

Recipe Booklet

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

Instruction
Booklet
Reverse Side



Cuisinart[™]
CONVECTION BREAD MAKER

Get ready to enjoy warm, fresh, homemade bread whenever you want it!

Your new Cuisinart™ Convection Bread Maker makes it easy – it will make luscious bread from raw ingredients to finished loaf, or prepare enough dough for artisan and specialty breads for baking in a traditional oven. It even lets you set the finish time for some breads up to 12 hours in advance. Decide which of our fabulous recipes you want to try, or use a family favorite. Then just add ingredients and select a menu option, crust color and loaf size.

We'll do the rest! We've included recipes for our Low-Carb and Gluten-Free menu options, as well as a variety of other breads, doughs and jams.

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Basic White Bread-Machine Bread

White Bread Cycle
Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1½ cups	1⅞ cups	¾ cup
Unsalted butter, ½-inch pieces at room temperature	3 tablespoons	2 tablespoons + 1 teaspoon	1½ tablespoons
Granulated sugar or honey	3 teaspoons	2¼ teaspoons	1½ teaspoons
Salt	1½ teaspoons	1⅞ teaspoons	¾ teaspoon
Bread flour	4 cups	3 cups	2 cups
Nonfat dry milk	¼ cup	3 tablespoons	2 tablespoons
Yeast, active dry, instant or bread machine	2 teaspoons	1½ teaspoons	1 teaspoon

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

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

Oatmeal Bread

White Bread Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Buttermilk, 80°–90°F	1½ cups	1 cup	¾ cup
Unsalted butter, ½-inch pieces at room temperature	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	1½ teaspoons	1 teaspoon	¾ teaspoon
Maple syrup (not pancake syrup)	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	4 cups	3 cups	2 cups
Old-fashioned oats	1 cup	¾ cup	½ cup
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 86 (13% from fat) • carb. 16g • pro. 3g • fat 1g • sat. fat 1g • chol. 2mg • sod. 109mg • calc. 18mg • fiber 1g

Cinnamon Swirl Bread

White Bread Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Granulated sugar	¼ cup	¼ cup	¼ cup
Cinnamon	¾ tablespoon	½ tablespoon	½ tablespoon
Raisins (optional)	1¼ cups	1¼ cups	1¼ cups
Milk	1¼ cups	1 cup	¾ cup
Butter, at room temperature	2½ tablespoons	2 tablespoons	1½ tablespoons
Egg, large, at room temperature *	1	1	1
Salt	1 teaspoon	1 teaspoon	½ teaspoon
Granulated sugar	1½ tablespoons	1 tablespoon	1 tablespoon
Bread flour	4 cups	3½ cups	2½ cups
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

In a small bowl combine the first listed granulated sugar, cinnamon, and raisins if using. Reserve.

Place remaining ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When the pause signal sounds, press Pause, remove dough and kneading paddle. Place dough on a floured surface. Roll the dough out into a rectangle, about ¼" thick. Sprinkle the cinnamon-sugar mixture evenly over the surface of the dough. Roll the dough into a tight cylinder starting with the shorter side, making sure that the ends are sealed. Place dough back into the bread pan (make sure the kneading paddle is removed) and press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 98 (16% from fat) • carb. 17g • pro. 3g • fat 2g • sat. fat 1g • chol. 12mg • sod. 106mg • calc. 19mg • fiber 1g

Granola Bread

White Bread Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk, lowfat, 80°–90°F	1¼ cups	1 cup	¾ cup
Unsalted butter, ½-inch pieces at room temperature	2½ tablespoons	2 tablespoons	1½ tablespoons
Honey	2½ tablespoons	2 tablespoons	1½ tablespoons
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Granola	1 cup	¾ cup	½ cup
Bread flour	3¾ cups	3 cups	2¾ cups
Cinnamon	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast, active dry, instant or bread machine	2½ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

*Nutritional information per serving (1 ounce):
Calories 87 (16% from fat) • carb. 16g • pro. 3g • fat 2g • sat. fat 1g • chol. 3mg • sod. 107mg • calc. 17mg • fiber 1g*

Rosemary Bread

White Bread Cycle
Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1½ cups	¾ cup	1 cup
Olive oil, extra virgin	4 tablespoons	3 tablespoons	2 tablespoons
Salt, sea or kosher	1½ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	4 cups	3 cups	2 cups
Dried rosemary	3 teaspoons	2 teaspoons	1½ teaspoons
Yeast, active dry, instant or bread machine	2½ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 78 (23% from fat) • carb. 13g • pro. 2g • fat 2g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 4mg • fiber 0g

Pesto Bread

White Bread Cycle
Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1½ cups	1 cup	¾ cup
Olive oil, extra virgin	3 tablespoons	2 tablespoons	1 tablespoon
Pesto	5 tablespoons	¼ cup	3 tablespoons
Sea salt	1 teaspoon	¾ teaspoon	½ teaspoon
Bread flour	4½ cups	3½ cups	2¾ cups
Granulated sugar	1½ teaspoons	1 teaspoon	1 teaspoon
Yeast, active dry, instant or bread machine	2 teaspoons	1¼ teaspoons	1½ teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 96 (25% from fat) • carb. 15g • pro. 3g • fat 3g • sat. fat 0g • chol. 0mg • sod. 89mg • calc. 11mg • fiber 1g

Blue Cheese and Olive Bread

White Bread Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	¾ cup	½ cup	⅓ cup + 2 tablespoons
Dry white wine, at room temperature	3 tablespoons	2 tablespoons	1 tablespoon
Unsalted butter, ½-inch pieces at room temperature	1½ tablespoons	1 tablespoon	½ tablespoon
Egg, large, at room temperature*	1	1	1
Salt	1¼ teaspoons	1 teaspoon	½ teaspoon
Honey	1 tablespoon	1 tablespoon	1 tablespoon
Bread flour	3¾ cups	3 cups + 2 tablespoons	2½ cups
Nonfat dry milk	2 tablespoons	2 tablespoons	1½ tablespoons
Yeast, active dry, instant or bread machine	2 teaspoons	1¼ teaspoons	1½ teaspoons
Blue cheese	¾ cup	½ cup	⅓ cup
Green olives, well drained, patted dry	¾ cup	½ cup	⅓ cup

Place water, wine, butter, egg, salt, honey, bread flour, nonfat milk, and yeast, in order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White cycle. Press Crust and select Medium (or to taste). Press Start to mix, knead, rise and bake. When Mix-in's tone sounds, add blue cheese and olives. If desired, when pause tone sounds, remove dough and paddle, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 93 (24% from fat) • carb. 14g • pro. 3g • fat 2g • sat. fat 1g • chol. 12mg • sod. 254mg • calc. 22mg • fiber 1g

Sun-dried Tomato and Mozzarella Bread

White Bread Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1 cup	¾ cup + 1 tablespoon	½ cup + 3 tablespoons
Salt	1 teaspoon	¾ teaspoon	¾ teaspoon
Granulated sugar	1 teaspoon	¾ teaspoon	½ teaspoon
Bread flour	3¾ cups	2¾ cups	2 cups
Italian seasoning	1½ teaspoons	1 teaspoon	¾ teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons
Shredded mozzarella cheese	1½ cups	6 ounces	4 ounces
Oil-packed sun-dried tomatoes, drained and roughly chopped	¼ cup + 2 tablespoons	¼ cup	3 tablespoons

Place water, salt, sugar, bread flour, Italian seasoning and yeast, in order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When Mix-in's tone sounds, add cheese and tomatoes. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 81 (22% from fat) • carb. 12g • pro. 3g • fat 2g • sat. fat 1g • chol. 6mg • sod. 103mg • calc. 41mg • fiber 12g

Beer Bread

White Bread Cycle
Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	½ cup + 2 tablespoons	½ cup	6 tablespoons
*Beer, at room temperature – may use “light”	½ cup + 2 tablespoons	½ cup	6 tablespoons
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Granulated sugar	1 tablespoon + 1 teaspoon	1 tablespoon	2½ teaspoons
Bread flour	3¾ cups	3 cups	2¼ cups
Yeast, active dry, instant or bread machine	2½ teaspoons	2½ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

*Do not use a beer that you would not drink – it adds flavor to the bread.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 67 (4% from fat) • carb. 13g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 3mg • fiber 1g

Potato Bread

White Bread Cycle

Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Potato cooking water, cooled to 80°–90°F	¾ cup	½ cup + 1 tablespoon	6 tablespoons
Unsalted butter, ½-inch pieces at room temperature	2 tablespoons	1 tablespoon	1 tablespoon
Egg, large, at room temperature *	1	1	1
Mashed potato (plain without milk, butter or seasonings)	1 cup	¾ cup	½ cup
Salt	1½ teaspoons	1 teaspoon	¾ teaspoon
Granulated sugar	1 teaspoon	1 teaspoon	½ teaspoon
Bread flour	4 cups	3 cups	2¼ cups
Nonfat dry milk	2 tablespoons	1½ tablespoons	1 tablespoon + 1 teaspoon
Potato starch	2 tablespoons	1½ tablespoons	1 tablespoon + 1 teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 68 (14% from fat) • carb. 12g • pro. 2g • fat 1g • sat. fat 0g • chol. 10mg • sod. 105mg • calc. 11mg • fiber 0g

Three-Cheese Bread

White Bread Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	¾ cup + 2 tablespoons	¾ cup + 1 tablespoon	7 tablespoons
Part-skim ricotta cheese	½ cup	6 tablespoons	¼ cup
Shredded extra-sharp Cheddar cheese	1 cup (4 oz.)	¾ cup (3 oz.)	½ cup (2 oz.)
Grated Asiago cheese	½ cup (2 oz.)	½ cup (1½ oz.)	½ cup (1 oz.)
Granulated sugar	2 tablespoons	4½ teaspoons	1 tablespoon
Salt	1½ teaspoons	1½ teaspoons	¾ teaspoon
Tabasco® or other hot sauce	1 teaspoon	¾ teaspoon	½ teaspoon
Bread flour	4¼ cups	3 cups + 3 tablespoons	2 cups + 2 tablespoons
Yeast, active dry, instant or bread machine	2 teaspoons	1½ teaspoons	1 teaspoon

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Variation: Three Cheese & Bacon Bread – When selecting Menu choices, choose Mix-ins. Add ¾–½–¼ cup cooked diced bacon when Mix-in signal sounds.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce) (made without bacon):

Calories 84 (26% from fat) • carb. 12g • pro. 4g • fat 2g • sat. fat 1g • chol. 7mg • sod. 51mg • calc. 59mg • fiber 0g

Basic Honey Whole Wheat Bread

Whole Wheat Bread Cycle

Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1½ cups	1 cup + 1 tablespoon	1 cup
Salt	1½ teaspoons	1 teaspoon	¾ teaspoon
Unsalted butter, ½-inch pieces at room temperature	2½ tablespoons	2 tablespoons	1½ tablespoons
Honey	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	1½ cups	1 cup	¾ cup
Whole wheat flour	2½ cups	2 cups	1½ cups
Yeast, active dry, instant or bread machine	2½ teaspoons	2¼ teaspoons	2 teaspoons

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. If desired, when pause tone sounds, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 73 (15% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 1g • chol. 3mg • sod. 99mg • calc. 5mg • fiber 1g

Buttermilk Whole Wheat Bread

Whole Wheat Bread Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Buttermilk, 80°–90°F	1½ cups	1¼ cups	1 cup + 1 tablespoon
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Maple syrup (not pancake syrup)	2 tablespoons	1½ tablespoons	1 tablespoon
Whole wheat flour	4 cups	3¾ cups	2 cups + 6 tablespoons
Vital wheat gluten	1¼ teaspoons	1 teaspoon	¾ teaspoon
Currants	¾ cup	½ cup	⅓ cup
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 74 (5% from fat) • carb. 15g • pro. 3g • fat 0g • sat. fat 0g • chol. 1mg • sod. 115mg • calc. 26mg • fiber 2g

Multi-Grain Cereal Wheat Bread

Whole Wheat Bread Cycle
Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1¼ cups	¾ cup + 3 tablespoons	½ cup + 2 tablespoons
Plain fat-free yogurt	½ cup	¼ cup	2 tablespoons + 2 teaspoons
Unsalted butter, ½-inch pieces at room temperature	3 tablespoons	2 tablespoons + 1 teaspoon	1½ tablespoons
Brown sugar, packed	2 tablespoons	4½ teaspoons	1 tablespoon
Salt	1½ teaspoons	1½ teaspoons	¾ teaspoon
Bread flour	2 cups	1½ cups	1 cup
Whole wheat flour	2 cups	1½ cups	1 cup
7-grain cereal flakes	2% cups	2 cups	1½ cups
Yeast, active dry, instant or bread machine	2½ teaspoons	2 teaspoons	1½ teaspoons

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. If desired, when pause tone sounds, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Variation: Select Mix-Ins and add raisins, dried cherries or cranberries: ¾ cup – ¾ cup – 6 tablespoons, depending upon loaf size.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 64 (20% from fat) • carb. 11g • pro. 2g • fat 1g • sat. fat 1g • chol. 3mg • sod. 115mg • calc. 7mg • fiber 1g

