauce: Put 2 tablespoons of the oil, dried basil, oregano and red pepper into a small saucepan set over medium-high heat. Once hot, carefully add the drained tomatoes. While cooking, smash down with a wooden spoon. Once tomatoes reach a simmer, reduce heat to medium to maintain simmer, and cook to reduce slightly and develop flavor, about 20 to 30 minutes. Remove from heat and stir in salt.
4. Once dough has risen, cover with the sauce, leaving a 1-inch border at the edges of the dough. Arrange the cheese in 3 rows of 3. Brush the pizza dough edges with the remaining oil. Bake until cheese has melted, crust is golden and bottom is crispy, about 25 minutes.

*Nutritional information per serving:*

*Calories 345 (36% from fat) • carb. 41g • pro. 13g • fat 14g • sat. fat 4g • chol. 14mg • sod. 844mg • calc. 79mg • fiber 3g*