

Cuisinart® RECIPE BOOKLET



Cuisinart® Custom Convection Bread Maker

CBK-210C SERIES

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

RECIPES

Important Recipe Note:

All recipes are written with both cup measurements and metric weights. Regardless of which measuring method is being used, variables are inherent in bread baking, from ingredients being used to scale accuracy. For this reason, it is important to monitor the kneading process. Should dough look too dry, add additional water 1 teaspoon (5 g) at a time, or conversely if it is too wet, add additional flour 1 teaspoon (2.5 g) at a time until a nice dough ball has formed.

WHITE PROGRAM

Cinnamon Swirl Bread	3
Cranberry-Walnut Bread	4
Everything Bagel Bread	5
Monkey Bread	6
Sandwich Bread	7

WHOLE WHEAT PROGRAM

Grain and Seed Bread	8
Multigrain Trail Bread	9

FRENCH/ITALIAN PROGRAM

Italian Olive Loaf	10
Roasted Garlic and Rosemary Bread	11
Semolina Bread with Pistachios and Golden Raisins	12

SWEET PROGRAM

Challah	13
Chocolate Babka	14
Panettone Loaf	16

LOW CARB PROGRAM

Almond-Flax Bread	17
Cheddar-Walnut Bread	18

GLUTEN FREE PROGRAM

Gluten-Free Sandwich Bread	19
Gluten-Free Vegan Seeded Loaf	20

DOUGH/PIZZA DOUGH PROGRAM

Pizza Dough	21
Garlic Knots	22
Whole-Wheat Pizza Dough	23
Gluten-Free Pizza Dough	24

ARTISAN DOUGH PROGRAM

Baguettes	25
Ciabatta	26
Sourdough Loaf and Boule	27
Sourdough Starter	28

JAM PROGRAM

Mixed-Berry Jam	29
Strawberry-Chia Jam	30
Apricot-Ginger Jam	31
Cranberry Sauce	32

CAKE PROGRAM

Banana Bread	33
Jalapeño Cornbread	34
Apple Pie Bread	35
Gluten-Free Chocolate Chip Cake	36

LAST-MINUTE LOAF PROGRAM

Last-Minute White Loaf	37
Last-Minute Whole Wheat Loaf	38

CINNAMON SWIRL BREAD

White Program | Delay Start Timer: No

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF
Cinnamon Swirl		
Granulated sugar	¼ cup (50 g)	3 tablespoons (45 g)
Ground cinnamon	2 teaspoons (10 g)	1½ teaspoons (7.5 g)
Golden raisins (optional)	⅔ cup (150 ml)	⅔ cup (83 g)
Dough		
Whole milk, room temperature	1 cup (242 g)	¾ cup (96 g)
Unsalted butter, room temperature, cut into ½-inch (1.25 cm) pieces	2 tablespoons (29 g)	1½ tablespoons (22 g)
Egg, large, room temperature	1	1
Kosher salt	1 teaspoon (6 g)	½ teaspoon (3 g)
Granulated sugar	1 tablespoon (13 g)	1 tablespoon (13 g)
Unbleached all-purpose flour	3½ cups (490 g), plus more as needed	2½ cups (350 g), plus more as needed
Instant yeast	2 teaspoons (8 g)	1½ teaspoons (6 g)

1. In a small bowl, combine the Cinnamon Swirl ingredients, including the raisins if using. Reserve.
2. Put the dough ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
3. Press Menu to select the White program. Press Loaf Size and Crust Colour to select both size and crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
4. When paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle. Place the dough on a lightly floured surface. Roll the dough out into a rectangle about ¼ inch (0.6 cm) thick. Sprinkle the cinnamon mixture evenly over the surface of the dough. Roll the dough into a tight cylinder beginning with a short side, making sure the ends are tucked in and sealed. Place the dough back in the bread pan, seam side down, and press Start/Stop/Pause to continue.
5. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 149 (13% from fat) • Carb 29 g • Pro 4 g • Fat 2 g • Sat. fat 1 g • Chol. 18 mg • Sod 156 mg • Calc 26 mg • Fiber 1 g

To Prepare Using Rapid Program

Prepare ingredients for the 1- or 1½-pound (454 or 680 g) loaf (this is not recommended for a 2-pound [907 g] loaf), replacing the yeast with 1½ teaspoons (7.5 g) of rapid-rise yeast for the 1-pound (454 g) loaf or 2½ teaspoons (11 g) of rapid-rise yeast for the 1½-pound (680 g) loaf. Secure the bread pan in the unit and press Menu to select the Rapid program. Press Start/Stop/Pause to begin the program and then continue with Step 4 in recipe above

CRANBERRY-WALNUT BREAD

White Program | Delay Start Timer: Yes

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF	SMALL 1-POUND (454 G) LOAF
Water, room temperature	1½ cups (360 g)	1 cup (240 g)	¾ cup (180 g)
Unbleached all-purpose flour	4 cups (560 g)	3 cups (400 g)	2½ cups (350 g)
Granulated sugar	½ cup (100 g)	⅓ cup (67 g)	¼ cup (50 g)
Olive oil	2 tablespoons (28 g)	1½ tablespoons (21 g)	1 tablespoon (14 g)
Kosher salt	1½ teaspoons (10 g)	1¼ teaspoon (9 g)	1 teaspoon (6 g)
Instant yeast	2 teaspoons (8 g)	1½ teaspoons (12 g)	1 teaspoon (5 g)
Mix-Ins			
Fresh cranberries, roughly chopped	⅓ cup (79 g)	⅓ cup (79 g)	⅓ cup (79 g)
Dried cranberries, roughly chopped	3 tablespoons (45 g)	3 tablespoons (45 g)	3 tablespoons (45 g)
Raw walnuts, roughly chopped	3 tablespoons (45 g)	3 tablespoons (45 g)	3 tablespoons (45 g)

- Put all dough ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the mix-in ingredients into the Automatic Mix-in Dispenser.
- Press Menu to select the White program. Press Loaf Size and Crust Colour to select both size and crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
- If desired, when the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle, reshape the dough, and replace in the bread pan, seam side down. Press Start/Stop/Pause to resume the program. (Note: This is a recommended step when preparing the 1-pound (454 g) loaf due to the shortened height of this bread.)
- When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 138 (15% from fat) • Carb. 25 g • Pro. 3 g • Fat 2 g • Sat. fat 0 g • Chol. 0 mg • Sod. 179 mg • Calc. 2 mg • Fiber 1 g

To Prepare Using Rapid Program

Prepare ingredients for the 1- or 1½-pound (454 or 680 g) loaf (this is not recommended for a 2-pound [907 g] loaf), replacing the yeast with 1½ teaspoons (7.5 g) of rapid-rise yeast for the 1-pound (454 g) loaf or 2¼ teaspoons (11 g) of rapid-rise yeast for the 1½-pound (680 g) loaf. Secure the bread pan in the unit and press Menu to select the Rapid program. Press Start/Stop/Pause to begin the program and then continue with Step 3 in recipe above.