Nutty Whole Wheat Bread

Whole Wheat Bread Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Buttermilk, 80°–90°F	1¼ cups	1 cup	¾ cup
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Unsalted butter, ½-inch pieces at room temperature	1½ tablespoons	1 tablespoon	1 tablespoon
Maple syrup (not pancake syrup)	1½ tablespoons	1 tablespoon	1 tablespoon
Bread flour	1¼ cups	1 cup	¾ cup
Whole wheat flour	2½ cups	2 cups	1½ cups
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons
Mixed nuts and seeds (i.e. walnuts, pecans, pumpkin seeds, sunflower seeds)	1 cup	¾ cup	½ cup

Place buttermilk, salt, butter, maple syrup, bread flour, whole wheat flour, and yeast, in order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When Mix-in's tone sounds, add mixed nuts and seeds. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 90 (30% from fat) • carb. 13g • pro. 3g • fat 3g • sat. fat 1g • chol. 2mg • sod. 85mg • calc. 21mg • fiber 2g

True 100% Whole Wheat Bread

Whole Wheat Bread Cycle
Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1¼ cups	1 cup + 1 tablespoon	1 cup
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Honey	2 tablespoons	1½ tablespoons	1 tablespoon
Whole wheat flour	4 cups	3¾ cups	2 cups + 6 tablespoons
Vital wheat gluten	5½ teaspoons	4½ teaspoons	3 teaspoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 61 (4% from fat) • carb. 13g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 99mg • calc. 6mg • fiber 2g

Whole Grain Whole Wheat Bread

Whole Wheat Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1½ cups	1¼ cups	1 cup + 1 tablespoon
Unsalted butter, ½-inch pieces at room temperature	1¼ tablespoons	1 tablespoon	¾ tablespoon
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Honey	2½ tablespoons	2 tablespoons	1½ tablespoons
Whole wheat flour	3 cups + 6 tablespoons	2¾ cups	2 cups
Barley flour	¾ cup	½ cup	¼ cup
Oats	2½ tablespoons	2 tablespoons	1½ tablespoons
Flax seed	½ cup	¼ cup	2 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 69 (13% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 0g • chol. 1mg • sod. 101mg • calc. 7mg • fiber 2g

Wheat Bran Bread

Whole Wheat Cycle
Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1¼ cups	1 cup	1 cup + 1 tablespoon
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Unsalted butter, ½-inch pieces at room temperature	1½ tablespoons	1 tablespoon	¾ tablespoon
Molasses	2 tablespoons	1½ tablespoons	1 tablespoon
Whole wheat flour	3¾ cups	3 cups	2¼ cups
Old fashioned oats	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	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 65 (11% from fat) • carb. 13g • pro. 3g • fat 1g • sat. fat 0g • chol. 1mg • sod. 100mg • calc. 16mg • fiber 2g

Pumpnickel Raisin Bread

Whole Wheat Cycle

Delay Start Timer – Yes, but must be present to add raisins/caraway seeds

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1¼ cups	¾ cup + 3 tablespoons	½ cup + 2 tablespoons
Molasses	¼ cup	3 tablespoons	2 tablespoons
Vegetable oil	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	1½ teaspoons	1½ teaspoons	¾ teaspoon
Bread flour	2½ cups	1¾ + 2 tablespoons	1¼ cups
Whole wheat flour	½ cup	6 tablespoons	¼ cup
Rye flour	½ cup	6 tablespoons	¼ cup
Cornmeal	⅓ cup	⅓ cup	2 tablespoons + 2 teaspoons
Unsweetened cocoa powder	2 tablespoons	1½ tablespoons	1 tablespoon
Instant espresso powder	1 teaspoon	¾ teaspoon	½ teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	1¾ teaspoons	1½ teaspoons
Vital wheat gluten	2 tablespoons	1½ tablespoons	1 tablespoon
Raisins	¾ cup	½ cup + 1 tablespoon	6 tablespoons
Caraway seeds	2 teaspoons	1½ teaspoons	1 teaspoon

Place the water, molasses, oil, salt, bread flour, whole wheat flour, rye flour, cornmeal, cocoa powder, espresso powder, yeast, and vital wheat gluten, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Light (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake.

When Mix-in's tone sounds, add raisins and caraway seeds. When pause tone sounds, dough and kneading paddle may be removed. Reshape dough and replace in baking pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 81 (14% from fat) • carb. 16g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 113mg • calc. 11mg • fiber 1g

Gruyère and Walnut Wheat Bread

Whole Wheat Cycle

Delay Start Timer – Yes, but must be present to add nuts and cheese

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1½ cups	1½ cups	¾ cup
Walnut oil	2 tablespoons	1½ tablespoons	1 tablespoon
Granulated sugar	2 teaspoons	1½ teaspoons	1 teaspoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	2 cups	1½ cups	1 cup
Whole wheat flour	2 cups	1½ cups	1 cup
Wheat germ	¾ cup	½ cup	⅓ cup
Thyme (optional)	1 tablespoon	2 teaspoons	1½ teaspoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	1¼ teaspoons	1½ teaspoons
Gruyère cheese, grated (not processed cheese)	4 ounces	3 ounces	2 ounces
Walnuts	¾ cup	½ cup	⅓ cup

Place water, walnut oil, sugar, salt, bread flour, whole wheat flour, wheat germ, optional thyme, and yeast, in order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. When Mix-in's tone sounds, add grated Gruyère and walnuts. When pause tone sounds, dough and kneading paddle may be removed. Reshape dough and replace in baking pan. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 130 (57% from fat) • carb. 11g • pro. 4g • fat 8g • sat. fat 2g • chol. 4mg • sod. 160mg • calc. 41mg • fiber 1g

French Bread Loaf

French/Italian Bread Cycle
Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1½ cups	1¼ cups + 1 tablespoon	1 cup + 1 tablespoon
Salt	1½ teaspoons	1¼ teaspoons	¾ teaspoon
Bread flour	4 cups	3½ cups	2 cups + 6 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select French/Italian. Press Crust and select Light or Medium crust (to taste). Press Loaf and select dough Size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 69 (4% from fat) • carb. 14g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 123mg • calc. 3mg • fiber 0g

Rustic Italian Loaf

French/Italian Bread Cycle

Delay Start Timer – Yes, but must be present to add sesame seeds

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1½ cups	1 cup	¾ cup
Extra virgin olive oil	2 tablespoons	1½ tablespoons	1 tablespoon
Sea salt	2 teaspoons	1½ teaspoons	1 teaspoon
Granulated sugar	1 teaspoon	¾ teaspoon	½ teaspoon
Bread flour	4 cups	3 cups	2 cups
Wheat bran (unprocessed coarse)	½ cup	⅓ cup	¼ cup
Yeast, active dry, instant or bread machine	2½ teaspoons	1¾ teaspoons	1¼ teaspoons
Sesame seeds, optional	1 tablespoon	2 teaspoons	1½ teaspoons

Place water, olive oil, salt, sugar, bread flour, wheat bran, and yeast, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select French/Italian. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix/knead, rise and bake. If desired, select Pause when pause signal sounds at end of second knead. Remove dough and kneading paddle. Shape dough into loaf and replace in bread pan. Sprinkle with sesame seeds. (If you are not there at this point, omit sesame seeds from recipe – it will not be as traditional, but will still be very good.) Press Start to continue rising and baking. Bread is done when end tone sounds and switches to Warm. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 62 (20% from fat) • carb. 11g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 85mg • calc. 4mg • fiber 1g

Country French Loaf with Olives and Rosemary

French/Italian Bread Cycle

Delay Start Timer – Yes, but must be present to add olives

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>	<i>Small – 1 pound</i>
Water, 80°–90°F	1½ cups + 2 tablespoons	1¼ cups	¾ cup + 1 tablespoon
Extra virgin olive oil	1 tablespoon	2¼ teaspoons	1½ teaspoons
Sea salt	1½ teaspoons	1½ teaspoons	¾ teaspoon
Honey	1 teaspoon	¾ teaspoon	½ teaspoon
Dried rosemary	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	2½ cups	1¾ cups + 2 tablespoons	1¼ cups
Barley flour	½ cup	6 tablespoons	¼ cup
Whole wheat flour	½ cup	6 tablespoons	¼ cup
Rye flour	⅓ cup	¼ cup	2 tablespoons + 2 teaspoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	1¾ teaspoons	1½ teaspoons
Kalamata or Niçoise olives, drained, patted dry, pitted and halved before measuring	1 cup	¾ cup	½ cup

Place water, olive oil, salt, honey, rosemary, bread flour, barley flour, whole wheat flour, rye flour, and yeast, in order listed, in Bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select French/Italian. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake, adding halved olives when Mix-in's signal sounds. If desired, select Pause when pause signal sounds at end of second knead. Remove dough and kneading paddle. Shape dough into loaf and replace in bread pan. Press Start to continue rising and baking. Bread is done when end tone sounds and switches to Warm. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size.
 Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 66 (33% from fat) • carb. 9g • pro. 2g • fat 2g • sat. fat 0g • chol. 0mg • sod. 114mg • calc. 3mg • fiber 1g

Herbed Dill French Bread

French/Italian Bread Cycle

Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1½ cups	1¼ cups	1 cup
Extra virgin olive oil	3 tablespoons	2 tablespoons	1 tablespoon
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	4 cups	3¼ cups	2 cups + 6 tablespoons
Dried dill weed	3 teaspoons	2 teaspoons	1½ teaspoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and Select French/Italian. Press Crust and select Medium. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 78 (17% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 99mg • calc. 5mg • fiber 1g

Parmesan Peppercorn French Bread

French/Italian Bread Cycle
 Delay Start Timer - Not recommended

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1¼ cups	1 cup	¾ cup
Olive oil	4 tablespoons	3 tablespoons	2¼ tablespoons
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	3¾ cups	3 cups	2¼ cups
Grated Parmesan cheese	¾ cup	½ cup	¼ cup
Freshly ground black pepper	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select French/Italian. Press Crust and select Light or Medium. Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 78 (23% from fat) • carb. 13g • pro. 2g • fat 2g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 3mg • fiber 1g

Pignoli Bread

French/Italian Cycle
Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1½ cups	1 cup	1 cup
Extra virgin olive oil	3 tablespoons + 2 teaspoons	3 tablespoons	2 tablespoons
Sea salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	4 cups	3 cups	2 cups + 6 tablespoons
Semolina flour	½ cup	¼ cup	3 tablespoons
Pignoli/pine nuts	¾ cup	½ cup	⅓ cup
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place water, oil, salt, bread flour, semolina flour, and yeast, in order listed, in bread pan fitted with kneading paddle. Press Menu and select French/Italian. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix/knead, rise and bake, adding pignoli/pine nuts when Mix-in's signal sounds. If desired, select Pause when pause signal sounds at end of second knead. Remove dough and kneading paddle. Shape dough into loaf and replace in bread pan. Press Start to continue rising and baking. Bread is done when end tone sounds and unit switches to Warm. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 101 (32% from fat) • carb. 14g • pro. 3g • fat 4g • sat. fat 1g • chol. 0mg • sod. 98mg • calc. 4mg • fiber 1g

Semolina Bread with Fennel and Golden Raisins

French/Italian Cycle – Medium Crust

Delay Start Timer – yes, but must be present to add raisins

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F	1½ cups	1¼ cups + 1 tablespoon	¾ cup + 2 tablespoon
Sea salt	2 teaspoons	1½ teaspoons	1 teaspoon
Fennel seed	2 teaspoons	1½ teaspoons	1 teaspoon
Granulated sugar	1 teaspoon	¾ teaspoon	½ teaspoon
Semolina flour	3 cups	2¼ cups	1½ cups
Bread flour	1 cup	¾ cup	½ cup
Yeast, active dry, instant or bread machine	2¼ teaspoons	1¼ teaspoons	1¼ teaspoons
Golden raisins	¾ cup	¾ cup	6 tablespoons

Place water, salt, fennel seed, sugar, semolina flour, bread flour, and yeast, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select French/Italian. Press Crust and choose Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake, adding raisins when Mix-in's signal sounds. If desired, select Pause when pause signal sounds at end of second knead. Remove dough and kneading paddle. Shape dough into loaf and replace in bread pan. Press Start to continue rising and baking. Bread is done when end tone sounds and switches to Warm. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	1 teaspoons	¾ teaspoon	½ teaspoon

Nutritional information per serving (1 ounce):

Calories 84 (3% from fat) • carb. 18g • pro. 3g • fat 0g • sat. fat 0g • chol. 0mg • sod. 85mg

Banana Walnut Loaf

Quick Bread/Cake Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Buttermilk, 80°–90°F	½ cup	½ cup + 1 tablespoon	¼ cup
Unsalted butter, ½-inch pieces at room temperature	¾ cup	½ cup	¼ cup
Eggs, large, at room temperature*	2 eggs	2 eggs	1 egg
Pure vanilla extract	1½ teaspoons	1 teaspoon	1 teaspoon
Mashed bananas	1½ cups	1¼ cups	1 cup
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Granulated sugar	1½ cups	1 cup	¾ cup
Unbleached all-purpose flour	2½ cups	2 cups	1½ cups
Baking powder	1 teaspoon	¾ teaspoon	½ teaspoon
Baking soda	1½ teaspoons	1 teaspoon	¾ teaspoon
Chopped walnuts	¾ cup	¾ cup	½ cup

