

NUT FRUIT MENU

Enjoy wholesome and delicious bread by adding dried fruit, nuts or vegetables during the knead cycle. The unit will tone 3 times 4 minutes before kneading is completed to signal you to add the extra ingredient(s). Open the lid carefully and spread the extra ingredient(s) evenly over the dough for best results.

NOTE: Delay timed baking is not possible with the NUT FRUIT setting.

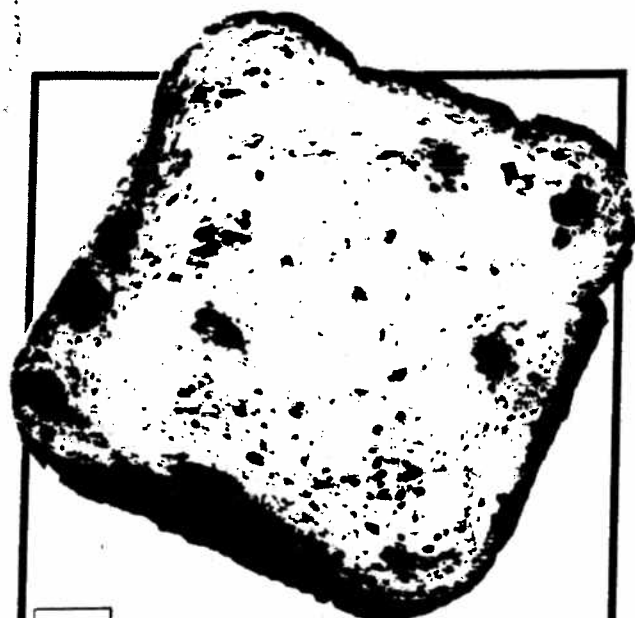


RAISIN BREAD

● Ingredients

Size	Large	Medium	Small
Water	1½ cups	1¼ cups	1 cup
Butter	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	3½ cups	3¼ cups	2¾ cups
Sugar	3 tablespoons	3 tablespoons	2 tablespoons
Dry milk	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Cinnamon	1½ teaspoons	1 teaspoon	¾ teaspoon
Dry yeast	2½ teaspoons	1½ teaspoons	1¼ teaspoon
Raisins	1 cup	¾ cup	½ cup
Nuts (optional)	1 cup	¾ cup	½ cup

FRUIT MENU



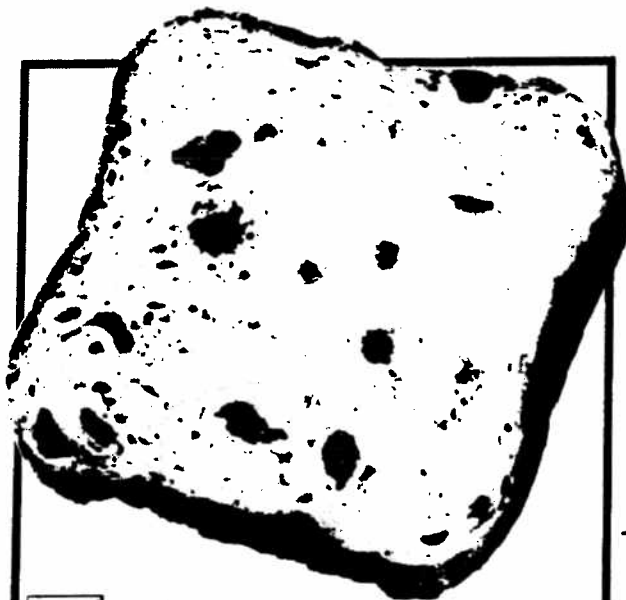
WALNUT BREAD

● **Ingredients**

Size	Large	Medium	Small
Water	1½ cups	1¼ cups	1 cup
Butter	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	3½ cups	3¼ cups	2¾ cups
Sugar	3 tablespoons	3 tablespoons	2 tablespoons
Dry milk	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Dry yeast	2½ teaspoons	1½ teaspoons	1¼ teaspoons
Chopped walnuts	1¼ cups	1 cup	¾ cup

■ **DIRECTIONS** ■

Measure recipe ingredients into the bread pan accurately in the order listed, except for walnuts. Advance MENU button to NUT FRUIT. Choose the desired bread color. Press the START button. When the unit tones 3 times during the kneading cycle, add the walnuts.