EVERYTHING BAGEL BREAD

White Program | Delay Start Timer: No

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF	SMALL 1-POUND (454 G) LOAF
Poolish (starter for dough)			
Bread flour	¾ cup (102 g)	⅔ cup (90 g)	½ cup (66 g)
Instant yeast	2 pinches	2 pinches	2 pinches
Water, lukewarm (no hotter than 105°F [40°C])	⅔ cup (160 g)	½ cup (66 g)	⅓ cup (79 g)
Dough			
Water, room temperature	1 cup (240 g)	¾ cup (169 g)	½ cup (116 g)
Honey	3 tablespoons (60 g)	2 tablespoons (44 g)	1½ tablespoons (30 g)
Kosher salt	1¼ teaspoons (9 g)	1 teaspoon (6 g)	¾ teaspoon (5 g)
Bread flour	2¾ cups (400 g)	2½ cups (310 g)	1½ cups + 3 tablespoons (208 g)
Whole-wheat flour	⅔ cup (93 g)	½ cup (57 g)	⅓ cup (43 g)
Instant yeast	1¼ teaspoons (7 g)	1½ teaspoons (6 g)	1¼ teaspoons (5 g)
Topping			
Egg wash	1 large egg whisked with 1 teaspoon (5 g) water and pinch salt	1 large egg whisked with 1 teaspoon (5 g) water and pinch salt	1 large egg whisked with 1 teaspoon (5 g) water and pinch salt
Everything bagel seasoning	1 tablespoon (14 g)	1 tablespoon (14 g)	2 teaspoons (8 g)

- Put the poolish ingredients in a medium mixing bowl. Using a spoon, stir until combined. Cover and refrigerate overnight.
- Transfer the poolish to the bread pan fitted with the kneading paddle. Add the dough ingredients in the order listed to the pan. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
- Press Menu to select the White program. Press Loaf Size and Crust Colour to select both size and crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
- When the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle, reshape the dough, and replace in bread pan. Brush liberally with the egg wash and then sprinkle the everything bagel seasoning over top. Press Start/Stop/Pause to resume the program.
- When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2 ounce [57 g] slice):

Calories 139 (1% from fat) • Carb. 31 g • Pro. 4 g • Fat 0 g • Sat. fat 0 g • Chol. 0 mg • Sod. 208 mg • Calc. 3 mg • Fiber 1 g

To Prepare Using Rapid Program

Prepare ingredients for the 1- or 1½-pound (454 or 680 g) loaf (this is not recommended for a 2-pound [907 g] loaf), replacing the yeast with 1½ teaspoons (10 g) of rapid-rise yeast for the 1-pound (454 g) loaf or 2¼ teaspoons (11 g) of rapid-rise yeast for the 1½-pound (680 g) loaf. Secure the bread pan in the unit and press Menu to select the Rapid program. Press Start/Stop/Pause to begin the program and then continue with Step 4 in recipe above.

MONKEY BREAD

White Program | Delay Start Timer: No

INGREDIENTS	ONE SIZE
Large eggs, room temperature	3
Whole milk	½ cup (121 g)
Unsalted butter, room temperature, cut into ½-inch (1.25 cm) pieces	16 tablespoons (2 sticks) (226 g)
Granulated sugar	3 tablespoons (38 g) + 1¼ cups (250 g)
Kosher salt	1 teaspoon (6 g)
Unbleached all-purpose flour	3¾ cups (455 g), plus more as needed
Instant yeast	1 teaspoon (4 g)
Ground cinnamon	1 tablespoon (14 g)
Water	½ cup (80 g)

- Put eggs, milk, butter, 3 tablespoons (60 g) granulated sugar, salt, flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
- Press the Menu button to select the White program. Press the 2-pound (907 g) Loaf Size and Crust Colour to select both size and crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
- While the bread is baking, prepare the glaze and cinnamon sugar. Combine ½ cup (121 g) sugar and ⅓ cup (80 g) water in a small saucepan set over medium-high heat. Heat the mixture until the sugar is completely dissolved; reserve.
- Mix the remaining sugar and cinnamon in a small bowl. Set aside.
- When the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle, and transfer the dough to a lightly floured surface. Divide the dough into golf ball-size pieces. Roll each piece softly between your palms into a ball. Roll in the cinnamon-sugar mixture, and place back in the pan to form two even layers. Press Start/Stop/Pause to continue.
- When the cycle is complete, remove the bread pan from the machine and transfer the hot bread to a wire rack. Immediately brush the glaze over the warm bread. (Any additional glaze can be cooled completely and stored in the refrigerator in an airtight container for up to 2 weeks.) Serve warm.

Nutritional information per serving (based on 8 servings):

Calories 424 (53% from fat) • Carb. 42 g • Pro. 8 g • Fat 25 g • Sat. fat 15 g • Chol. 132 mg • Sod. 331 mg • Calc. 43 mg • Fiber 1 g

SANDWICH BREAD

White Program | Delay Start Timer: Yes

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF	SMALL 1-POUND (454 G) LOAF
Water, room temperature	1¼ cups (300 g)	¾ cup + 3 tablespoons (208 g)	½ cup + 2 tablespoons (150 g)
Unbleached all-purpose flour	4 cups (560 g)	3 cups (420 g)	2 cups (280 g)
Granulated sugar	2 tablespoons (25 g)	1½ tablespoons (19 g)	1 tablespoon (14 g)
Nonfat dry milk	2 tablespoons (15g)	1½ tablespoons (11 g)	1 tablespoon (8 g)
Kosher salt	1½ teaspoons (10 g)	1 teaspoon (6 g)	½ teaspoon (3 g)
Unsalted butter, cut into ½-inch (1.25 cm) pieces, room temperature	3 tablespoons (42 g)	2 tablespoons (28 g)	1½ tablespoons (21 g)
Instant yeast	2 teaspoons (8 g)	2 teaspoons (8 g)	1½ teaspoons (6 g)

1. Put all ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the White program. Press Loaf Size and Crust Colour to select both size and crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. If desired, when the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle, reshape the dough, and replace in the bread pan. Press Start/Stop/Pause to continue. (Note: This is a recommended step when preparing the 1-pound (454 g) loaf due to the shortened height of this bread.)
4. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 128 (15% from fat) • Carb. 24 g • Pro. 3 g • Fat 2 g • Sat. fat 1 g • Chol. 6 mg • Sod. 225 mg • Calc. 7 mg • Fiber 1 g

To Prepare Using Rapid Program

Prepare ingredients for the 1- or 1½-pound (454 g or 680 g) loaf (this is not recommended for a 2-pound [907 g] loaf), replacing the yeast with 1½ teaspoons (6 g) of rapid-rise yeast for the 1-pound (454 g) loaf or 2½ teaspoons (11 g) of rapid-rise yeast for the 1½-pound (680 g) loaf. Secure the bread pan in the unit and press Menu to select the Rapid program. Press Start/Stop/Pause to begin the program and then continue with Step 3 in recipe above.

GRAIN AND SEED BREAD

Whole Wheat Program | Delay Start Timer: Yes

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF	SMALL 1-POUND (454 G) LOAF
Water, room temperature	1½ cups (320 g)	1¼ cups (300 g)	1 cup (240 g)
Unsalted butter, cut into ½-inch (1.25 cm) pieces, room temperature	3 tablespoons (42 g)	2½ tablespoons (35 g)	1½ tablespoons (21 g)
Granulated sugar	2 tablespoons (25 g)	1½ tablespoons (19 g)	1 tablespoon (12.5 g)
Kosher salt	1¼ teaspoons (9 g)	1 teaspoon (6 g)	¾ teaspoon (5 g)
Whole-wheat flour	2 cups (226 g)	1½ cups (170 g)	1 cup (113 g)
Unbleached all-purpose flour	1½ cups (210 g)	1½ cups (210 g)	¾ cup (105 g)
Oat flour	1 cup (92 g)	¾ cup (61 g)	½ cup (46 g)
Rye flour	3 tablespoons (27 g)	2 tablespoons (18 g)	2 tablespoons (18 g)
Instant yeast	2 teaspoons (8 g)	1½ teaspoons (6 g)	1¼ teaspoons (5 g)
Mix-Ins			
Rolled oats	½ cup (57 g)	½ cup (80 g)	¼ cup (40 g)
Pumpkin seed	¼ cup (30 g)	¼ cup (80 g)	¼ cup (30 g)

- Put all dough ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the mix-ins in the Automatic Mix-in Dispenser.
- Press Menu to select the Whole Wheat program. Press Loaf Size and Crust Colour to select both size and crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
- If desired, when the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle, reshape the dough, and replace in the bread pan, seam side down. Press Start/Stop/Pause to continue.
- When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 154 (21% from fat) • Carb. 26 g • Pro. 5 g • Fat 4 g • Sat. fat 1 g • Chol. 5 mg • Sod. 159 mg • Calc. 10 mg • Fiber 3 g

To Prepare Using Rapid Program

Prepare ingredients for the 1- or 1½-pound (454 or 680 g) loaf (this is not recommended for a 2-pound [907 g] loaf), replacing the yeast with 1½ teaspoons (7.5 ml) of rapid-rise yeast for the 1-pound (454 g) loaf or 2¼ teaspoons (11 ml) (of rapid-rise yeast for the 1½-pound (680 g) loaf. Secure the bread pan in the unit and press Menu to select the Rapid program. Press Start/Stop/Pause to begin the program and then continue with Step 3 in the recipe above.