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick Bread/Cake. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

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

Nutritional information per serving (1 ounce):

Calories 146 (40% from fat) • carb. 20g • pro. 2g • fat 7g • sat. fat 3g • chol. 24mg • sod. 141mg • calc. 13mg • fiber 1g

Carrot Cake Bread

Quick Bread/Cake Cycle

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Vegetable oil	6 tablespoons	4½ tablespoons	3 tablespoons
Eggs, large, at room temperature *	2	2	1
Granulated sugar	¾ cup	½ cup	½ cup
Brown sugar, packed	½ cup	¼ cup	2 tablespoons + 2 teaspoons
Crushed pineapple with juices (from can)	½ cup	¼ cup	2 tablespoons + 2 teaspoons
All-purpose flour	1¾ cups	1¼ cups	½ cup + ½ cup
Baking powder	1½ teaspoons	1 teaspoon	¾ teaspoon
Baking soda	¼ teaspoon	¼ teaspoon	¼ teaspoon
Salt	¼ teaspoon	¼ teaspoon	¼ teaspoon
Unsweetened cocoa powder	1½ teaspoons	1 teaspoon	¾ teaspoon
Cinnamon	1 teaspoon	¾ teaspoon	½ teaspoon
Freshly grated carrots	1¼ cups	1 cup	¾ cup
Chopped pecans or walnuts	½ cup	¼ cup	¼ cup
Golden raisins	½ cup	¼ cup	¼ cup
Vanilla extract	½ teaspoon	½ teaspoon	¼ teaspoon

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press menu and select Quick Bread/Cake. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

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

Nutritional information per serving (1 ounce):

Calories 107 (34% from fat) • carb. 17g • pro. 1g • fat 4g • sat. fat 0g • chol. 13mg • sod. 46mg • calc. 11mg • fiber 1g

Date Nut Bread

Quick Bread/Cake Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Chopped dates	1 cup	¾ cup	½ cup
Unsalted butter, ½-inch pieces at room temperature	¼ cup	3 tablespoons	2 tablespoons
Boiling water	1 cup	¾ cup	½ cup
Granulated sugar	¾ cup	¾ cup	½ cup
All-purpose flour	1¾ cups	1½ cups	1½ cups
Baking soda	1 teaspoon	1 teaspoon	1 teaspoon
Baking powder	1 teaspoon	1 teaspoon	1 teaspoon
Salt	½ teaspoon	½ teaspoon	½ teaspoon
Pure vanilla extract	1 teaspoon	1 teaspoon	1 teaspoon
Chopped walnuts	½ cup	½ cup	½ cup

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick Bread/Cake. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

Nutritional information per serving (1 ounce):

Calories 106 (26% from fat) • carb. 19g • pro. 2g • fat 3g • sat. fat 1g • chol. 4mg • sod. 157mg • calc. 6mg • fiber 1g

Lemon Poppy Seed Bread

Quick Bread/Cake Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Buttermilk (bring to room temperature)	¾ cup	¾ cup	½ cup
Fresh lemon juice	¼ cup	3 tablespoons	3 tablespoons
Lemon zest	2 teaspoons	2 teaspoons	2 teaspoons
Butter, melted and cooled	½ cup	½ cup	¼ cup
Eggs, large, at room temperature*	3	2	2
Pure vanilla extract	1 teaspoon	1 teaspoon	1 teaspoon
Granulated sugar	1½ cups	1 cup	¾ cup
All-purpose flour	2¼ cups	1½ cups	1¼ cups
Poppy seeds	1 teaspoon	1 teaspoon	1 teaspoon
Baking powder	1½ teaspoons	1¼ teaspoons	1¼ teaspoons

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick Bread/Cake. Press Crust and select Medium or Dark crust. Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

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

Nutritional information per serving (1 ounce):

Calories 111 (30% from fat) • carb. 18g • pro. 2g • fat 4g • sat. fat 2g • chol. 35mg • sod. 48mg • calc. 20mg • fiber 0g

Pumpkin Walnut Bread

Quick Bread/Cake Cycle
Delay Start Timer - No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>	<i>Small – 1 pound</i>
Oil	¼ cup	3 tablespoons	2 tablespoons
Canned pumpkin	1 cup	¾ cup	½ cup
Eggs, large, at room temperature*	2	2	2
Brown sugar, packed	1 cup	¾ cup	½ cup
Unbleached all-purpose flour	2¼ cups	1¾ cups	1 cup + 2 tablespoons
Ground cinnamon	1 teaspoon	¾ teaspoon	½ teaspoon
Allspice	½ teaspoon	¼ teaspoon	¼ teaspoon
Nutmeg	¼ teaspoon	¼ teaspoon	¼ teaspoon
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Baking powder	1 teaspoon	¾ teaspoon	½ teaspoon
Walnuts	½ cup	⅓ cup	¼ cup
Dried cranberries	½ cup	⅓ cup	¼ cup

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick Bread/Cake. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

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

Nutritional information per serving (1 ounce):

Calories 109 (33% from fat) • carb. 14g • pro. 2g • fat 4g • sat. fat 1g • chol. 27mg • sod. 96mg • calc. 17mg • fiber 1g

Sour Cream Chocolate Tea Loaf

Quick Bread/Cake Cycle
Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk, lowfat	¾ cup	½ cup + 1 tablespoon	6 tablespoons
Sour cream	¾ cup	½ cup	½ cup
Eggs, large, at room temperature*	2	2	1
Granulated sugar	¾ cup	½ cup	6 tablespoons
Brown sugar, packed	½ cup	½ cup	¼ cup
Unbleached all-purpose flour	1¾ cups	1½ cups	¾ cup + 2 tablespoons
Baking powder	1 teaspoon	¾ teaspoon	½ teaspoon
Baking soda	½ teaspoon	½ teaspoon	¼ teaspoon
Salt	½ teaspoon	½ teaspoon	¼ teaspoon
Vanilla extract	1 teaspoon	¾ teaspoon	½ teaspoon
Chocolate chips	¾ cup	½ cup	½ cup
Chopped walnuts	½ cup	½ cup	¼ cup
Dried tart cherries	½ cup	¼ cup	3 tablespoons

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick Bread/Cake. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

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

Nutritional information per serving (1 ounce):

Calories 110 (29% from fat) • carb. 18g • pro. 2g • fat 4g • sat. fat 1g • chol. 16mg • sod. 72mg • calc. 21mg • fiber 1g

Zucchini Bread

Quick Bread/Cake Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Oil, vegetable	½ cup	⅓ cup	¼ cup
Zucchini, shredded	1 cup	¾ cup	½ cup
Eggs, large, at room temperature *	2	2	2
Brown sugar, packed	½ cup	⅓ cup	¼ cup
Granulated sugar	¼ cup	3 tablespoons	2 tablespoons
Unbleached all-purpose flour	2 cups	1½ cups	1 cup + 2 tablespoons
Ground cinnamon	1 teaspoon	¾ teaspoon	½ teaspoon
Allspice	½ teaspoon	¼ teaspoon	¼ teaspoon
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Baking soda	½ teaspoon	½ teaspoon	¼ teaspoon
Baking powder	½ teaspoon	½ teaspoon	¼ teaspoon
Walnuts	½ cup	⅓ cup	¼ cup
Raisins	½ cup	⅓ cup	¼ cup

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and Select Quick Bread/Cake. Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

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

Nutritional information per serving (1 ounce):

Calories 123 (38% from fat) • carb. 17g • pro. 2g • fat 5g • sat. fat 1g • chol. 27mg • sod. 125mg • calc. 15mg • fiber 1g

Nutty Low-Carb Bread

Low-Carb Cycle
Delay Start Timer - No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Water, 80°–90°F	1½ cups	1¼ cups
Heavy cream, 90°	2½ tablespoons	2 tablespoons
Molasses	1¼ tablespoons	1 tablespoon
Salt	¾ teaspoon	½ teaspoon
Whole wheat flour	1¼ cups	1 cup
Vital wheat gluten	⅔ cup	½ cup
Barley flour	⅔ cup	½ cup
Oat flour	⅔ cup	½ cup
Almond flour	⅔ cup	½ cup
Soy protein	2½ tablespoons	2 tablespoons
Mixed sunflower and pumpkin seeds	⅔ cup	½ cup
Mixed, chopped walnuts and pecans	⅔ cup	½ cup
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Low Carb. Press Crust and select Medium (or to taste). Press Loaf and choose dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving (1 ounce):

Calories 55 (22% from fat) • carb. 7g • pro. 4g • fat 1g • sat. fat 0g • chol. 1mg • sod. 12mg • calc. 27mg • fiber 1g

Low-Carb Buttermilk Bread

Low-Carb Cycle
Delay Start Timer - No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Buttermilk, 80°–90°F	1½ cups	1¾ cups
Honey	1¼ tablespoons	1 tablespoon
Salt	¾ teaspoon	½ teaspoon
Whole wheat flour	1¼ cups	1 cup
Vital wheat gluten	⅔ cup	½ cup
Barley flour	⅔ cup	½ cup
Almond flour	⅔ cup	½ cup
Soy protein	2½ tablespoons	2 tablespoons
Flax seed	2½ tablespoons	2 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Low Carb. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving (1 ounce):

Calories 55 (22% from fat) • carb. 7g • pro. 4g • fat 1g • sat. fat 0g • chol. 1mg • sod. 12mg • calc. 27mg • fiber 1g

Low-Carb Cinnamon Bread

Low-Carb Cycle
Delay Start Timer- No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Low-carb vanilla yogurt	1¼ cups	1 cup
Heavy cream	2½ tablespoons	2 tablespoons
Molasses	1 tablespoon + 1 teaspoon	1 tablespoon
Salt	¾ teaspoon	½ teaspoon
Whole wheat flour	1¼ cups	1 cup
Vital wheat gluten	⅔ cup	½ cup
Barley flour	½ cup	¼ cup
Oat flour	⅔ cup	½ cup
Almond flour	1 cup	¾ cup
Chopped pecans	⅔ cup	½ cup
Ground cinnamon	1¼ teaspoons	1 teaspoon
Pure vanilla extract	1¼ teaspoons	1 teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Low Carb. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving (1 ounce):

Calories 84 (37% from fat) • carb. 9g • pro. 5g • fat 4g • sat. fat 1g • chol. 2mg • sod. 52mg • calc. 49mg • fiber 1g

Low-Carb Molasses Bread

Low-Carb Cycle
Delay Start Timer - No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Water, 80°–90°F	1½ cups	1¼ cups
Heavy cream	2½ tablespoons	2 tablespoons
Molasses	1¼ tablespoons	1 tablespoon
Salt	¾ teaspoon	½ teaspoon
Whole wheat flour	1¼ cups	1 cup
Vital wheat gluten	⅔ cup	½ cup
Barley flour	⅔ cup	½ cup
Oat flour	⅔ cup	½ cup
Almond flour	⅔ cup	½ cup
Soy protein	2½ tablespoons	2 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Low Carb. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving (1 ounce):

Calories 55 (22% from fat) • carb. 7g • pro. 4g • fat 1g • sat. fat 0g • chol. 1mg • sod. 12mg • calc. 27mg • fiber 1g

Low-Carb Seed Bread

Low-Carb Cycle
Delay Start Timer - No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Water, 80°–90°F	1 cup + 3 tablespoons	1 cup
Heavy cream, 90°	4 tablespoons	3 tablespoons
Splenda®	1 tablespoon + 1 teaspoon	1 tablespoon
Salt	¾ teaspoon	½ teaspoon
Flax seed oil	2½ tablespoons	2 tablespoons
Whole wheat flour	1¼ cups	1 cup
Almond flour	1 cup	¾ cup
Oat flour	⅔ cup	½ cup
Brown rice flour	⅔ cup	½ cup
Vital wheat gluten	¼ cup	2 tablespoons
Flax seeds	2½ tablespoons	2 tablespoons
Sesame seeds	2½ tablespoons	2 tablespoons
Poppy seeds	2½ teaspoons	2 teaspoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Low Carb. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving (1 ounce):

Calories 80 (31% from fat) • carb. 10g • pro. 4g • fat 3g • sat. fat 1g • chol. 2mg • sod. 41mg • calc. 33mg • fiber 1g

Lower-Carb Bacon and Cheese Bread

Low-Carb Cycle

Delay Start Timer - No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Water, 80°–90°F	1 cup + 2 tablespoons	1¼ cups
Part-skim ricotta cheese	8 tablespoons	6 tablespoons
Salt	½ teaspoon	½ teaspoon
Whole wheat flour	¾ cup	½ cup
Barley flour	½ cup	⅓ cup
Soy flour	¾ cup	½ cup
Vital wheat gluten	¾ cup	½ cup
Oat flour	½ cup	⅓ cup
Almond flour	⅓ cup	¼ cup
Splenda® sweetener	1 tablespoon	2½ teaspoons
Shredded Cheddar cheese	4 ounces	3 ounces
Grated Asiago cheese	3 tablespoons	4½ teaspoons
Bacon, diced and cooked	8 medium slices	6 medium slices
Yeast, active dry, instant or bread machine	3 teaspoons	2¼ teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Low Carb. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving (1 ounce):

