

BREAD MACHINE RECIPES

Country Seed Bread

Canadian Living

1.25 c. water
2 tbsp grapeseed or vegetable oil
2 tbsp liquid honey
1.5 tsp salt
2 cups unbleached flour
1 cup whole wheat flour
0.25 c. flax seeds
2 tbsp sesame seeds
1 tbsp poppy seeds
2 tsp fast-rising instant yeast

settings whole wheat, medium, large

Light Rye Bread

1.125 c. water [1c. + 2 tbsp]
1.5 tbsp grapeseed or vegetable oil
2.25 tbsp liquid honey
1.25 tsp salt
1 c. unbleached flour
1.25 c. whole wheat flour
0.75 c. rye flour
3 tbsp gluten flour
1 tbsp corn meal
0.5 tbsp caraway [optional]
2 tsp fast-rising instant yeast

settings whole wheat, medium, large

Whole Wheat Flax Bread

Pat Matheson

3 tbsp sugar
1.125 c. water [1c. + 2 tbsp]
2 tbsp grapeseed or vegetable oil
or 1.5 tbsp margarine
1.5 tsp salt
2.375 c. unbleached flour [2.25 c. + 2
tbsp]
0.625 c. whole wheat flour [0.5 c. + 2
tbsp]
0.25 c. milled flax seeds
1.5 tbsp dry skim milk
2.0 tsp fast-rising instant yeast

settings whole wheat, medium, large

Pepper Bread

1.125 c. water [1 c. + 2 tbsp]
2 tbsp sugar
2 tbsp grapeseed or vegetable oil
or 1.5 tbsp margarine
1.5 tsp salt
3 cups unbleached flour
2 tbsp skim milk powder
2 tsp coarse black pepper
2 tsp fast-rising instant yeast

settings ~~white, dark, large~~

2nd LOAF, BAKE, LIGHT or
DARK?

Mustard Rye Bread

1.125 c. water [1c. + 2 tbsp]
1 tbsp brown sugar
1.5 tbsp grapeseed or vegetable oil
0.25 cup Dijon mustard
1.5 tsp salt
2 cups unbleached flour
1.5 cups rye flour
1.5 tbsp gluten flour
0.25 c. dried onion flakes [optional]
2 tsp caraway or dill seed [optional]
2 tsp fast-rising instant yeast

settings whole wheat, medium, large

Crunchy Farmhouse Bread

Canadian living

1 cup warm water
0.5 tsp granulated sugar
2 tbsp liquid honey
2 tbsp melted butter
1 egg, beaten
1 tsp salt
2.5 cups unbleached flour
0.75 c. whole wheat flour
0.25 c. quick-cooking rolled oats
0.25 c. cornmeal
0.25 c. natural bran
0.25 c. sesame or millet seeds
2 tsp fast-rising instant yeast

settings whole wheat, medium, large