APRICOT BREAD

● **Ingredients**

Size	Large	Medium	Small
Water	1½ cups	1¼ cups	1 cup
Butter	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	3½ cups	3¼ cups	2¾ cups
Sugar	3 tablespoons	3 tablespoons	2 tablespoons
Dry milk	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Dry yeast	2½ teaspoons	1½ teaspoons	1¼ teaspoons
Chopped dried apricots	1¼ cups	1 cup	¾ cup

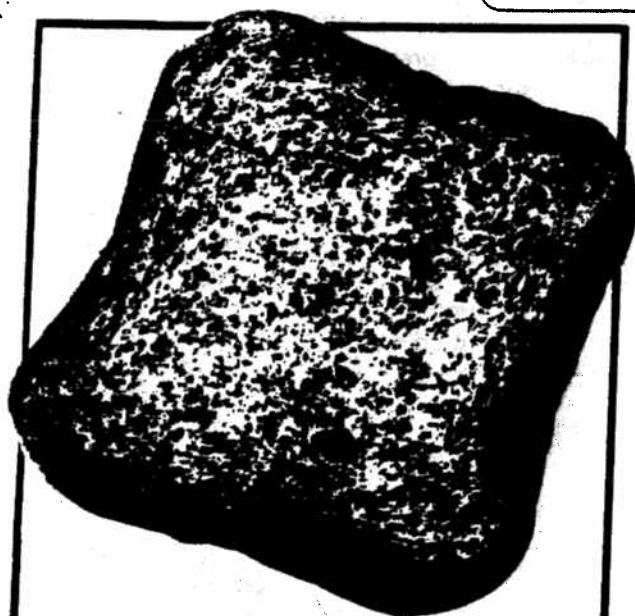
■ **DIRECTIONS** ■

Measure recipe ingredients into the bread pan accurately in the order listed, except for the dried apricots. Advance MENU button to NUT FRUIT. Choose the desired bread color. Press the START button. When the unit tones 3 times during the kneading cycle, add the chopped dried apricots.

THE BREAD AND BREAD RAPID MENU

USING BRAN

Bran is the seed husk or outer coating of cereals such as wheat, rye and oats, separated from the flour by sifting or bolting. Used in breads, it adds fiber and extra vitamins and minerals. As variations in the bran recipe below, wheat germ or oat bran may be substituted.