Calories 125 (41% from fat) • carb. 10g • pro. 9g • fat 6g • sat. fat 3g • chol. 13mg • sod. 159mg • calc. 95mg • fiber 2g

Cheesy Gluten-Free Loaf

Gluten-Free Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Lowfat milk, 80°–90°F	1¾ cups	1½ cups
Olive oil	3 tablespoons	2 tablespoons
Eggs, large, at room temperature*	2	2
Honey	3 tablespoons	2 tablespoons
Cider vinegar	1 teaspoon	¾ teaspoon
Salt	1½ teaspoons	1 teaspoon
Brown rice flour	2 cups	1½ cups
Potato starch	1 cup	¾ cup
Tapioca flour	½ cup	½ cup
Garfava flour	¼ cup	2 tablespoons
Quinoa flour	¼ cup	2 tablespoons
Xanthan gum	2½ teaspoons	2 teaspoons
Gelatin	¾ teaspoon	½ teaspoon
Shredded provolone cheese	½ cup + 2 tablespoons	¼ cup
Shredded mozzarella cheese	½ cup + 2 tablespoons	¼ cup
Grated Parmesan cheese	¼ cup	2 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

Add the milk, oil, eggs, honey and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate and then add to the bread pan. Add yeast to the bread pan last. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Gluten Free. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

Nutritional information per serving (1 ounce):

Calories 113 (27% from fat) • carb. 17g • pro. 4g • fat 4g • sat. fat 1g • chol. 23mg • sod. 153mg • calc. 62mg • fiber 1g

Gluten-Free Apple, Cheddar, Walnut Bread

Gluten-Free Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Lowfat milk, 80°–90°F	1½ cups	1 cup + 1 tablespoon
Unsalted butter, ½-inch pieces at room temperature	2 tablespoons	1½ tablespoons
Honey	2 tablespoons	1½ tablespoons
Eggs, large, at room temperature*	2	2
Cider vinegar	¾ teaspoon	¾ teaspoon
Salt	1½ teaspoons	1 teaspoon
Brown rice flour	1½ cups	1 cup + 1 tablespoon
Potato starch	¾ cup	½ cup
Tapioca flour	½ cup	¼ cup
Quinoa flour	2 tablespoons	1½ tablespoons
Garfava flour	2 tablespoons	1½ tablespoons
Shredded Cheddar cheese	½ cup	¼ cup
Chopped dried apples	½ cup	¼ cup
Chopped walnuts	½ cup	¼ cup
Xanthan gum	2 teaspoons	1½ teaspoons
Gelatin	½ teaspoon	½ teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

Add the milk, butter, honey, eggs and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate and then add to the bread pan. Add yeast to the bread pan last. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Gluten Free. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press start to mix, knead, rise and bake. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

Nutritional information per serving (1 ounce):

Calories 127 (29% from fat) • carb. 19g • pro. 5g • fat 4g • sat. fat 1g • chol. 25mg • sod. 195mg • calc. 71mg • fiber 1g

Gluten-Free Hazelnut Bread

Gluten-Free Cycle
Delay Start Timer - No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Lowfat milk, 80°–90°F	1½ cups	1 cup + 1 tablespoon
Unsalted butter, ½-inch pieces at room temperature	4 tablespoons	3 tablespoons
Maple syrup (not pancake syrup)	4 tablespoons	3 tablespoons
Eggs, large, at room temperature*	2	1
Cider vinegar	1 teaspoon	¾ teaspoon
Salt	2 teaspoons	1½ teaspoons
Brown rice flour	1¾ cups	1½ cups
Cornstarch	1 cup	¾ cup
Potato starch	1 cup	¾ cup
Tapioca flour	½ cup	⅓ cup
Amaranth flour	½ cup	⅓ cup
Chopped hazelnuts	½ cup	⅓ cup
Xanthan gum	2¼ teaspoons	2 teaspoons
Gelatin	1¼ teaspoons	1 teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

Add the milk, butter, maple syrup, eggs and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate and then add to the bread pan. Add yeast to the bread pan last. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Gluten Free. Select dough size. Press Start to mix, knead, rise and bake. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

Nutritional information per serving (1 ounce):

Calories 117 (24% from fat) • carb. 20g • pro. 2g • fat 3g • sat. fat 1g • chol. 14mg • sod. 158mg • calc. 23mg • fiber 1g

Gluten-Free Molasses Walnut Bread

Gluten-Free Cycle
Delay Start Timer - No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Lowfat milk, 80°–90°F	1¾ cups	1½ cups
Unsalted butter, ½-inch pieces at room temperature	4 tablespoons	3 tablespoons
Molasses	4 tablespoons	3 tablespoons
Eggs, large, at room temperature*	2	1
Cider vinegar	1 teaspoon	¾ teaspoon
Salt	2 teaspoons	1½ teaspoons
Garfava flour	1½ cups	1 cup
Tapioca flour	1 cup	¾ cup
Sorghum flour	¾ cup	½ cup
Cornstarch	¾ cups	½ cup + 1 tablespoon
Potato starch	¼ cup	2 tablespoons
Chopped walnuts	¾ cup	½ cup + 1 tablespoon
Xanthan gum	2¼ teaspoons	2 teaspoons
Gelatin	1¼ teaspoons	1 teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

Place the milk, butter, molasses, eggs and cider vinegar in the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate and then add to the bread pan. Add the yeast to the bread pan last. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu button and Select Gluten Free. Select dough size. Press Start to mix, knead, rise and bake. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

Nutritional information per serving (1 ounce):

Calories 98 (33% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 1g • chol. 14mg • sod. 161mg • calc. 45mg • fiber 2g

Gluten-Free Nut and Seed Bread

Gluten-Free Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Lowfat milk, 80°–90°F	1¾ cups	1½ cups
Unsalted butter, ½-inch pieces at room temperature	4 tablespoons	3 tablespoons
Molasses	4 tablespoons	3 tablespoons
Eggs, large, at room temperature*	2	1
Cider vinegar	1 teaspoon	¾ teaspoon
Salt	2 teaspoons	1½ teaspoons
Garfava flour	1½ cups	1 cup
Tapioca flour	1 cup	¾ cup
Sorghum flour	¾ cup	½ cup
Cornstarch	¾ cups	½ cup + 1 tablespoon
Potato starch	¼ cup	2 tablespoons
Mixed chopped nuts + seeds (walnuts, pecans, sunflower seeds, pumpkin seeds)	¾ cup	½ cup + 1 tablespoon
Currants	¼ cup	2 tablespoons
Xanthan gum	2½ teaspoons	2 teaspoons
Gelatin	1¼ teaspoons	1 teaspoon
Yeast, active dry, instant or bread machine	2½ teaspoons	2½ teaspoons

Add the milk, butter, molasses, eggs and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate and then add to the bread pan. Add the yeast to the bread pan last. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Gluten Free. Select dough size. Press Start to mix, knead, rise and bake. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

Nutritional information per serving (1 ounce):

Calories 105 (34% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 1g • chol. 14mg • sod. 161mg • calc. 46mg • fiber 2g

Gluten-Free Rye Bread

Gluten-Free Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Lowfat milk, 80°–90°F	2 cups	1½ cups
Unsalted butter, ½-inch pieces at room temperature	4 tablespoons	3 tablespoons
Eggs, large, at room temperature*	2	2
Cider vinegar	1 teaspoon	¾ teaspoon
Orange zest	1 teaspoon	¾ teaspoon
Salt	2 teaspoons	1½ teaspoons
Brown rice flour	1 cup	¾ cup
Garfava flour	1 cup	¾ cup
Cornstarch	½ cup	⅓ cup
Potato starch	½ cup	⅓ cup
Sorghum flour	½ cup	⅓ cup
Quinoa flour	¼ cup	2 tablespoons
Brown sugar, packed	¼ cup	2 tablespoons
Caraway seeds	5 teaspoons	1½ tablespoons
Xanthan gum	2½ teaspoons	2 teaspoons
Gelatin	¾ teaspoon	½ teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons

Add the milk, butter, eggs and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate and then add to the bread pan. Add the yeast to the bread pan last. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Gluten Free. Select dough size. Press Start to mix, knead, rise and bake. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove from bread pan and place on wire rack to cool completely for best slicing results.

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

Nutritional information per serving (1 ounce):

Calories 87 (26% from fat) • carb. 13g • pro. 3g • fat 3g • sat. fat 1g • chol. 23mg • sod. 163mg • calc. 29mg • fiber 2g

French Bread Baguettes

Dough/Pizza Dough Cycle

Delay Start Timer – Yes

Ingredients	Large – 2 pounds (3 loaves)	Medium – 1½ pounds (2 loaves)	Small – 1 pound (1 or 2 loaves)
Water, 80°–90°F	1½ cups	1½ cups	¾ cup
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Granulated sugar	1 teaspoon	¾ teaspoon	½ teaspoon
Bread flour	4 cups	3 cups	2 cups
Wheat germ	3 tablespoons	2 tablespoons	1½ tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	1¾ teaspoons	1¼ teaspoons

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle and place in Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough, punch to deflate and let rest 10 minutes.

Divide dough into appropriate number of equal pieces, depending upon size prepared. Shape each piece of dough into a long narrow baguette and place on a baking sheet that has been dusted with cornmeal. Cover loosely with plastic wrap and let rise 30 to 40 minutes. While baguettes rise, place a pan of hot water on the bottom rack of the oven and preheat oven to 425°F.

Dust dough gently with additional flour. Make 4 diagonal slashes in each loaf about ¼-inch deep using a serrated knife. Bake bread in preheated oven 25 to 30 minutes until browned and hollow-sounding when tapped. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving (1 ounce):

Calories 72 (3% from fat) • carb. 15g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 177mg • calc. 4mg • fiber 1g

Bread-Machine Brioche

Dough/Pizza Dough Cycle
Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk, regular or lowfat, 80°–90°F	½ cup	½ cup	¼ cup
Eggs, large, at room temperature*	4	3	2
Unsalted butter, cut in ½-inch pieces, at room temperature	8 tablespoons	6 tablespoons	4 tablespoons
Granulated sugar	2 tablespoons	1½ tablespoons	1 tablespoon
Powdered milk	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	1½ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	3¾ cups	2¾ cups + 1 tablespoon	1¾ cups + 2 tablespoons
Yeast, active dry, instant or bread machine	3 teaspoons	2¼ teaspoons	1½ teaspoons
Egg wash – 1 large egg beaten with 1 tablespoon water			

Place the milk, eggs, butter, sugar, powdered milk, salt, bread flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. This dough is very soft; it is recommended to scrape the bowl after 10 minutes of kneading to ensure even distribution and mixing of ingredients. When dough cycle is completed, remove dough, punch to deflate and transfer to a well-buttered bowl. Cover with plastic wrap and refrigerate for 1 hour.

Deflate dough and divide into the number and size brioche(s) desired. For 1 or 1½-pound brioche, remove ¼ of the dough. Shape the larger piece into a ball and press into a buttered 6-inch brioche mold. Press a hole in the center about 1 inch deep. Shape the smaller piece into a ball and place in the center hole. For individual brioche(s), follow the same shaping directions, and place in ½-cup brioche molds. Cover loosely with plastic wrap and let rise in a warm (90°F), draft-free place about 45 minutes. Preheat oven to 350°F.

Brush brioche(s) with egg wash. Bake in preheated oven for 15 to 20 minutes for individual brioche(s), and about 20 to 30 minutes for larger brioche(s), until rich golden in color and hollow-sounding when tapped. Remove from pans and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

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

Calories 198 (35% from fat) • carb. 26g • pro. 6g • fat 8g • sat. fat 4g • chol. 69mg • sod. 222mg • calc. 36mg • fiber 1g

Cheddar Breadsticks

Dough/Pizza Dough Cycle

Delay Start Timer- yes

Ingredients	Large – 40-45 sticks	Medium – 30 sticks	Small – 25 sticks
Water, 80°–90°F	1 cup	¾ cup	½ cup
Olive oil	6 tablespoons	½ cup	¼ cup
Salt	2 teaspoons	1½ teaspoons	¾ teaspoon
Granulated sugar	1 teaspoon	½ teaspoon	½ teaspoon
Bread flour	3¾ cups	3 cups	2¼ cups
Shredded Cheddar cheese	1¼ cups	1 cup	¾ cup
Paprika	1¼ teaspoons	1 teaspoon	¾ teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough from machine and transfer to a lightly floured surface. Preheat oven to 375°. Line baking sheets with parchment paper.