MULTIGRAIN TRAIL BREAD

Whole Wheat Program | Delay Start Timer: Yes

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF	SMALL 1-POUND (454 G) LOAF
Water, room temperature	1¼ cups (300 g)	1 cup (240 g)	½ cup + 2 tablespoons (150 g)
Unsalted butter, cut into ½-inch (1.25 cm) pieces, room temperature	2½ tablespoons (35 g)	2 tablespoons (28 g)	1½ tablespoons (21 g)
Granulated sugar	2 tablespoons (25 g)	1½ tablespoons (19 g)	1 tablespoon (13 g)
Kosher salt	1¼ teaspoons (9 g)	1 teaspoon (6 g)	¾ teaspoon (5 g)
Whole-wheat flour	2½ cups (283 g)	1¾ cups + 3 tablespoons (219 g)	1¼ cups (141 g)
Unbleached all-purpose flour	1½ cups (210 g)	1 cup + 1 tablespoon (149 g)	¾ cup (105 g)
Rye flour	2 tablespoons (18 g)	2 tablespoons (18 g)	1 tablespoon (7 g)
Instant yeast	2 teaspoons (8 g)	1½ teaspoons (6 g)	1¼ teaspoons (5 g)
Mix-Ins			
Trail mix or granola (any type)	¾ cup (105 g)	½ cup (57 g)	½ cup (57 g)

- Put all dough ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the mix-ins in the Automatic Mix-in Dispenser.
- Press Menu to select the Whole Wheat program. Press Loaf Size and Crust Colour to select both size and crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
- If desired, when the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle, reshape the dough, and replace in the bread pan, seam side down. Press Start/Stop/Pause to continue.
- When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 140 (16% from fat) • Carb. 26 g • Pro. 4 g • Fat 3 g • Sat. fat 1 g • Chol. 4 mg • Sod. 161 mg • Calc. 13 mg • Fiber 3 g

To Prepare Using Rapid Program

Prepare ingredients for the 1- or 1½-pound (454 or 680 g) loaf (this is not recommended for a 2-pound [907 g] loaf), replacing the yeast with 1½ teaspoons (7.5 g) of rapid-rise yeast for the 1-pound (454 g) loaf or 2¼ teaspoons (11 ml) of rapid-rise yeast for the 1½-pound (680 g) loaf. Secure the bread pan in the unit and press Menu to select the Rapid program. Press Start/Stop/Pause to begin the program and then continue with Step 3 in the recipe above.

ITALIAN OLIVE LOAF

French/Italian Program | Delay Start Timer: Yes

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF	SMALL 1-POUND (454 G) LOAF
Water, room temperature	1½ cups plus 2 tablespoons (324 g)	1 cup (240 g)	¾ cup (180 g)
Extra-virgin olive oil	3 tablespoons (31 g)	1½ tablespoons (21g)	1 tablespoon (14 g)
Kosher salt	1¼ teaspoons (9 g)	1 teaspoon (6 g)	¾ teaspoon (5 g)
Unbleached all-purpose flour	4 cups (560 g)	3½ cups (466 g)	2 cups (280 g)
Granulated sugar	1 teaspoon (4 g)	¾ teaspoon (3 g)	½ teaspoon (2 g)
Instant yeast	1¼ teaspoons (7 g)	1¼ teaspoons (5 g)	1 teaspoon (4 g)
Mix-Ins			
Green olives, pitted and halved and dried very well (preferably Castelvetrano or something similar)	¾ cup (105 g)	⅔ cup (119 g)	½ cup (57 g)

1. Put all the dough ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the olives in the Automatic Mix-in Dispenser.
2. Press Menu to select the French/Italian program. Press Loaf Size and Crust Colour to select both size and crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. This particular recipe yields a rather wet dough; for this reason we do not recommend removing the paddle.
4. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 117 (21% from fat) • Carb. 21 g • Pro. 3 g • Fat 3 g • Sat. fat 0 g • Chol. 0 mg • Sod. 178 mg • Calc. 1 mg • Fiber 1 g

To Prepare Using Rapid Program

Prepare ingredients for the 1- or 1½-pound (454 or 680 g) loaf (this is not recommended for a 2-pound [907 g] loaf), replacing the yeast with 1½ teaspoons (7.5 g) of rapid-rise yeast for the 1-pound (454 g) loaf or 2¼ teaspoons (11 g) of rapid-rise yeast for the 1½-pound (680 g) loaf. Secure the bread pan in the unit and press Menu to select the Rapid program. Press Start/Stop/Pause to begin the program and then continue with Step 3 in recipe above.

ROASTED GARLIC AND ROSEMARY BREAD

French/Italian Program | Delay Start Timer: Yes

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF	SMALL 1-POUND (454 G) LOAF
Water, room temperature	1½ cups (360 g)	1¼ cups (300 g)	1 cup + 1 tablespoon (255 g)
Kosher salt	1½ teaspoons (10 g)	1¼ teaspoons (9 g)	¾ teaspoon (5 g)
Unbleached all-purpose flour	4 cups (560 g)	3½ cups (490 g)	2¼ cups + 2 tablespoons (333 g)
Instant yeast	2 teaspoons (8 g)	1½ teaspoons (6 g)	1 teaspoon (4 g)
Mix-Ins			
Roasted garlic cloves*	10 cloves	8 cloves	6 cloves
Chopped fresh rosemary	1½ tablespoons	1 tablespoon (13 g)	½ tablespoon (6 g)

1. Put all the dough ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the mix-ins in the Automatic Mix-in Dispenser.
2. Press Menu to select the French/Italian program. Press Loaf Size and Crust Colour to select both size and crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. If desired, when the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle, reshape the dough, and replace in the bread pan. Press Start/Stop/Pause to continue. (Note: This is a recommended step when preparing the 1-pound (454 g) loaf due to the shortened height of this bread.)
4. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 107 (3% from fat) • Carb. 23 g • Pro. 3 g • Fat 0 g • Sat. fat 0 g • Chol. 0 mg • Sod. 223 mg • Calc. 5 mg • Fiber 1 g

*To roast garlic: Heat oven to 400°F. Trim the top from a bulb of garlic, drizzle with 1 teaspoon of olive oil, and then wrap in aluminum foil. Roast for about 45 minutes until soft. Roasted garlic cloves should easily release when the bulb is squeezed.

To Prepare Using Rapid Program

Prepare ingredients for the 1- or 1½-pound (454 g or 680 g) loaf (this is not recommended for a 2-pound (907 g) loaf), replacing the yeast with 1½ teaspoons (7.5 g) of rapid-rise yeast for the 1-pound (454 g) loaf or 2¼ teaspoons of rapid-rise yeast for the 1½-pound (680 g) loaf. Secure the bread pan in the unit and press Menu to select the Rapid program. Press Start/Stop/Pause to begin the program and then continue with Step 3 in recipe above.