Roll the dough out into a rectangle, ¼-inch thick, 10 inches long and between 16 and 24 inches wide, depending on the dough size. Roll the rectangle so that its width runs from left to right. With a pizza cutter or sharp knife, cut strips that are each ½-inch wide. Twist each strip so it resembles a cheese straw. Place on parchment-lined baking sheet and cover with plastic and allow to rest for about 30 minutes. Once breadsticks have rested, brush with olive oil and bake until golden – about 15 to 20 minutes. Transfer to a wire rack to cool slightly and serve.

Nutritional information per breadstick:

Calories 83 (36% from fat) • carb. 10g • pro. 3g • fat 3g • sat. fat 0g • chol. 2mg • sod. 136mg • calc. 29mg • fiber 0g

Sweet Potato Cloverleaf Rolls

Dough/Pizza Dough Cycle
Delay Start Timer - No

Ingredients	2 lbs. Dough – 18 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8 rolls
Sweet potato, peeled and cubed	12–14 ounces (1 cup mashed)	8–10 ounces (¾ cup mashed)	6–8 ounces (½ cup mashed)
Reserved cooking water from sweet potatoes			
Nonfat dry milk	½ cup	⅓ cup	¼ cup
Brown sugar, firmly packed	¼ cup	3 tablespoons	2 tablespoons
Unsalted butter, at room temperature, cut in ¼-inch pieces	¼ cup	3 tablespoons	2 tablespoons
Kosher or sea salt	1½ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	4 cups	3 cups	2 cups
Yeast, active dry, instant or bread machine	3 teaspoons	2 teaspoons	1 teaspoon
Cooking spray			
Milk for brushing tops of rolls			

Place the cubed sweet potatoes in a saucepan with water to cover by 1 inch. Bring to a boil, then reduce heat and simmer until potatoes are tender, about 15 to 20 minutes. Drain, reserving cooking water. Measure out necessary amount of reserved cooking water for size of recipe being prepared: ½ cup – ⅓ cup – ¼ cup and let cool to 90°F. Mash sweet potatoes and measure out necessary amount for size recipe being prepared: 1 cup – ¾ cup – ½ cup.

Place measured mashed sweet potatoes, measured cooking liquid, nonfat dry milk, brown sugar, butter, salt, bread flour and yeast in baking pan fitted with kneading paddle. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When dough is ready, remove from baking pan and deflate. Divide into 18 – 12 – 9 equal portions, depending on size recipe prepared. Lightly coat regular muffin tin (18-hole, 12-hole, 9-hole) with cooking spray. Divide each dough ball into 3 equal portions. Roll each piece into a small ball. Arrange 3 small dough balls in each muffin cup. Cover with plastic wrap and let rise until doubled, about 30 to 40 minutes. Preheat oven to 375°F. When rolls have doubled in size, brush tops with milk. Bake in preheated oven for 20 to 25 minutes, until lightly browned and hollow-sounding when tapped. Remove from muffin tins and serve warm. May be made ahead and reheated to serve.

Nutritional information per roll:

Calories 199 (16% from fat) • carb. 36g • pro. 6g • fat 3g • sat. fat 2g • chol. 8mg • sod. 223mg • calc. 55mg • fiber 2g

Molasses Whole Wheat Rolls with Currants and Pecans

Dough/Pizza Dough Cycle
Delay Start Timer - No

Ingredients	2 lbs. Dough – 16 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8-10 rolls
Milk, lowfat	½ cup + 2 tablespoons	½ cup	7 tablespoons
Water, 80°–90°F	½ cup + 2 tablespoons	½ cup	7 tablespoons
Butter, ½-inch pieces at room temperature	1½ tablespoons	1 tablespoon	1 tablespoon
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Molasses	2 tablespoons	1½ tablespoons	1 tablespoon
Whole wheat flour	2 cups	1½ cups	1 cup
Bread flour	2 cups	1½ cups	1¼ cups
Currants	½ cup + 2 tablespoons	½ cup	6 tablespoons
Chopped pecans	½ cup + 2 tablespoons	½ cup	6 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough from machine and transfer to a lightly floured surface. Preheat oven to 350°F. Divide the dough into the number of pieces that the recipe size indicates. Roll each piece into an oval and place on a baking sheet lined with parchment paper and cover with plastic. Allow to rest for about 30 minutes until the rolls have about doubled in size. Once rolls have doubled, snip 2–3 vents along top of each roll with sharp scissors and dust with whole wheat flour. Bake in preheated oven for about 20 to 25 minutes, until they are a dark golden. Once finished, transfer rolls to a wire cooling rack.

Nutritional information per roll:

Calories 181 (23% from fat) • carb. 31g • pro. 5g • fat 5g • sat. fat 1g • chol. 3mg • sod. 156mg • calc. 45mg • fiber 3g

Pizza Dough

Dough/Pizza Dough Cycle
Delay Start Timer - Yes

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>	<i>Small – 1 pound</i>
Water, 80°–90°F	1½ cups	1 cup	¾ cup
Honey or sugar	1 teaspoon	¾ teaspoon	½ teaspoon
Salt (sea or kosher)	2 teaspoons	1½ teaspoons	1 teaspoon
Extra virgin olive oil	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour*	3¾ cups	2¾ cups	1¾ cups
Whole wheat flour*	¾ cup	9 tablespoons	6 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	1¾ teaspoons	1¼ teaspoons

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When Dough Cycle is completed, deflate dough and use to make your favorite pizza.

* May use all bread flour rather than using part whole wheat flour.

Nutritional information per serving (1 ounce):

Calories 73 (14% from fat) • carb. 13g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 147mg • calc. 4mg • fiber 1g

Herb Focaccia

Dough/Pizza Dough Cycle
Delay Start Timer - Yes

<i>Ingredients for crust</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>	<i>Small – 1 pound</i>
Water, 80°–90°F	1½ cups	1½ cups	¾ cup
Extra virgin olive oil	3 tablespoons	2 tablespoons + 1 teaspoon	1½ tablespoons
Italian herb blend	1 tablespoon	2¼ teaspoons	1½ teaspoons
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	4¾ cups	3 cups + 3 tablespoons	2¾ cups
Yeast, active dry, instant or bread machine	2 teaspoons	1½ teaspoons	1 teaspoon

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed remove dough from pan, punch to deflate and let rest 10 minutes before continuing.

<i>Ingredients for topping</i>	<i>15x10-inch focaccia</i>	<i>12x8-inch focaccia</i>	<i>8x6-inch focaccia</i>
Extra virgin olive oil	4 tablespoons	3 tablespoons	2 tablespoons
Coarse kosher or sea salt	1 teaspoon	¾ teaspoon	½ teaspoon
Freshly grated Asiago, Parmesan or Grana Padano® cheese	½ cup	½ cup	¼ cup
Chopped fresh herbs (parsley, basil, oregano, thyme, marjoram) – loosely packed	½ cup	¼ cup	3 tablespoons

Brush a jelly-roll pan with olive oil and sprinkle with cornmeal. After dough has rested, roll out on a lightly floured surface to the appropriate size and place on prepared pan. Cover loosely with plastic wrap and let rise in a warm place until about doubled in size, about 40 to 50 minutes.

Preheat oven to 450°F. With oiled fingertips, press indentations into the dough about 1 inch apart and ½-inch deep. Drizzle with olive oil. Sprinkle evenly with salt, cheese and herbs. Place in preheated oven and bake until deep golden and puffed with a crispy crust, about 10 to 20 minutes, depending on size.

Nutritional information per serving (1 ounce):

Calories 99 (34% from fat) • carb. 13g • pro. 3g • fat 4g • sat. fat 1g • chol. 1mg • sod. 213mg • calc. 23mg • fiber 0mg

Soft Pretzels

Dough/Pizza Dough Cycle
Delay Start Timer - Yes

Ingredients	Large – 16 pretzels	Medium – 12 pretzels	Small – 8 pretzels
Water, 80°–90°F	1¼ cups	1 cup	¾ cup
Salt	1 tablespoon + ¼ cup	2 teaspoons	1½ teaspoons
Brown sugar, firmly packed	1 tablespoon + 1 teaspoon	1 tablespoon	2½ teaspoons
Bread flour	4 cups	3¾ cups	2 cups + 6 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons
Water	2 cups	2 cups	2 cups
Baking soda	2 tablespoons	2 tablespoons	2 tablespoons

Place the water, salt, brown sugar, bread flour and yeast (do not add the second amount of water or the baking soda) in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise.

When cycle is completed, remove dough from machine and transfer to a floured surface. Divide dough into equal pieces according to the specific recipe size. Roll each ball into a thin rope. Twist dough into a pretzel shape and place on a baking sheet lined with parchment paper. Cover with plastic and allow pretzels to rest for about 20 to 30 minutes.

Place 2 inches of water in a wide 5½ quart sauté pan and bring to a boil. Preheat oven to 425°F. Place the 2 cups of water and baking soda in a small bowl, stir and reserve.

Once pretzels have rested and water comes to a boil, carefully slide pretzels into the boiling water one 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 back on parchment-lined baking sheet. Bake in the oven until dark and golden, approximately 15 to 20 minutes. When pretzels are finished, transfer to a wire cooling rack.

Nutritional information per 2-ounce pretzel:

Calories 141 (4% from fat) • carb. 28g • pro. 5g • fat 1g • sat. fat 0g • chol. 0mg • sod. 939mg • calc. 8mg • fiber 1g

Whole Wheat Kalamata Bread

Dough/Pizza Dough Cycle
Delay Start Timer - No

Ingredients	2 lbs. Dough – 16 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8-10 rolls
Milk, 80°–90°F	½ cup + 2 tablespoons	½ cup	6 tablespoons
Water, 80°–90°F	7½ tablespoons	6 tablespoons	4½ tablespoons
Olive oil	1½ tablespoons	1 tablespoon	1 tablespoon
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Granulated sugar	1 tablespoon + 1 teaspoon	1 tablespoon	2 teaspoons
Whole wheat flour	2 cups	1½ cups	1 cup
Bread flour	2 cups	1½ cups	1¼ cups
Kalamata olives, pitted and chopped	½ cup + 2 tablespoons	½ cup	6 tablespoons
Herbes de Provence	1¼ teaspoons	1 teaspoon	¾ teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and Select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise.

When cycle is completed, remove dough from machine and transfer to a lightly floured surface. Preheat oven to 350°F. Divide the dough into the number of pieces that the recipe size indicates. Roll each piece into an oval and place on a baking sheet lined with parchment paper and cover with plastic. Allow to rest for about 30 minutes until the rolls have about doubled in size. Once rolls have doubled, cut 2 small slashes across each roll with a serrated knife. Dust with whole wheat flour and bake in preheated oven for about 20 to 25 minutes, until they are a dark golden. Once finished, transfer rolls to a wire cooling rack.

Note: This recipe can also be shaped into large oval loaves. Follow the same directions for the rolls but shape the dough into one large oval-shaped loaf. If you are using the 2-lb. recipe, divide the dough into two equal pieces and shape each loaf. Place on baking sheet lined with parchment and wrap the loaf/loaves in plastic. Allow to rest for 30 minutes, until the loaf has doubled in size. When loaf is ready, slash the top diagonally 3 times across the top. Bake in preheated 350°F oven for approximately 25 to 30 minutes until it is dark golden and sounds hollow when rapped on the bottom. Once finished, remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving (1 ounce):

Calories 83 (28% from fat) • carb. 13g • pro. 2g • fat 3g • sat. fat 0g • chol. 0mg • sod. 232mg • calc. 15mg • fiber 1g

Garlic, Herb, and Cheese Knots

Dough/Pizza Dough Cycle
Delay Start Timer - No

Ingredients	2 lbs. Dough – 16 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8-10 rolls
Garlic, chopped	2 cloves	2 cloves	2 cloves
Italian herb seasoning blend	2 teaspoons	2 teaspoons	2 teaspoons
Water	1½ cups	1 cup	¾ cup
Olive oil, divided	2 tablespoons + 1 tablespoon	1½ tablespoons + 1 tablespoon	1 tablespoon + 1 teaspoon
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	4 cups	3 cups	2½ cups
Dry powdered milk	½ cup	¼ cup	2 tablespoons
Potato flakes	¼ cup	2 tablespoons	1½ tablespoons
Asiago cheese, grated	2 ounces	1½ ounce	1 ounce
Yeast, active dry, instant or bread machine	2¼ teaspoons	2 teaspoons	1¾ teaspoons

In a small bowl combine the chopped garlic, Italian herbs, and 1 tablespoon of olive oil and mix well. Cover with plastic and reserve.

Place the remaining ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select the Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise.

When cycle is completed, remove dough from machine and transfer to a lightly floured surface. Preheat oven to 350°F. Divide the dough into the number of pieces that the recipe size indicates. Roll each into a 10-inch rope and shape into a knot. Place on parchment-lined baking sheet, cover lightly with plastic wrap and allow to rest for approximately 30 minutes. Bake in preheated oven for 15 to 18 minutes until lightly browned. Brush hot knots lightly with reserved herb/olive oil mixture; let cool 5 to 10 minutes before serving.

Nutritional information per roll:

Calories 213 (22% from fat) • carb. 35g • pro. 6g • fat 5g • sat. fat 1g • chol. 5mg • sod. 312mg • calc. 78mg • fiber 1g

Onion Rye Rolls

Dough/Pizza Dough Cycle
Delay Start Timer - No

Ingredients	2 lbs. Dough – 16 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8-10 rolls
Buttermilk	¾ cup	9 tablespoons	6 tablespoons
Water, 80°–90°F	½ cup	6 tablespoons	¼ cup
Molasses	2½ tablespoons	2 tablespoons	4 teaspoons
Vegetable oil	1½ tablespoons	1 tablespoon + ½ teaspoon	2½ teaspoons
Salt	1½ teaspoons	1 teaspoon	¾ teaspoon
Finely chopped onions, patted dry	½ cup	⅓ cup	¼ cup
Bread flour	2½ cups	1½ cups + 2 tablespoons	1¼ cups
Rye flour	1 cup	¾ cup	½ cup
Rye flakes (rye cereal)	⅓ cup	¼ cup	3 tablespoons
Potato starch	⅓ cup	¼ cup	3 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	1¼ teaspoons	1¼ teaspoons
Caraway seeds	1½ tablespoons	1 tablespoon + 1 teaspoon	2¼ teaspoons
Vital gluten flour	1 tablespoon	2¼ teaspoons	1½ teaspoons

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle and place in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough from machine and transfer to a lightly floured surface. Dough will be sticky. With floured hands, knead dough lightly until no longer sticky, adding flour as necessary. Divide dough into 16–12–8 equal pieces. Let rest 5 minutes.

Line baking sheets with parchment paper. With well-floured hands, roll each small piece of dough into a ball, then shape into a round about 3 inches in diameter. Arrange evenly spaced on baking sheet. Cover with plastic wrap and let rise until light and about doubled in size, about 30 to 40 minutes. Preheat oven to 400°F. Dust rolls with flour and cut 2 parallel or crossed slashes into each roll, about ¼-inch deep. Bake rolls for 20 to 25 minutes, until browned and crusty. Transfer to a rack to cool completely before serving. These rolls are best when allowed to cool completely, but may be reheated to serve warm. They are very good when sliced to make a sandwich or as a burger bun.

Nutritional information per roll:

Calories 174 (31% from fat) • carb. 26g • pro. 4g • fat 6g • sat. fat 3g • chol. 37mg • sod. 267mg • calc. 23mg • fiber 1g

Peanut Butter and Chocolate Rolls

Dough/Pizza Dough Cycle

Delay Start Timer – Not recommended (can substitute dry milk; see Tips and Hints, page 15 of Instructions)

Ingredients	16 rolls	12 rolls	8 rolls
Lowfat milk, 80°–90°F	1 cup	¾ cup	½ cup
Peanut butter, crunchy or creamy	½ cup	½ cup	½ cup
Brown sugar, packed	3 tablespoons	2 tablespoons + 1 teaspoon	1½ tablespoons
Salt	½ teaspoon	¾ teaspoon	¼ teaspoon
Bread flour	2¾ cups	2 cups	1 cup + 6 tablespoons
Yeast, active dry, instant or bread machine	2¼ teaspoons	1¾ teaspoons	1½ teaspoons
Semisweet chocolate morsels	1 cup	¾ cup	½ cup

Place milk, peanut butter, brown sugar, salt, bread flour, and yeast in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough and punch to deflate. Let rest 10 minutes.

Divide dough into 16–12–8 equal portions. Shape into balls, then flatten to ¾-inch-thick rounds. Arrange on parchment-lined baking sheets equally spaced, no closer than 1 inch apart. Cover with plastic wrap and let rise until nearly doubled, about 35 to 45 minutes. Preheat oven to 375°F.

Bake rolls until browned and hollow-sounding when tapped, about 25 minutes. Let cool 15 to 20 minutes on a rack before serving – they are very tempting just out of the oven, but the chocolate morsels may be hot enough to cause a burn.

Nutritional information per serving (one roll):

Calories 219 (34% from fat) • carb. 31g • pro. 5g • fat 8g • sat. fat 3g • chol. 1mg • sod. 80mg • calc. 27mg • fiber 3g

Cinnamon Swirl Rolls

Dough/Pizza Dough Cycle
 Delay Start Timer – No (contains raw eggs and fresh milk)

<i>Ingredients</i>	<i>2½ pounds dough = 24 cinnamon swirl rolls</i>		
Lowfat milk, warmed to 80°–90°F	¾ cup	½ cup	½ cup
Eggs, large, at room temperature*	3	2	1
Unsalted butter, cut in ½-inch pieces, at room temperature	6 tablespoons	4 tablespoons	3 tablespoons
Granulated sugar	½ cup	½ cup	¼ cup
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Vanilla extract	1½ teaspoons	1½ teaspoons	¾ teaspoon
Bread flour	4 cups	3 cups	2 cups
Cornstarch	¾ cup	½ cup	½ cup
Yeast, active dry, instant or bread machine	2½ teaspoons	1½ teaspoons	1½ teaspoons

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

Filling

<i>Ingredients</i>	<i>2½ pounds dough = 24 cinnamon swirl rolls</i>		
Brown sugar, packed	½ cup	½ cup	¼ cup
Granulated sugar	¼ cup	3 tablespoons	2 tablespoons
Cinnamon	2½ tablespoons	1 tablespoon + 2½ teaspoons	1 tablespoon + 1 teaspoon
Butter, unsalted, melted	4 tablespoons	3 tablespoons	2 tablespoons

Place the milk, eggs, unsalted butter, granulated sugar, salt, vanilla, flour, cornstarch, and yeast in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed remove dough and punch to deflate. For large and medium recipes, divide into 2 equal portions. Let rest 10 minutes. Place the filling ingredients in a small bowl and stir with a whisk until well blended; reserve. Lightly coat 2 ten-inch round/2 nine-inch round/1 ten-inch round cake pan(s) with cooking spray and reserve.

Roll the dough out into rectangles 12 inches wide and ½-inch thick. Brush each rectangle with melted butter to within one inch of one long side and to the ends of the other 3 sides, and sprinkle evenly with sugar/cinnamon mixture. Roll as for a jelly roll, ending with the unbuttered side. Pinch along long side to seal. Cut with a serrated knife into 12/9/6 equal portions. Arrange in prepared pans, cover with plastic wrap, and let rise 35 to 40 minutes. Preheat oven to 350°F.

Bake for 25 to 30 minutes, until puffed with golden tops, and hollow-sounding when tapped.

Combine frosting ingredients and stir with a whisk until smooth (this may also be done in a food processor fitted with the metal “s” blade, or with a hand mixer).

Let cool 20 to 25 minutes before frosting. Spread or drizzle cream cheese frosting to taste.

Cream Cheese Frosting

<i>Ingredients</i>	<i>2½ pounds dough = 24 cinnamon swirl rolls</i>		
Lowfat cream cheese	4 ounces	3 ounces	2 ounces
Unsalted butter, at room temperature	¼ cup	3 tablespoons	2 tablespoons
Vanilla extract	1 teaspoon	¾ teaspoon	½ teaspoon
Powdered sugar, sifted	1½ cups	1½ cups	¾ cup
Lowfat milk	1 tablespoon	2¼ teaspoons	1½ teaspoons

Nutritional information per serving (one roll):

Calories 239 (31% from fat) • carb. 37g • pro. 4g • fat 8g • sat. fat 5g • chol. 43mg • sod. 138mg • calc. 36mg • fiber 1g

Basic Sweet Dough

Dough/Pizza Dough
 Delay Start Timer – No (contains fresh dairy products and eggs)

Ingredients	2 pounds dough	1½ pounds dough	1 pound dough
Eggs, large, at room temperature*	3	2	1
Water, 80°–90°F	¼ cup + 3½ tablespoons	6 tablespoons	4½ tablespoons
Sour cream	6 tablespoons	4½ tablespoons	3 tablespoons
Unsalted butter, at room temperature, cut in ½-inch pieces	6 tablespoons	4½ tablespoons	3 tablespoons + 2 teaspoons
Granulated sugar	6 tablespoons	4½ tablespoons	3 tablespoons
Bread flour	4¼ cups	3 cups + 1 tablespoon	2¾ cups
Yeast, active dry, instant or bread machine	1 tablespoon	2¼ teaspoons	1½ teaspoons

Place all ingredients, in order shown, in bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Press Start to mix, knead and rise dough. When dough has risen and cycle is completed, remove dough from pan, punch to deflate and let rest 10 minutes before continuing. This dough may be used to make your favorite sweet breakfast/brunch treats.

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

Nutritional information per serving (one ounce):

Calories 105 (31% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 2g • chol. 15mg • sod. 8mg • calc. 10mg • fiber 0g

Apricot Cheese Danish Braid

Ingredients	2 pounds = 2 Danish Braids	1½ pounds = 1 Braid	1 pound = 1 Braid
Basic Sweet Dough, page 63			
Cream cheese, cut in ½-inch pieces, at room temperature	8 ounces	6 ounces	4 ounces
Granulated sugar	¼ cup	3 tablespoons	2 tablespoons
Cornstarch	2 tablespoons	4 teaspoons	1 tablespoon
Egg, large, at room temperature *	1	3 tablespoons (1 medium)	2 tablespoons (½ beaten egg – 1 small)
Pure vanilla extract	1 teaspoon	¾ teaspoon	½ teaspoon
Apricot preserves	12 tablespoons, divided	9 tablespoons, divided	6 tablespoons
Egg wash – 1 large egg beaten with 1 tablespoon water			

Place cream cheese, sugar, cornstarch, egg, and vanilla in a medium bowl and whisk until smooth (this may also be done in a food processor fitted with the metal “s” blade or with a hand mixer). Cover and refrigerate until ready to use.

For 2-pound and 1½-pound recipes, divide dough into 2 equal pieces. Roll out dough into a rectangle 18x12 inches for 2-pound size or 14x10-inches for 1½-pound size. Place on a parchment-lined baking sheet. Spread cream cheese filling over the center third (lengthwise portion) of rectangle and top with 6 (4½) tablespoons apricot preserves. Cut 1-inch wide strips from edge of filling to edge of dough along 18-inch sides. Begin braid by folding top row toward filling. Alternately fold strips at an angle from each side across filling toward opposite side. Fold bottom row toward filling and finish by stretching last strip and tucking under. Preheat oven to 350°F.

Cover and let rise until nearly doubled. Brush with egg wash. Bake in preheated 350°F oven for 30 to 40 minutes until golden brown and filling is set. Remove from oven. Slide parchment and braid onto a wire rack, and pull parchment out from under the braid. Allow to cool. Serve plain, dust with powdered sugar, or drizzle with vanilla glaze.

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

Vanilla Glaze

Place ½ cup sifted powdered sugar in a bowl with 2 teaspoons powdered sugar and ½ teaspoon vanilla extract. Add milk, a few drops at a time, until mixture is a consistency that can be drizzled.

Nutritional information per serving (1 ounce):

Calories 158 (35% from fat) • carb. 22g • pro. 4g • fat 6g • sat. fat 3g • chol. 41mg • sod. 39mg • calc. 17mg • fiber 1g

Artisan Dough Cycle

When using the Artisan Dough cycle, please remember that for this cycle, the liquids and other ingredients should be cool. Follow the temperature recommendations of the recipe. It is also important that the unit not be in a sunny, warm place while the Artisan Dough cycle is being used. The idea is to have long, cool rises to develop the flavors and texture of the dough.

Rustic Baguette

Artisan Dough Cycle

<i>Ingredients</i>	<i>About 1½ pounds dough</i>
Water, 60°–70°F	1 cup
Extra virgin olive oil	1 tablespoon
Sea salt	1½ teaspoons
Granulated sugar	1 teaspoon
Bread flour	3 cups
Whole wheat flour	½ cup
Rye flour	2 tablespoons
Yeast, active dry, instant or bread machine	2 teaspoons

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from pan and transfer to a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

Preheat oven to 425°F. Divide dough into 2 equal pieces. Roll out into long cylindrical baguette shape. Place on baking sheet lined with parchment, cover with plastic and allow to rest for about 30 minutes.

Slash the baguettes diagonally 3 times evenly across the top of the loaf. If desired, dust with additional bread flour. Bake in preheated oven until golden and even, about 25 to 30 minutes. Bread will sound hollow when tapped. Remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving (1 ounce):

Calories 76 (11% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 147mg • calc. 4mg • fiber 1g

Artisan Focaccia/Pizza

Artisan Dough Cycle

<i>Ingredients</i>	<i>About 1½ pounds dough</i>
Water, 60°–70°F	1½ cups
Sea salt	2½ teaspoons
Honey	2 teaspoons
Bread flour	3½ cups
Semolina flour	½ cup
Yeast, active dry, instant or bread machine	2 teaspoons

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is complete, remove dough from pan and transfer to a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

Follow the similar recipes in the Dough/Pizza Dough section for preparation of focaccia.