SEMOLINA BREAD WITH PISTACHIOS AND GOLDEN RAISINS

French/Italian Program | Delay Start Timer: Yes

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF	SMALL 1-POUND (454 G) LOAF
Water, room temperature	1½ cups (360 g)	1 cup (240 g)	¾ cup (169 g)
Kosher salt	2 teaspoons (13 g)	1½ teaspoons (10 g)	1 teaspoon (6 g)
Granulated sugar	1 teaspoon (4 g)	¾ teaspoon (3 g)	½ teaspoon (2 g)
Semolina flour	3 cups (489 g)	2¼ cups (367 g)	1½ cups (229 g)
Unbleached all-purpose flour	1 cup (140 g)	¾ cup (105 g)	½ cup (67 g)
Instant yeast	1½ teaspoons (6 g)	1¼ teaspoons (5 g)	1 teaspoon (4 g)
Mix-Ins			
Pistachios, roughly chopped	½ cup (67 g)	½ cup (80 g)	¼ cup (30 g)
Golden raisins	¼ cup (30 g)	½ cup (80 g)	¼ cup (30 g)

1. Put all the dough ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the mix-ins in the Automatic Mix-in Dispenser.
2. Press Menu to select the French/Italian program. Press Loaf Size and Crust Colour to select both size and crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. If desired, when the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle, reshape the dough, and replace in the bread pan, seam side down. Press Start/Stop/Pause to continue.
4. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 161 (12% from fat) • Carb. 31 g • Pro. 6 g • Fat 2 g • Sat. fat 0 mg • Chol. 0 mg • Sod. 287 mg • Calc. 6 mg • Fiber 1 g

To Prepare Using Rapid Program

Prepare ingredients for the 1- or 1½-pound (454 g or 680 g) loaf (this is not recommended for a 2-pound (907 g) loaf), replacing the yeast with 1½ teaspoons (7.5 g) of rapid-rise yeast for the 1-pound (454 g) loaf or 2¼ teaspoons (11 g) of rapid-rise yeast for the 1½-pound (680 g) loaf. Secure the bread pan in the unit and press Menu to select the Rapid program. Press Start/Stop/Pause to begin the program and then continue with Step 3 in recipe above.

CHALLAH

Sweet Program | Delay Start Timer: No

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF	SMALL 1-POUND (454 G) LOAF
Water, room temperature	1 cup (240 g)	¾ cup (180 g)	½ cup (120 g)
Egg, large, room temperature	1	1	1
Unbleached all-purpose flour	4 cups (560 g)	3 cups (420 g)	2 cups (280 g)
Granulated sugar	¼ cup (50 g)	3 tablespoons (38 g)	2 tablespoons (25 g)
Kosher salt	1 teaspoon (6 g)	¾ teaspoon (5 g)	½ teaspoon (3 g)
Unsalted butter, room temperature, cut into ½-inch (1.25 cm) pieces	6 tablespoons (85 g)	5 tablespoons (71 g)	3 tablespoons (42g)
Active dry yeast	2 teaspoons (8 g)	1½ teaspoons (6 g)	1 teaspoon (4 g)

1. Put all ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Sweet program. Press Loaf Size and Crust Colour to select both size and crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. If desired, when the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle, reshape the dough, and replace in the bread pan. Press Start/Stop/Pause to continue.
4. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 156 (26% from fat) • Carb. 25 g • Pro. 4 g • Fat 4 g • Sat. fat 3 g • Chol. 23 mg • Sod. 148 mg • Calc. 2 mg • Fiber 1 g

CHOCOLATE BABKA

Sweet Program | Delay Start Timer: No

INGREDIENTS	ONE SIZE
Whole milk, room temperature	$\frac{2}{3}$ cup (161 g)
Unsalted butter, room temperature, cut into $\frac{1}{2}$ -inch (1.25 cm) pieces	4 tablespoons ($\frac{1}{2}$ stick) (56 g)
Eggs, large, room temperature	2
Pure vanilla extract	1 teaspoon (5 g)
Kosher salt	1 teaspoon (6 g)
Granulated sugar	3 tablespoons (42 g)
Unbleached all-purpose flour	3 cups (420 g), plus more as needed
Ground nutmeg	$\frac{1}{4}$ teaspoon (0.7 g)
Active dry yeast	2 teaspoons (8 g)
Filling	
Granulated sugar	$\frac{1}{4}$ cup (50 g)
Ground cinnamon	1 teaspoon (4 g)
Cocoa powder	1 tablespoon (6 g)
Kosher salt	Pinch
Chocolate hazelnut spread	3 tablespoons (57 g)
Finely chopped bittersweet chocolate	3 tablespoons (32 g)
Egg Wash	
Large egg	1

INGREDIENTS	ONE SIZE
Water	1 teaspoon (5 g)
Kosher salt	Pinch
Glaze	
Granulated sugar	½ cup (114 g)
Water	½ cup (71 g)
Vegetable oil, for brushing pan	

- Put all dough ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
- Press Menu to select the Sweet program. Press Loaf Size to select 2 pound (1 kg) and Crust Colour to select crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
- While the dough is kneading, prepare the filling. Put the sugar, cinnamon, cocoa powder, and salt in a small bowl. Whisk well to combine; reserve.
- When the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle. Put the dough on a lightly floured surface, and roll out into a roughly 16 in. x 10 in. (40 cm x 25 cm) rectangle with a long side facing you.
- Leaving a ½-inch (1.25 cm) border, spread the chocolate-hazelnut spread evenly over the dough. Sprinkle the cocoa mixture evenly over the chocolate spread and then top with the chopped chocolate.
- Brush the top border of the dough with egg wash, and then tightly roll the dough away from you, pressing to seal.
- Divide the dough roll into three even pieces, and then cut each one in half lengthwise to make six skinnier strips.
- Twist two of the strips together, and then repeat with other pieces.
- Lightly coat the pan with vegetable oil. Coil the first braided dough piece into the pan, then top with the other two pieces.
- Brush the exposed dough with the egg wash. Close the bread maker and then press Start/Stop/Pause to resume the program.
- While the bread is baking, prepare the glaze. Combine the sugar and water in a small saucepan set over medium-high heat. Heat the mixture until the sugar is completely dissolved; reserve.
- When the cycle is complete, remove the bread pan from the machine and transfer the babka to a wire rack. Immediately brush the glaze over the warm babka. (Any additional glaze can be cooled completely and stored in the refrigerator in an airtight container for up to 2 weeks.)
- Cool the babka completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 172 (29% from fat) • Carb. 27 g • Pro. 4 g • Fat 6 g • Sat. fat 3 g • Chol. 35 mg • Sod. 168 mg • Calc. 21 mg • Fiber 1 g

PANETTONE LOAF

Sweet Program | Delay Start Timer: No

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF	SMALL 1-POUND 9454 G) LOAF
Whole milk, room temperature	¾ cup (161 g)	½ cup (121 g)	⅓ cup (81 g)
Pure vanilla extract	1 teaspoon (5 g)	½ teaspoon (2 g)	⅓ teaspoon (2 g)
Unsalted butter, room temperature, cut into ½-inch (1.25 cm) pieces	6 tablespoons (85 g)	4 tablespoons (57 g)	3 tablespoons (43 g)
Eggs, large, room temperature	3	2	1
Kosher salt	1 teaspoon (6 g)	¾ teaspoon (5 g)	½ teaspoon (3 g)
Granulated sugar	6 tablespoons (75 g)	¼ cup (50 g)	3 tablespoons (38 g)
Unbleached all-purpose flour	3½ cups (466 g)	2¾ cups (385 g)	1½ cups (232 g)
Grated orange zest	1½ tablespoons (9 g)	1 tablespoon (6 g)	2 teaspoons (4 g)
Ground anise seed	1½ teaspoons (5 g)	1 teaspoon (3 g)	¾ teaspoon (2 g)
Ground nutmeg	½ teaspoon (2 g)	½ teaspoon (2 g)	¼ teaspoon (0.8 g)
Active dry yeast	2¼ teaspoons (9 g)	2 teaspoons (8 g)	1½ teaspoons (6g)
Mix-Ins			
Mixed dried and/or candied fruit, chopped	¾ cup (60 g)	¾ cup (60 g)	⅔ cup (53 g)

- Put all ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the mix-ins in the Automatic Mix-in Dispenser.
- Press Menu to select the Sweet program. Press Loaf Size and Crust Colour to select both size and crust preference. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
- If desired, when the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle, reshape the dough, and replace in the bread pan, seam side down. Press Start/Stop/Pause to continue.
- When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 175 (25% from fat) • Carb. 29 g • Pro. 4 g • Fat 5 g • Sat. fat 3 g • Chol. 42 mg • Sod. 143 mg • Calc. 21 mg • Fiber 1 g

ALMOND-FLAX BREAD

Low Carb Program | Delay Start Timer: No

INGREDIENTS	ONE SIZE
Water, room temperature	1½ cups (360 g)
Large eggs	4
Almond flour	3 cups (295 g)
Tapioca flour	1 cup (113 g)
Kosher salt	½ teaspoon (6 g)
Psyllium husk powder	¼ cup (27 g)
Xanthan gum	1 teaspoon (4 g)
Ground flax seeds	1 tablespoon (8 g)
Whole flax seeds	2 tablespoons (20 g)
Instant yeast	1 tablespoon (13 g)
Mix-Ins	
Chopped almonds	¾ cup (60 g)

1. Put all dough ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the almonds in the Automatic Mix-in Dispenser.
2. Press Menu to select the Low Carb program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. During the first knead cycle, peek in the unit to see if the dough needs additional water or flour or if the pan needs to be scraped down. If the dough is too wet and it needs flour, add almond flour, 1 teaspoon (2.6 g) at a time.
4. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 179 (68% from fat) • Carb. 9 g • Pro. 7 g • Fat 14 g • Sat. fat 2 g • Chol. 50 mg • Sod. 92 mg • Calc. 33 mg • Fiber 4 g

CHEDDAR-WALNUT BREAD

Low Carb Program | Delay Start Timer: No

INGREDIENTS	ONE SIZE
Water, room temperature	1½ cups (360 g)
Large eggs	4
Apple cider vinegar	1 tablespoon (12 g)
Almond flour	2 cups (197 g)
Brown rice flour	1 cup (140 g)
Tapioca flour/starch	1 cup (113 g)
Kosher salt	½ teaspoon (3 g)
Psyllium husk powder	¼ cup (27 g)
Xanthan gum	1 teaspoon (4 g)
Instant yeast	1 tablespoon (13 g)
Mix-Ins	
Chopped walnuts	½ cup (40 g)
Shredded Cheddar	¼ cup ([28 g] tossed in 1 teaspoon tapioca flour)

1. Put all the dough ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the mix-ins in the Automatic Mix-in Dispenser.
2. Press Menu and select the Low Carb program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. During the first knead cycle, peek in the unit to see if the dough needs additional water or flour or if the pan needs to be scraped down. If the dough is too wet and it needs flour, add almond flour, 1 teaspoon (2 g) at a time.
4. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 160 (54% from fat) • Carb. 13 g • Pro. 6 g • Fat 10 g • Sat. fat 1 g • Chol. 49 mg • Sod. 101 mg • Calc. 34 mg • Fiber 3 g

GLUTEN-FREE SANDWICH BREAD

Gluten Free Program | Delay Start Timer: No

INGREDIENTS	ONE SIZE
Water, room temperature	1 cup (240 g)
Unsalted butter, room temperature, cut into cubes	4 tablespoons (56 g)
Egg, large, room temperature	1
Granulated sugar	3 tablespoons (38 g)
Gluten-free all-purpose flour blend	3¼ cups (483 g)
Psyllium husk powder	3 tablespoons (31 g)
Kosher salt	1¼ teaspoons (9 g)
Instant yeast	2 teaspoons (8 g)

1. Put all ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Gluten Free program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 128 (16% from fat) • Carb. 25 g • Pro. 2 g • Fat 2 g • Sat. fat 0 g • Chol. 0 mg • Sod. 252 mg • Calc. 48 mg • Fiber 1 g

GLUTEN-FREE VEGAN SEEDED LOAF

Gluten Free Program | Delay Start Timer: No

INGREDIENTS	ONE SIZE
Nondairy milk, room temperature	2¼ cups (470 g)
Olive oil	2 tablespoons (28 g)
Brown rice flour	1 cup (140 g)
Oat flour	½ cup (50 g)
Millet flour	½ cup (65 g)
Potato starch	1 cup (150 g)
Tapioca starch	1 cup (115 g)
Granulated sugar	1 tablespoon (13 g)
Kosher salt	2 teaspoons (13 g)
Instant yeast	1½ teaspoons (6 g)
Xanthan gum	1 teaspoon (4 g)
Baking powder	1 teaspoon (6 g)
Mix-Ins	
Toasted pumpkin seeds	¼ cup (28 g)
Sunflower seeds	¼ cup (37 g)

1. Put all dough/batter ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the seeds in the Automatic Mix-in Dispenser.
2. Press Menu to select the Gluten Free program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program. As the dough mixes, scrape the sides and bottom of the pan with a silicone spatula to ensure all the ingredients are thoroughly combined. Before baking, smooth out the top of the dough with the spatula.
3. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely. Remove the paddle before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 146 (23% from fat) • Carb. 26 g • Pro. 3 g • Fat 4 g • Sat. fat 2 g • Chol. 0 mg • Sod. 252 mg • Calc. 51 mg • Fiber 2 g

PIZZA DOUGH

Dough/Pizza Dough Program | Delay Start Timer: Yes
Yield: 1½ pounds (680 g) dough

INGREDIENTS	ONE SIZE
Water, room temperature	1 cup (240 g)
Honey	1 teaspoon (7 g)
Olive oil	1½ tablespoons (15 g)
Unbleached all-purpose flour	3 cups (420 g)
Kosher salt	1¼ teaspoons (9 g)
Instant yeast	1¼ teaspoons (7g)

1. Put all ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Dough/Pizza Dough program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. When the cycle is complete, remove the dough and follow your favourite pizza recipe.

Nutritional information per serving (2-ounce [57 g]):

Calories 119 (13% from fat) • Carb. 23 g • Pro. 3 g • Fat 2 g • Sat. fat 0 g • Chol. 0 mg • Sod. 238 mg • Calc. 1 mg • Fiber 1 g

GARLIC KNOTS

Dough/Pizza Dough Program | Delay Start Timer: Yes

INGREDIENTS	ONE SIZE
Water, room temperature	1 cup (240 g)
Honey	1 teaspoon (7 g)
Olive oil	1½ tablespoons (21 g)
Unbleached all-purpose flour	3 cups (420 g)
Kosher salt	1¼ teaspoons (9 g)
Instant yeast	1¾ teaspoons (7 g)
Garlic Butter	
Unsalted butter	4 tablespoons (57 g)
Olive oil	2 tablespoons (28 g)
Garlic cloves, finely chopped	4
Kosher salt	Pinch
Fresh parsley, finely chopped	3 tablespoons (11.4 g)

1. Put all dough ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Dough/Pizza Dough program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. While the dough program is running, prepare the garlic butter. Put the butter, oil, and garlic in a small saucepan and set over low heat. Once the butter has melted, remove from the heat, and stir in the garlic powder, salt, and parsley. Reserve.
4. When the cycle is complete, remove the bread pan from the machine and transfer the dough to a clean surface. Gently fold down to release some of the air. Divide into 12 2-ounce (57 g) pieces. Roll and stretch each piece into a thin rope and then tie each into a small knot.
5. With the paddle removed, brush the interior of the bread pan with the garlic butter. Dip each knot in the butter and then place in the bread pan, stacking as necessary. Brush the exposed dough with additional garlic butter.
6. Put the pan back into the bread maker. Close and let rise for 45 minutes. After the rise, press Menu to select the Bake Only program. Select 1 hour 20 minutes and press Start/Stop/Pause to begin the baking program.
7. When the cycle is complete, remove the bread pan from the bread machine, and transfer the garlic knots to a cooling rack set over a baking pan. Brush the hot garlic knots with the remaining garlic butter. Allow to cool slightly and then pull apart to serve.

Nutritional information per garlic knot:

Calories 174 (40% from fat) • Carb. 23 g • Pro. 3 g • Fat 8 g • Sat. fat 3g • Chol. 10 mg • Sod. 239 mg • Calc. 7 mg • Fiber 4 g

WHOLE-WHEAT PIZZA DOUGH

Dough/Pizza Dough Program | Delay Start Timer: Yes

INGREDIENTS	ONE SIZE
Unbleached all-purpose flour	2½ cups (350 g)
Whole-wheat flour	1½ cups (170 g)
Extra-virgin olive oil	2 tablespoons (28 g)
Kosher salt	1½ teaspoons (10 g)
Granulated sugar	1 teaspoon (4 g)
Water, room temperature	1½ cups (320 g)
Instant yeast	2¼ teaspoons (9 g)

1. Put all ingredients in the order listed in bread pan fitted with kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Dough/Pizza Dough program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. When the cycle is complete, remove the dough and follow your favourite pizza recipe.