Nutritional information per serving (1 ounce):

Calories 58 (4% from fat) • carb. 12g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 184mg • calc. 3mg • fiber 0g

Buttermilk Whole Wheat Walnut Boule

Artisan Dough Cycle
Time Delay - No

Ingredients for 24-hour poolish (starter)

Large 2¾ pounds

Water – cool	½ cup
Active dry or instant yeast	½ teaspoon
Bread flour	½ cup
Whole wheat flour	½ cup

Place ingredients in a medium mixing bowl and stir vigorously until the mixture resembles a thick batter. Scrape the sides of the bowl with a rubber spatula and cover the bowl with plastic wrap. Place in a moderately warm, draft-free location until the poolish has doubled. Allow the poolish to ferment for 12 to 24 hours at room temperature before using.

Ingredients

Large 2¾ pounds

Water, 60°–70°F	1 cup + 1 tablespoon
Buttermilk, 60°–70°F	1 cup + 1 tablespoon
Sea salt	¾ teaspoon
Honey	2 tablespoons
Bread flour	2¾ cups
Whole wheat flour	2¼ cups
Chopped walnuts	¾ cup
Yeast, active dry, instant or bread machine	½ teaspoon

When the poolish is ready, add remaining ingredients, in the order listed, to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from pan and transfer to a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

Preheat oven to 375°F.

Divide the dough into 2 pieces. Shape each piece into a round. With the dough cupped in your hands, roll, seamed edges down, on the counter until the underside is smooth. Place on baking sheets lined with parchment and cover boules with plastic. Allow to rest for about 30 to 40 minutes until the boules have about doubled in size.

Dust dough round with whole wheat flour and cut a cross approximately 3 inches long in the top of the loaf, cutting about ¼-inch into the loaf. Bake in preheated oven for about 25 to 30 minutes, until they are a dark golden and sound hollow when tapped. When finished, remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving (1 ounce):

Calories 79 (18% from fat) • carb. 14g • pro. 3g • fat 2g • sat. fat 0g • chol. 0mg • sod. 47mg • calc. 13mg • fiber 1g

Cranberry Pistachio Boule

Artisan Dough Cycle

<i>Ingredients</i>	<i>2 Pounds</i>
Water, 60°–70°F	1½ cups
Maple syrup (not pancake syrup)	3 tablespoons
Walnut or almond oil	2 tablespoons
Salt	2 teaspoons
Bread flour	1¾ cups
Whole wheat flour	1¾ cups
Yeast, active dry, or instant	2¼ teaspoons
Shelled pistachios or walnuts	¾ cup
Dried cranberries	¾ cup

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from pan and transfer to a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

Line a baking sheet with parchment paper or a nonstick baking liner and dust with cornmeal. Shape dough into a round. With the dough cupped in your hands, roll, seamed edges down, on the counter until the underside is smooth. Flatten into a round, 10 inches in diameter. Cover with plastic wrap and let rise until doubled in size, about 60 minutes.

Fifteen minutes before baking, preheat oven to 425°F. Dust dough round with flour and cut a cross approximately 3 inches long in the top of the loaf, cutting about ¼ inch into the loaf. Place in the hot oven and bake for 15 minutes. Reduce oven temperature to 375°F. Bake for an additional 20 minutes, until the bread is a rich brown, and sounds hollow when tapped. When finished, remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving (1 ounce):

Calories 87 (28% from fat) • carb. 12g • pro. 2g • fat 3g • sat. fat 0g • chol. 0mg • sod. 148mg • calc. 10mg • fiber 1g

Hazelnut and Apricot Artisan Loaf

Artisan Dough Cycle

<i>Ingredients</i>	<i>About 2 pounds dough</i>
Water, 60°–70°F	1½ cups
Sea salt	2 teaspoons
Honey	1 tablespoon
Bread flour	2½ cups
Whole wheat flour	½ cup
Barley flour	½ cup
Yeast, active dry, or instant	2½ teaspoons
Hazelnuts	½ cup
Dried apricots, chopped	¾ cup

Place all the water, sea salt, honey, bread flour, whole wheat flour, barley flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from pan and transfer to a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

Preheat oven to 425°F.

Roll the dough into a rectangle that is approximately 16x12 inches. Sprinkle the hazelnuts and apricots evenly along the surface of the dough. Roll dough into a cylindrical shape that is 3 inches wide. Pinch the ends to shape the loaf. Place on baking sheet lined with parchment, cover with plastic and let it rest for about 30 minutes.

Slash the loaf diagonally 4 to 5 times along the top of the loaf and dust lightly with flour. Bake in preheated oven until golden and even, about 25 to 30 minutes. When finished, remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per service (1 ounce):

Calories 65 (18% from fat) • carb. 12g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 148mg • calc. 7mg • fiber 1g

Semolina Loaf

Artisan Dough Cycle

<i>Ingredients</i>	<i>About 2 pounds dough</i>
Water, 60°–70°F	2 cups
Olive oil	3 tablespoons
Sea salt	1½ teaspoons
Granulated sugar	4 teaspoons
Bread flour	2 cups
Semolina flour	2 cups
Vital wheat gluten	4 teaspoons
Yeast, active dry, or instant	2 teaspoons

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from pan and transfer to a well-floured surface. Punch to deflate and let it rest 10 minutes before continuing.

Preheat oven to 425°F.

Divide dough into 2 equal pieces. Shape each piece into a round. With the dough cupped in your hands, roll, seamed edges down, on the counter until the underside is smooth. Place on prepared baking trays lined with parchment paper and cover with plastic wrap and let rest for 30 to 40 minutes, until the loaf has doubled in size.

When ready to bake, dust dough round with flour and cut a cross approximately 3 inches long in the top of the loaf, cutting about ¼-inch into the loaf. Bake in preheated oven for 25 to 30 minutes, until it is golden brown and sounds hollow when tapped. When finished, remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving (1 ounce):

Calories 83 (17% from fat) • carb. 14g • pro. 3g • fat 2g • sat. fat 0g • chol. 0mg • sod. 147mg • calc. 3mg • fiber 1g

Challah Loaf

Sweet Breads Cycle
Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water	1 cup	¾ cup	½ cup + 2 tablespoons
Unsalted butter, ½-inch pieces at room temperature	½ cup + 2 tablespoons	½ cup	¼ cup
Eggs, large, at room temperature*	2	1	1
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoon
Granulated sugar	3 tablespoons + 2 teaspoons	3 tablespoons	2 tablespoons + 1 teaspoon
Bread flour	3¾ cups	3 cups	2¼ cups
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.
Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 128 (29% from fat) • carb. 20g • pro. 3g • fat 4g • sat. fat 2g • chol. 27mg • sod. 202mg • calc. 7mg • fiber 1g

Panettone Loaf

Sweet Breads Cycle
Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk	¾ cup	½ cup	⅓ cup
Unsalted butter, ½-inch pieces at room temperature	½ cup	¼ cup	2 tablespoons
Eggs, large, at room temperature*	2	2	1
Orange zest	3½ teaspoons	3 teaspoons	2 teaspoons
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Granulated sugar	½ cup	¼ cup	2 tablespoons
Bread flour	3 cups + 6 tablespoons	2¾ cups	2 cups
Anise seed	1¼ teaspoons	1 teaspoon	¾ teaspoon
Ground nutmeg	¾ teaspoon	½ teaspoon	¼ teaspoon
Mixed fruit (both dried and candied citrus)	1 cup	¾ cup	½ cup
Pine nuts	¾ cup	½ cup	⅓ cup
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 115 (33% from fat) • carb. 16g • pro. 4g • fat 4g • sat. fat 2g • chol. 23mg • sod. 83mg • calc. 14mg • fiber 1g

Rich Raisin Loaf

Sweet Breads Cycle
Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk	¾ cup	½ cup	⅓ cup
Unsalted butter, ½-inch pieces at room temperature	½ cup	¼ cup	2 tablespoons
Eggs, large, at room temperature*	2	2	1
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Granulated sugar	3 tablespoons + 2 teaspoons	3 tablespoons	2 tablespoons + 1 teaspoon
Bread flour	3¾ cups	3 cups	2¼ cups
Raisins	¾ cup	½ cup	⅓ cup
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons

Place the milk, butter, eggs, salt, sugar, bread flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When Mix-in's tone sounds, add raisins. If desired, when pause tone sounds, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 105 (24% from fat) • carb. 17g • pro. 3g • fat 3g • sat. fat 1g • chol. 23mg • sod. 82mg • calc. 13mg • fiber 1g

Stollen Loaf

Sweet Breads Cycle
Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk, lowfat	1 cup	¾ cup	¾ cup
Unsalted butter, ½-inch pieces at room temperature	½ cup + 2 tablespoons	½ cup	¼ cup
Eggs, large, at room temperature*	2	2	1
Lemon zest	3 teaspoons	2 teaspoons	1½ teaspoons
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Granulated sugar	½ cup	¼ cup	2 tablespoons
Bread flour	3½ cups + 2 tablespoons	3 cups + 2 tablespoons	2¼ cups
Ground cinnamon	1¼ teaspoons	1 teaspoon	¾ teaspoon
Ground nutmeg	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast, active dry, instant or bread machine	2¼ teaspoons	2¼ teaspoons	2 teaspoons
Raisins	¾ cup	½ cup	½ cup
Slivered almonds	¾ cup	½ cup	½ cup

Place the milk, butter, eggs, zest, salt, sugar, bread flour, cinnamon, nutmeg, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. When Mix-in's tone sounds, add raisins and slivered almonds. If desired, when Pause tone sounds, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 144 (36% from fat) • carb. 19g • pro. 4g • fat 6g • sat. fat 2g • chol. 25mg • sod. 84mg • calc. 30mg • fiber 1g

Sally Lunn Bread

Sweet Breads Cycle
Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Evaporated lowfat milk, 80°–90°F	½ cup	½ cup	¼ cup
Eggs, large, at room temperature*	4	3	2
Unsalted butter, ½-inch pieces at room temperature	6 tablespoons	4½ tablespoons	3 tablespoons
Granulated sugar	¼ cup	3 tablespoons	2 tablespoons
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Bread flour	4 cups	3 cups	2 cups
Nonfat dry milk	¼ cup	3 tablespoons	2 tablespoons
Yeast, active dry, instant or bread machine	2 teaspoons	1½ teaspoons	1 teaspoon

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. If desired, when pause tone sounds, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 101 (26% from fat) • carb. 15g • pro. 4g • fat 3g • sat. fat 2g • chol. 32mg • sod. 91mg • calc. 27mg • fiber 0g

“Apple Pie” Bread

Sweet Breads Cycle
Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk, lowfat, 80°–90°F	1 cup	¾ cup + 2 tablespoons	½ cup + 1 tablespoon
Eggs, large, at room temperature*	3	2	1
Unsalted butter, ½-inch pieces at room temperature	3 tablespoons	2 tablespoons + 1 teaspoon	1½ tablespoons
Brown sugar, packed	¼ cup	3 tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	¾ teaspoon
Bread flour	4¼ cups	3¾ cups	2¾ cups
Yeast, active dry, instant or bread machine	2¼ teaspoons	1¾ teaspoons	1½ teaspoons
Dried apples, packed	½ cup	½ cup	¼ cup
Walnuts, chopped	½ cup	¼ cup	3 tablespoons
Raisins, packed	½ cup	¼ cup	3 tablespoons

Place the milk, eggs, butter, brown sugar, salt, bread flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place in bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, and rise. When Mix-in’s tone sounds, add dried apples, walnuts and raisins. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (one ounce):

Calories 105 (26% from fat) • carb. 16g • pro. 3g • fat 3g • sat. fat 1g • chol. 21mg • sod. 122mg • calc. 19mg • fiber 1g

“Chocolate Chip Cookie” Bread

Sweet Breads Cycle
Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk, lowfat, 80°–90°F	¾ cup	9 tablespoons	6 tablespoons
Eggs, large, at room temperature*	3	2	1
Vanilla extract	1½ teaspoons	1½ teaspoons	¾ teaspoon
Unsalted butter, ½-inch pieces at room temperature	2 tablespoons	4½ teaspoons	1 tablespoon
Brown sugar, packed	¼ cup	3 tablespoons	2 tablespoons
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Bread flour	3¾ cups	2¾ cups	1¾ cups
Yeast, active dry, instant or bread machine	2¼ teaspoons	1¾ teaspoons	1½ teaspoons
Graham cracker crumbs	¾ cup	½ cup	¼ cup
Nonfat dry milk	3 tablespoons	6½ teaspoons	1½ tablespoons
Semisweet chocolate morsels	¾ cup	½ cup	¼ cup
Chopped walnuts or pecans	½ cup	¼ cup	¼ cup

Place the milk, eggs, vanilla, butter, brown sugar, salt, bread flour, graham cracker crumbs and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place in bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf to select dough size. Press Start to mix, knead, and rise. When Mix-in’s tone sounds, add chocolate morsels and nuts. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

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

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten (optional)	2 teaspoons	1½ teaspoons	1 teaspoon

Nutritional information per serving (1 ounce):

Calories 88 (29% from fat) • carb. 13g • pro. 3g • fat 3g • sat. fat 1g • chol. 22mg • sod. 26mg • calc. 25mg • fiber 0g

Jams, Sauces, Chutneys

Your Cuisinart™ Convection Bread Maker makes delicious jams, preserves and chutneys. This section includes some of our test kitchen's favorite recipes – or use your own favorites – to accompany the wonderful breads you'll bake with the bread maker.