Nutritional information per serving (based on 8 servings):

Calories 254 (15% from fat) • Carb 46 g • Pro. 8 g • Fat 4 g • Sat. fat 1 g • Chol. 0 mg • Sod. 254 mg • Calc. 13 mg • Fiber 4 g

GLUTEN-FREE PIZZA DOUGH

Dough/Pizza Dough Program | Delay Start Timer: Yes

INGREDIENTS	ONE SIZE
Tapioca flour	¾ cup (85 g)
White rice flour	¾ cup (107 g)
Quinoa flour	⅓ cup (56 g)
Arrowroot flour	⅓ cup (46 g)
Xanthan gum	1 teaspoon (4 g)
Kosher salt	1 teaspoon (6 g)
Granulated sugar	2 teaspoons (8 g)
Rice milk	½ cup (124 g)
Water, room temperature	¼ cup (60 g)
Extra-virgin olive oil	2 tablespoons (28 g)
Instant yeast	1 teaspoon (4 g)

1. Put all ingredients in the order listed in bread pan fitted with kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Dough/Pizza Dough program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. When the cycle is complete, remove the dough and follow your favourite pizza recipe.

Nutritional information per serving (based on 12 servings total for 2 pies):

Calories 114 (22% from fat) • Carb. 22 g • Pro. 9 g • Fat 3 g • Sat. fat 0 g • Chol. 0 mg • Sod. 209 mg • Calc. 23 mg • Fiber 1 g

BAGUETTES

Artisan Dough Program | Delay Start Timer: Yes
Yield: 2 baguettes

INGREDIENTS	ONE SIZE
Water, room temperature	1¼ cups plus 1 tablespoon (300 g)
Kosher salt	1½ teaspoons (10 g)
Granulated sugar	¾ teaspoon (3 g)
Bread flour	3 cups (420 g), plus more for dusting
Wheat germ	2 tablespoons (14 g)
Instant yeast	1¼ teaspoons (7 g)
Cornmeal	For dusting

1. Put all ingredients, except the cornmeal, in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Artisan Dough program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program. In the first stages of the mixing/kneading process, open the lid and scrape down the sides of the bread pan if necessary. Add additional flour or water, 1 teaspoon (5 ml) at a time, if the dough seems too wet or dry. Note that this dough is stickier and wetter than traditional bread doughs to ensure that the baguettes have an open, airy interior and crispy crust.
3. When the program is complete, divide the dough into two equal pieces. Shape each piece of dough into a long, narrow cylinder and place on a baking sheet dusted with cornmeal. Cover loosely with plastic wrap and let rise for 30 to 40 minutes. While the dough rises, place a pan of hot water on the bottom rack of the oven and preheat to 425°F (220°C).
4. Dust the dough lightly with additional flour. Make 4 diagonal slashes in each loaf about ¼ inch (6 mm) deep using a serrated knife. Bake the bread for 25 to 30 minutes, or until browned and hollow sounding when tapped. Transfer to a wire rack to cool completely before slicing.

Nutritional information per serving:

Calories 119 (13% from fat) • Carb. 23 g • Pro. 3 g • Fat 2 g • Sat. Fat 0 g • Chol. 0 mg • Sod. 286 mg • Calc. 4 mg • Fiber 1 g

CIABATTA

Artisan Dough Program | Delay Start Timer: Yes

INGREDIENTS	ONE SIZE
Overnight Sponge	
Bread flour	$\frac{3}{4}$ cup (104 g)
Water, cool	$\frac{1}{2}$ cup (120 g)
Instant yeast	Pinch
Dough	
Overnight Sponge	Full recipe (above)
Water, cool	$\frac{3}{4}$ cup (180 g)
Olive oil	3 tablespoons (42 g)
Bread flour	2 $\frac{1}{2}$ cups (350 g), plus more for dusting
Kosher salt	1 $\frac{1}{2}$ teaspoons (4 g)
Instant yeast	2 teaspoons (13 g)

1. Prepare the sponge. Put all ingredients in the bread pan fitted with the kneading paddle. Stir well and then secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Allow to sit, with the unit closed and turned off, overnight or up to 24 hours. After this time the mixture will have small bubbles and a pleasant, sour aroma.
2. When ready to prepare the dough, add the remaining dough ingredients in the order listed on top of the sponge.
3. Press Menu to select the Artisan Dough program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program. In the first stages of the mixing/kneading process, open the lid and scrape down the sides of the bread pan, if necessary. Add additional flour or water, 1 teaspoon (5 g) at a time, if the dough seems too wet or dry. Note that this dough is stickier and wetter than traditional bread doughs to ensure that the ciabatta has an open, airy interior.
4. When the cycle is complete, transfer the dough to a parchment-lined baking pan. Shape into an oblong oval, about 12 inches (30 cm) long. Cover loosely with plastic and allow to rest for about 20 minutes.
5. Preheat the oven to 425°F (220°C) with the rack in the middle position. Once the oven is heated and the dough has rested, uncover the dough and dust lightly with additional flour. Bake until lightly browned and hollow sounding with tapped, about 30 minutes. Transfer to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 120 (22% from fat) • Carb. 21 g • Pro. 3 g • Fat 3 g • Sat. fat 0 g • Chol. 0 mg • Sod. 245 mg • Calc. 1 mg • Fiber 1 g

SOURDOUGH LOAF AND BOULE

Artisan Dough Program | Delay Start Timer: Yes
Makes one 1½-pound (680 g) loaf/boule

INGREDIENTS	ONE SIZE
Sourdough starter	1 cup (200 g) sourdough starter*
Water, cool	¼ cup (60 g)
Bread flour	2½ cups (350 g), plus more for dusting and shaping
Granulated sugar	1 teaspoon (4 g)
Kosher salt	1½ teaspoon (4 g)
Instant yeast	2 teaspoons (13 g)
Cornmeal	For dusting (boule only)

* Any sourdough bread benefits from a mature starter, but if time is of the essence, a quick starter can be used. If using a quick sourdough starter, the loaf won't have the nuanced flavor of a traditional sourdough bread. If using the starter on the following page immediately after the initial preparation it will only be about ¾ cup (150 g). This is still OK to use, but the dough will need additional water, about ¼ cup (50 g), while in the kneading/mixing process.

1. Put all ingredients, except the cornmeal, in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Artisan Dough program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. When cycle is complete, you may make either a loaf or a boule. To prepare the loaf, which bakes in the unit, remove the dough and shape into a smooth ball. Remove the paddle and put the dough ball back in the bread pan. Press Menu to select the Bake Only program, and set for 60 minutes.
4. To prepare the boule, transfer the dough to a lightly floured surface. Shape the dough into a 10-inch (25 cm) round and then transfer to a baking sheet lined with parchment paper and lightly dusted with cornmeal. Cover loosely with plastic wrap. Allow to rest for 20 to 30 minutes. Preheat the oven to 425°F (220°C) with the rack in the middle position.
5. Dust the top of the dough lightly with flour. Using a bread lame or a serrated knife, make a large "X" on the top of the boule, ¼ inch (0.6 cm) deep. Bake the bread in the oven 25 to 30 minutes, or until browned and hollow sounding when tapped. Transfer to a wire rack to cool completely before slicing.

Note: You can buy a sourdough starter online or make one at home. Note that the older the starter, the more flavourful it will be. To prepare your own starter, see page 46 for our recipe that uses our unique Sourdough Starter program!

Nutritional information per serving (2-ounce [57 g] slice):

Calories 132 (1% from fat) • Carb. 29 g • Pro. 4 g • Fat 0 g • Sat. fat 0 g • Chol. 0 mg • Sod. 343 mg • Calc. 1 mg • Fiber 1 g

SOURDOUGH STARTER

Sourdough Starter Program | Delay Start Timer: No

Makes $\frac{3}{4}$ cup (200 g). This is for the initial yield for the “young” starter. Once fed over time it will grow to be more than this initial amount

INGREDIENTS	ONE SIZE
Water, room temperature	$\frac{1}{2}$ cup (120 g)
Unbleached all-purpose flour	2 ounces (57 g)
Whole-wheat flour	2 ounces (57 g)
Instant yeast	Pinch

1. Put all ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Sourdough Starter program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. When the cycle is complete, remove the bread pan from the machine. The starter can be used now as a “quick” starter in a bread dough or other baked goods. To develop the starter further, first discard half of the starter and then transfer the remainder to a 1-quart (0.95 l) nonreactive container. (Clear glass or plastic works well so you can see the starter’s activity, but stainless or ceramic/pottery is OK as well.) Add about $\frac{1}{2}$ cup (70 g) unbleached all-purpose flour and $\frac{1}{4}$ cup (60 g) water. Stir well, cover, and rest at room temperature for 24 hours.
4. After the first 24 hours, the starter needs to be fed twice a day. This time, measure out half of the starter and discard (or share!) the remainder.. Add $\frac{1}{2}$ cup (70 g) unbleached all-purpose flour and $\frac{1}{4}$ cup (60 g) water. Stir well, cover, and leave at room temperature for about 12 hours before feeding again. Continue this pattern for a total of 5 days.
5. After the fifth day, the starter should have doubled in size, should be bubbly, and should have a sweet, yeasty smell. Stir well and remove half of the starter (discard or share the rest with a friend), and then add equal parts water and unbleached all-purpose flour (2 ounces [60 g] each of water and flour). Stir until smooth.
6. If the starter does not seem ready, then continue to feed twice a day until signs of activity are present. If they do not appear, then discard the starter and begin again.
7. Once the starter is sufficiently active (either at the end of day 5, or shortly thereafter), measure out either whatever is needed for your recipe, or if not using immediately $\frac{1}{2}$ cup (70 g). Transfer the starter back to the storage container. Feed one more time and keep at room temperature for a few hours, if possible, then store in the refrigerator. The starter needs to be fed once a week adding equal parts water and unbleached all-purpose flour (2 ounces [60g] each of water and flour), in the same manner, to keep it alive. Always bring to room temperature for 12 to 24 hours before using in a recipe.

* These measurements are in weight, not volume, to ensure the perfect starter. If you do not have a kitchen scale, you can measure the ingredients. Use $\frac{1}{2}$ cup (120 g) water, $\frac{1}{2}$ cup (62.5 g) less 1 tablespoon (8 g) of unbleached all-purpose flour, and $\frac{1}{2}$ cup (65 g) less $1\frac{1}{2}$ tablespoons (12 g) whole-wheat flour. When measuring dry ingredients, fill a dry measuring cup with a spoon, and then level off the top of the cup with the back of a knife or a spatula.

MIXED-BERRY JAM

Jam Program | Delay Start Timer: No
Yield: 4 cups (1.28 kg)

INGREDIENTS	ONE SIZE
Fresh blueberries	2 cups (296 g)
Fresh strawberries, quartered	2 cups (304 g)
Fresh blackberries	1 cup (144 g)
Fresh raspberries	1 cup (166 g)
Granulated sugar	1¼ cups (251 g)
Powdered pectin	2 teaspoons (8 g)
Fresh lemon juice	1 tablespoon (14 g)
Kosher salt	Pinch

1. Put all ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Jam program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. At the beginning of the mixing process, open the lid and scrape down the pan to be sure all ingredients are well incorporated.
4. When the cycle is complete, remove the bread pan from the machine and transfer to a wire rack to cool. Once fully cool, transfer to a separate container. Cover and store in the refrigerator. Jam will keep up to 2 weeks in the refrigerator.

Nutritional information per serving (2 tablespoons [40 g]):

Calories 39 (2% from fat) • Carb. 10 g • Pro. 0 g • Fat 0 g • Sat. fat 0 g • Chol. 0 mg • Sod. 5 mg • Calc. 4 mg • Fiber 1 g

STRAWBERRY-CHIA JAM

Jam Program | Delay Start Timer: No
Yield: 4 cups (1.28 kg)

INGREDIENTS	ONE SIZE
Fresh strawberries, quartered	4 cups (608 g)
Granulated sugar	1¼ cups (251 g)
Chia seeds	3 tablespoons (30 g)
Powdered pectin	1 teaspoon (4 g)
Fresh lemon juice	1 tablespoon (14 g)
Kosher salt	Pinch

1. Put all ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Jam program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. At the beginning of the mixing process, open the lid and scrape down the pan to be sure all ingredients are well incorporated.
4. When the cycle is complete, remove the bread pan from the machine and transfer to a wire rack to cool. Once fully cool, transfer to a separate container. Cover and store in the refrigerator. Jam will keep up to 2 weeks in the refrigerator.

Nutritional information per serving (2 tablespoons [40 g]):

Calories 42 (7% from fat) • Carb. 10 g • Pro. 0 g • Fat 0 g • Sat. fat 0 g • Chol. 0 mg • Sod. 5 mg • Calc. 9 mg • Fiber 1 g

APRICOT-GINGER JAM

Jam Program | Delay Start Timer: No
Yield: 4 cups (1.28 kg)

INGREDIENTS	ONE SIZE
Dried apricots (not Turkish style), soaked overnight in water to cover	1 pound (454 g)
Candied ginger, finely chopped	¼ cup (55 g)
Granulated sugar	¾ cup (150 g)
Powdered pectin	2 teaspoons (8 g)
Fresh lemon juice	1 tablespoon (14 g)
Kosher salt	Pinch

1. Drain the apricots. Finely chop and put in the bread pan fitted with the kneading paddle. Add the remaining ingredients.
2. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
3. Press Menu to select the Jam program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
4. At the beginning of the mixing process, open the lid and scrape down the pan to be sure all ingredients are well incorporated.
5. When the cycle is complete, remove the bread pan from the machine and transfer to a wire rack to cool. Once fully cool, transfer to a separate container. Cover and store in the refrigerator. Jam will keep up to 2 weeks in the refrigerator.

Nutritional information per serving (2 tablespoons [40 g]):

Calories 60 (1% from fat) • Carb. 15 g • Pro. 0 g • Fat 0 g • Sat. fat 0 g • Chol. 0 mg • Sod. 7 mg • Calc. 10 mg • Fiber 1 g

CRANBERRY SAUCE

Jam Program | Delay Start Timer: No

Yield: 2½ cups (788 g)

INGREDIENTS	ONE SIZE
Fresh cranberries	12 to 16 ounces (340 to 453 g)
Water	¾ cup (177 g)
Granulated sugar	¾ cup (150 g)
Kosher salt	2 pinches

1. Put all ingredients in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Jam program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. At the beginning of the mixing process, open the lid and scrape down the pan to be sure all ingredients are well incorporated.
4. When the cycle is complete, remove the bread pan from the machine and transfer to a wire rack to cool. Once fully cool, transfer to a separate container. Cover and store in the refrigerator. Cranberry sauce will keep up to 3 weeks in the refrigerator.