Cranberry Sauce

Makes 2 cups

- 3 cups fresh or frozen cranberries, rinsed (remove and discard any stems)**
- 1 cup granulated sugar**
- ½ cup cranberry juice**
- 1½ teaspoons pure vanilla extract**
- 1 teaspoon grated orange zest**

Place the cranberries, sugar, juice, vanilla, and zest in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps sound at 5 and 10 minutes into the cycle. Transfer cranberry sauce to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving (2 tablespoons):

Calories 28 (1% from fat) • carb. 7g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 0mg • calc. 1 mg • fiber 0g

“Berried” Applesauce

Makes about 3 cups chunky-style applesauce

- 2 pounds apples, peeled, cored, quartered and thinly sliced (¼-inch)**
- 1 cup (5 ounces) quartered strawberries**
- ¾ cup blueberries**
- ½ cup apple cider or unsweetened apple juice**
- ½ cup granulated sugar or Splenda®**
- 2 tablespoons fresh lemon juice**

Place the apples, strawberries, blueberries, cider, Splenda®, and lemon juice in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Serve warm or transfer “Berried” Applesauce to a resealable container. Let cool, then cover and refrigerate. Keeps refrigerated about 1 week.

Nutritional information per serving (1/4 cup made with granulated sugar):

Calories 89 (3% from fat) • carb. 23g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 1mg • calc. 6mg • fiber 2g

Tomato Chutney

Makes about 4 cups

- 1 can (14–15 ounce) diced tomatoes, with juices
- 6 ounces finely chopped (¼-inch) onion (about 1 cup)
- 5 ounces finely chopped (¼-inch) green pepper (1 cup)
- 1 cup packed light brown sugar
- ¾ cup diced (¼-inch) apple
- ½ cup golden raisins
- ¼ cup cider vinegar
- 3 tablespoons powdered pectin
- 2 tablespoons tomato paste
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon Tabasco® or other hot sauce
- ½ teaspoon dry mustard
- ¼ teaspoon ground allspice

Place all ingredients in a medium bowl and stir to blend. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

When complete, spoon into clean dry jars. Let cool, then cover. Store in refrigerator for up to 6 weeks.

Nutritional information per serving (1 tablespoon):

*Calories 46 (1% from fat) • carb. 12g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 96mg • calc. 10mg • fiber 0g*

Tart Pink Grapefruit Marmalade

Makes 3 cups

- 2½ pounds small to medium pink grapefruit (about 4)
- 1½ cups granulated sugar *
- ¼ cup orgeat syrup**
- 1 box (1.75 ounces) powdered pectin

Peel grapefruit using a sharp knife. Slice the bitter white pith from the peel, leaving just a thin layer on the peel. Discard bitter white pith. Cut the peel into thin (¼-inch thick) slices and place in a medium bowl. Cut the grapefruit into sections, removing the membrane and seeds. Add the sections and any accumulated juices to the bowl. Stir in sugar. Cover and refrigerate for 24 hours – this is to tenderize the grapefruit peel.

Stir the orgeat and pectin into the macerated grapefruit peel and sections. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer marmalade to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated for 4 to 6 weeks.

*This makes a tart, English-style marmalade. For a sweeter marmalade, increase the sugar to 2 cups and the orgeat to ½ cup.

**Orgeat syrup is an almond-flavored syrup most often used in cocktails such as the MaiTai or Scorpion. It can be found in most well-stocked grocery stores with the drink mixers.

Nutritional information per serving (1 tablespoon):

*Calories 32 (1% from fat) • carb. 8g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 3mg • calc. 3mg • fiber 0g*

Peach, Mango, Papaya and Apricot Jam

Makes about 3 cups

- 1 cup (8 ounces) diced (½-inch) peaches**
- 1 cup (6 ounces) diced (½-inch) mango**
- 1 cup (6 ounces) diced (½-inch) papaya**
- ½ cup (4 ounces) dried apricots, cut in quarters**
- 1¼ cups granulated sugar**
- 3 tablespoons fresh lemon juice**
- ¼ cup powdered pectin**

Place all ingredients in a medium bowl and stir. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving (1 tablespoon):

*Calories 36 (1% from fat) • carb. 9g • pro. 0g • fat 0g • sat. fat 0g • chol. 3mg
• sod. 3mg • calc. 3mg • fiber 0g*

Strawberry Rhubarb Jam

Makes about 3 cups

- 1 pound fresh strawberries, stemmed and quartered or halved**
- 12 ounces fresh rhubarb, cut in ½-inch slices**
- ¾ cup granulated sugar**
- ½ cup packed brown sugar**
- ¼ cup powdered pectin**
- ½ teaspoon ground cinnamon**

Place half the strawberries in a bowl with ¼ cup of the granulated sugar. Use a potato masher or fork to mash roughly – it should be slightly chunky with some liquid. Add remaining ingredients and stir to combine. Transfer the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving (1 tablespoon):

*Calories 24 (2% from fat) • carb. 6g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 3mg • calc. 9mg • fiber 0g*

Pear and Ginger Preserves

Makes 2 cups

- 1** pound thinly sliced pears (weigh after peeling and coring)
- 1** cup granulated sugar
- ¼** cup powdered pectin
- 3** tablespoons fresh lemon juice
- 2-3** tablespoons candied ginger bits (to taste)
- 1** teaspoon grated fresh lemon zest
- ¼** teaspoon powdered ginger

Place the pears, sugar, pectin, lemon juice, candied ginger, zest, and powdered ginger in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer Pear and Ginger Preserves to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving (1 tablespoon):

*Calories 43 (1% from fat) • carb. 11g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 4mg • calc. 5mg • fiber 0g*

Blueberry Lime Jam

Makes 3 cups

- 6** cups fresh blueberries
- 1½** cups granulated sugar
- 1** package (1.75 ounce) powdered pectin
- ¼** cup fresh lime juice
- 1** teaspoon grated fresh lime zest

Place the blueberries, sugar, pectin, lime juice, and zest in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer Blueberry Lime Jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving (1 tablespoon):

*Calories 35 (2% from fat) • carb. 9g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 3mg • calc. 1mg • fiber 1g*

Plum Cassis Jam

Makes about 3 cups

- 2 pounds plums, pitted and cut into ¼-inch slices**
- ¼ cup granulated sugar**
- ¼ cup crème de cassis liqueur**
- ¼ cup fresh lemon juice**
- 1 package (1.75 ounce) powdered pectin**
- 1 teaspoon cinnamon**

Place the sliced plums, sugar, cassis, lemon juice, pectin, and cinnamon in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer Plum Cassis Jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving (1 tablespoon):

Calories 33 (3% from fat) • carb. 8g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 2mg • calc. 2mg • fiber 0g

Cherry Bounce Jam

Makes about 3 cups

- 1½ pounds pitted sweet dark cherries (thaw if using frozen)**
- ¼ cup granulated sugar**
- 3 tablespoons Kirschwasser**
- 3 tablespoons fresh lemon juice**
- 1 package (1.75 ounce) powdered pectin**
- ½ teaspoon ground allspice**

Place the cherries, sugar, Kirschwasser, lemon juice, pectin, and allspice in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer Cherry Bounce Jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving (1 tablespoon):

Calories 27 (1% from fat) • carb. 6g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 3mg • calc. 3mg • fiber 0g

Tips and Hints for Last-Minute Loaves

When making Last-Minute Loaves it is important to remember a few things:

These breads are best consumed within 2 hours after preparing.

Allow the bread to cool before cutting to allow the structure to develop properly. Or allow to remain in the Bread Maker for the 60-Minute Keep Warm cycle before serving.

When preparing these loaves, bring all solid ingredients to room temperature and liquids to 100°F.

It is necessary to use rapid rise yeast when making Last-Minute Loaves – do not substitute instant or bread machine yeast for the rapid rise yeast.

The texture and rise of the bread is greatly improved by adding vital wheat gluten to the mixture – in a pinch it can be left out, but keep it on hand for Last-Minute Loaves.

For a more classic/traditional bread, any of the following recipes may be made on the White cycle – use instant or bread machine yeast, reduce the amount of yeast used to 2 teaspoons, and omit the vital wheat gluten. To prepare using the Rapid White cycle, use 2 teaspoons rapid rise yeast, and add 1 to 2 teaspoons vital wheat gluten to enhance the rising.

Last-Minute White Loaf

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Water, 100°F	1½ cups	1½ cups
Vegetable oil or melted unsalted butter	1 tablespoon	2¼ teaspoons
Salt	2 teaspoons	1½ teaspoons
Sugar	2 teaspoons	1½ teaspoons
Bread flour	4 cups	3 cups
Vital wheat gluten	2 teaspoons	1½ teaspoons
Rapid rise yeast	4 teaspoons	3 teaspoons

Place all ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Last Minute Loaf. Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in bread maker for 60-Minute Keep Warm Cycle before serving.

Nutritional information per serving (1 ounce):

Calories 70 (9% from fat) • carb. 13g • pro. 3g • fat 1g • sat. fat 0g • chol. 0mg • sod. 148mg • calc. 3mg • fiber 0g

Last-Minute “Pesto” Loaf

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Water, 100°F	1½ cups	1½ cups
Extra virgin olive oil	2 tablespoons	2¼ teaspoons
Granulated sugar	2 teaspoons	1½ teaspoons
Salt	1½ teaspoons	1½ teaspoons
Bread flour	4¾ cups	3 cups + 1½ tablespoons
Vital wheat gluten	4 teaspoons	3 teaspoons
Freshly grated Parmesan or Grana Padano® cheese	½ cup	½ cup
Dried basil	1 tablespoon	2¼ teaspoons
Walnuts, toasted, chopped	½ cup	½ cup
Rapid rise yeast	4 teaspoons	3 teaspoons

Place all ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Last Minute Loaf. Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in bread maker for 60-Minute Keep Warm Cycle before serving.

Nutritional information per serving (1 ounce):

Calories 96 (25% from fat) • carb. 14g • pro. 3g • fat 3g • sat. fat 1g • chol. 1mg • sod. 129mg • calc. 25mg • fiber 1g

Salsa and Cheese Last-Minute Loaf

Makes 1 loaf, about 2 pounds

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Prepared (purchased – medium heat) salsa, warmed to 100°F	1¾ cups	1¼ cups + 1 tablespoon
Flavorful olive oil	3 tablespoons	2 tablespoons + 1 teaspoon
Grated sharp or extra-sharp Cheddar cheese	½ cup	⅓ cup
Bread flour	4 cups	3 cups
Vital wheat gluten	4 teaspoons	3 teaspoons
Rapid rise yeast	4 teaspoons	3 teaspoons

Place all ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Last Minute Loaf. Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in bread maker for 60-Minute Keep Warm Cycle before serving.

Nutritional information per serving (1 ounce):

Calories 93 (21% from fat) • carb. 14g • pro. 4g • fat 2g • sat. fat 0g • chol. 2mg • sod. 118mg • calc. 28mg • fiber 1g

Last-Minute Corn Loaf

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Canned creamed corn	1¼ cups	¾ cup
Lowfat milk	½ cup	¼ cup
Unsalted butter, ½-inch pieces at room temperature	2 tablespoons	4½ teaspoons
Granulated sugar	2 teaspoons	1½ teaspoons
Salt	1 teaspoon	¾ teaspoon
Bread flour	3½ cups	2¾ cups
Yellow cornmeal	¾ cup	½ cup + 1 tablespoon
Vital wheat gluten	4 teaspoons	3 teaspoons
Rapid rise yeast	4 teaspoons	3 teaspoons

Combine corn, milk and butter and warm to 100°F. Place all ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Last Minute Loaf. Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in bread maker for 60-Minute Keep Warm Cycle before serving.

Nutritional information per serving (1 ounce):

Calories 83 (13% from fat) • carb. 16g • pro. 2g • fat 1g • sat. fat 1g • chol. 2mg • sod. 118mg • calc. 10mg • fiber 1g

Last-Minute Cinnamon Raisin Yogurt Bread

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Fat-free plain yogurt	¾ cup	½ cup + 1 tablespoon
Lowfat milk	¾ cup	½ cup + 1 tablespoon
Unsalted butter, ½-inch pieces at room temperature	2 tablespoons	4½ teaspoons
Brown sugar, packed	2 tablespoons	4½ teaspoons
Salt	1½ teaspoons	1½ teaspoons
Cinnamon	1 teaspoon	¾ teaspoon
Bread flour	4 cups	3 cups
Vital wheat gluten	4 teaspoons	3 teaspoons
Rapid rise yeast	4 teaspoons	3 teaspoons
Raisins, not packed	½ cup	½ cup

Place all ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Last Minute Loaf. Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in bread maker for 60-Minute Keep Warm Cycle before serving.

Nutritional information per serving (1 ounce)

Calories 85 (12% from fat) • carb. 16g • pro. 3g • fat 1g • sat. fat 1g • chol. 2mg • sod. 116mg • calc. 20mg • fiber 1g