Nutritional information per serving (2 tablespoons [40 g]):

Calories 38 (1% from fat) • Carb. 10 g • Pro. 0 g • Fat 0 g • Sat. fat 0 g • Chol. 0 mg • Sod. 15 mg • Calc. 2 mg • Fiber 1 g

BANANA BREAD

Cake Program | Delay Start Timer: No

INGREDIENTS	ONE SIZE
Vegetable oil	For coating pan
Dough/Batter	
Low-fat buttermilk, room temperature	½ cup (121 g)
Unsalted butter, room temperature, cut into ½-inch pieces	8 tablespoons (1 stick [113 g])
Eggs, large, room temperature	2
Pure vanilla extract	1 teaspoon (4.2 g)
Ripe bananas, mashed	3 medium
Kosher salt	¾ teaspoon (5 g)
Granulated sugar	1 cup (200 g)
Unbleached all-purpose flour	2 cups (280 g)
Baking soda	¼ teaspoon (1 g)
Baking powder	1 teaspoon (4 g)
Mix-Ins	
Chopped walnuts	⅔ cup (77 g)

1. Using a pastry brush or a paper towel, lightly coat the bread pan and paddle with vegetable oil.
2. Put all the dough/batter ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the walnuts in the Automatic Mix-in Dispenser.
3. Press Menu to select the Cake program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
4. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (based on 12 servings):

Calories 285 (38% from fat) • Carb. 39 g • Pro. 5 g • Fat 12 g • Sat. fat 5 g • Chol. 52 mg • Sod. 227 mg • Calc. 7 mg • Fiber 2 g

JALAPEÑO CORNBREAD

Cake Program | Delay Start Timer: No

INGREDIENTS	ONE SIZE
Vegetable oil	For coating pan
Dough/Batter	
Low-fat buttermilk, room temperature	1¾ cups (424 g)
Unsalted butter, room temperature, cut into ½-inch (1.25 cm) pieces	8 tablespoons (1 stick [113 g])
Eggs, large, room temperature	2
Unbleached all-purpose flour	1½ cups (210 g)
Cornmeal (medium or fine)	1½ cups (172 g)
Granulated sugar	2 tablespoons (25 g)
Baking powder	1½ teaspoons (5 g)
Baking soda	½ teaspoon (2 g)
Kosher salt	½ teaspoon (3 g)
Mix-Ins	
Fresh jalapeño, finely chopped	1
Sweet pickled jalapeño slices	½ cup (52 g)

1. Using a pastry brush or a paper towel, lightly coat the bread pan and paddle with vegetable oil.
2. Put all the dough/batter ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the mix-ins in the Automatic Mix-in Dispenser.
3. Press Menu to select the Cake program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
4. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (based on 12 servings):

Calories 208 (38% from fat) • Carb. 27 g • Pro. 6 g • Fat 9 g • Sat. fat 5 g • Chol. 53 mg • Sod. 373 mg • Calc. 66 mg • Fiber 2 g

APPLE PIE BREAD

Cake Program | Delay Start Timer: No

INGREDIENTS	ONE SIZE
Vegetable oil	For coating pan
Dough/Batter	
Unsalted butter, room temperature, cut into ½-inch (1.25 cm) pieces	8 tablespoons (1 stick [113 g])
Eggs, large, room temperature	2
Light brown sugar	1 cup, packed (200 g)
Pure vanilla extract	1 teaspoon (4.2 g)
Applesauce (unsweetened)	1 cup (226 g)
Unbleached all-purpose flour	2 cups (280 g)
Baking powder	2 teaspoons (7 g)
Ground cinnamon	2 teaspoons (4 g)
Kosher salt	½ teaspoon (3 g)
Diced apples (peeled or not)	1½ cups (180 g)
Mix-Ins	
Chopped walnuts	¾ cup (77 g)

1. Using a pastry brush or a paper towel, lightly coat the bread pan and paddle with vegetable oil.
2. Put all the dough/batter ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the walnuts in the Automatic Mix-in Dispenser.
3. Press Menu to select the Cake program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
4. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (based on 12 servings):

Calories 277 (39% from fat) • Carb. 38 g • Pro. 5 g • Fat 12 g • Sat. fat 5 g • Chol. 51 mg • Sod. 187 mg • Calc. 27 mg • Fiber 2 g

GLUTEN-FREE CHOCOLATE CHIP CAKE

Cake Program | Delay Start Timer: No

INGREDIENTS	ONE SIZE
Vegetable oil	For coating pan
Dough/Batter	
Nondairy milk (like rice, oat, or soy), room temperature	$\frac{2}{3}$ cup (160 g)
Vegetable oil	$\frac{1}{2}$ cup (100 g)
Agave nectar	$\frac{1}{2}$ cup (165 g)
Butternut squash purée	1 cup (240 g)
Brown rice flour	1 cup (140 g)
White rice flour	$\frac{3}{4}$ cup (120 g)
Tapioca starch	$\frac{1}{2}$ cup (58 g)
Xanthan gum	1 teaspoon (4 g)
Baking soda	2 teaspoons (8 g)
Baking powder	2 teaspoons (8 g)
Kosher salt	1 teaspoon (6 g)
Mix-Ins	
Mini chocolate chips	$\frac{3}{4}$ cup (129 g)

1. Using a pastry brush or a paper towel, lightly coat the bread pan and paddle with vegetable oil.
2. Put all the dough/batter ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker. Put the chocolate chips in the Automatic Mix-in Dispenser.
3. Press Menu to select the Cake program. Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
4. When the cycle is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely. Remove the paddle before slicing.

Nutritional information per serving (based on 2-ounce [57 g] slice):

Calories 175 (35% from fat) • Carb. 28 g • Pro. 2 g • Fat 7 g • Sat. fat 2 g • Chol. 2 mg • Sod. 327 mg • Calc. 41 mg • Fiber 1 g

LAST-MINUTE WHITE LOAF

Last Minute Loaf Program | Delay Start Timer: No

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF
Water, room temperature	1½ cups (360 g)	1 cup + 2 tablespoons (270 g)
Vegetable oil	1 tablespoon (14 g)	2 teaspoons (10 g)
Kosher salt	2 teaspoons (13 g)	1½ teaspoons (10 g)
Granulated sugar	2 teaspoons (8 g)	1½ teaspoons (6 g)
Unbleached all-purpose flour	4 cups (560 g)	3 cups (420 g)
Vital wheat gluten	2 teaspoons (6 g)	1½ teaspoons (4 g)
Rapid-rise yeast	4 teaspoons (17 g)	3 teaspoons (13 g)

1. Put all ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Last Minute Loaf program. Press Loaf Size and Crust Colour to select both size and crust preference (only 2- and 1½-pound [907 and 680 g] loaves are available for this program). Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. If desired, when the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle, reshape the dough, and replace in bread pan. Press Start/Stop/Pause to continue.
4. When the program is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 112 (7% from fat) • Carb. 23 g • Pro. 3 g • Fat 1 g • Sat. fat 0 g • Chol. 0 mg • Sod. 295 mg • Calc. 0 mg • Fiber 1 g

LAST-MINUTE WHOLE WHEAT LOAF

Last Minute Loaf Program | Delay Start Timer: No

INGREDIENTS	LARGE 2-POUND (907 G) LOAF	MEDIUM 1½-POUND (680 G) LOAF
Water, room temperature	1½ cups (400 g)	1¼ cups (300 g)
Vegetable oil	1 tablespoon (14 g)	2 teaspoons (10 g)
Kosher salt	2 teaspoons (13 g)	1½ teaspoons (10 g)
Granulated sugar	1 tablespoon (13 g)	2 teaspoons (8 g)
Unbleached all-purpose flour	2 cups (280 g)	1½ cups (210g)
Whole-wheat flour	2 cups (226 g)	1½ cups (169 g)
Vital wheat gluten	1 tablespoon (8 g)	2 teaspoons (6 g)
Rapid-rise yeast	4 teaspoons (17 g)	3 teaspoons (13 g)

1. Put all ingredients in the order listed in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Custom Convection Bread Maker.
2. Press Menu to select the Last Minute Loaf program. Press Loaf Size and Crust Colour to select both size and crust preference (only 2- and 1½-pound [907 and 680 g] loaves are available for this program). Press Confirm to confirm choices and then press Start/Stop/Pause to begin the program.
3. If desired, when the paddle signal sounds, press Start/Stop/Pause to pause the unit; remove the dough and kneading paddle, reshape the dough, and replace in the bread pan. Press Start/Stop/Pause to continue.
4. When the program is complete, remove the bread pan from the machine and transfer the bread to a wire rack to cool completely before slicing.

Nutritional information per serving (2-ounce [57 g] slice):

Calories 115 (9% from fat) • Carb. 23 g • Pro. 4 g • Fat 1 g • Sat. fat 0 g • Chol. 0 mg • Sod. 296 mg • Calc. 6 mg • Fiber 2 g

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