OAT BRAN BREAD

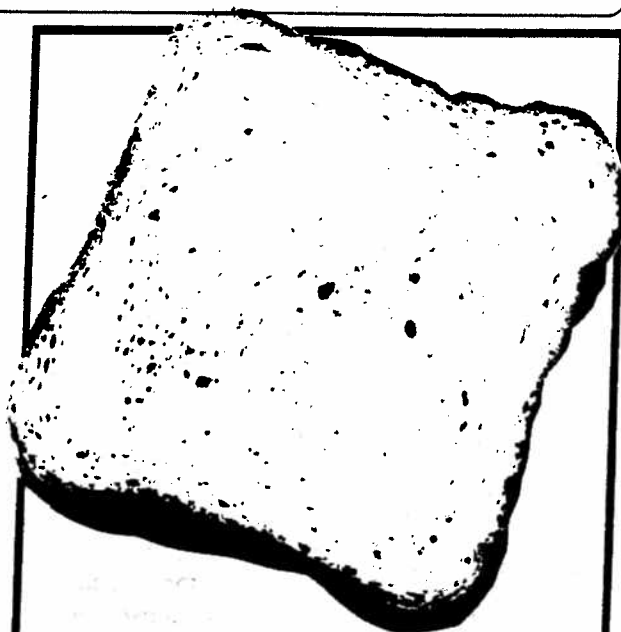
● Ingredients

Size	Large	Medium	Small	
Water	1½ cups	1 cup	¾ cup	
Butter	2 tablespoons	1½ tablespoons	1 tablespoon	
Bread flour	2¾ cups	2 cups	1¾ cups	
Oat bran	¾ cup	½ cup	¼ cup	
Honey	3 tablespoons	2 tablespoons	1 tablespoon	
Dry milk	2½ tablespoons	1½ tablespoons	1 tablespoon	
Salt	1½ teaspoons	1 teaspoon	½ teaspoon	
Dry yeast	Bread setting	2½ teaspoons	2 teaspoons	1½ teaspoons
	Bread Rapid setting	2¾ teaspoons	2½ teaspoons	2 teaspoons

■ DIRECTIONS ■

Follow directions for BREAD and BREAD RAPID

Measure recipe ingredients into the bread pan accurately in the order listed. Advance MENU SELECT button to BREAD or BREAD RAPID. Choose desired bread color. Press the START button.



WHOLE WHEAT BREAD

● Ingredients

Size	Large	Medium	Small	
Water	1½ cups	1¼ cups	¾ cup	
Bread flour	2¾ cups	2½ cups	1¾ cups	
Whole wheat flour	1 cup	¾ cup	½ cup	
Molasses	3 tablespoons	2½ tablespoons	2 tablespoons	
Salt	1½ teaspoons	1¼ teaspoons	1 teaspoon	
Dry yeast	Bread setting	2½ teaspoons	2 teaspoons	1 teaspoon
	Bread Rapid setting	2¾ teaspoons	2½ teaspoons	1½ teaspoons

■ DIRECTIONS ■

Follow directions for BREAD and BREAD RAPID

Measure recipe ingredients into the bread pan accurately in the order listed. Advance MENU SELECT button to BREAD or BREAD RAPID. Choose desired bread color. Press the START button.



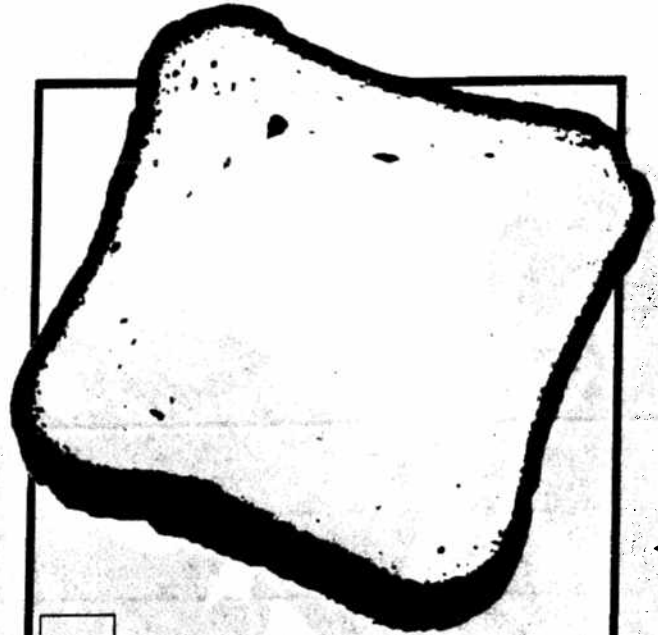
MIXED DRIED FRUIT BREAD

● Ingredients

Size	Large	Medium	Small
Water	1½ cups	1¼ cups	1 cup
Butter	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	3½ cups	3¼ cups	2¾ cups
Sugar	3 tablespoons	3 tablespoons	2 tablespoons
Dry milk	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Dry yeast	2½ teaspoons	1½ teaspoons	1¼ teaspoon
Mixed dried fruit, chopped	1¼ cups	1 cup	¾ cup

■ DIRECTIONS ■

Measure ingredients into the bread pan accurately in the order listed, except for dried fruit. Advance MENU button to NUT FRUIT. Choose the desired bread color. Press the START button. When the unit tones 3 times during the kneading cycle, add the chopped dried fruit.



EGG BREAD

● Ingredients

Size	Large	Medium	Small
Milk	1½ cups	1 cup	¾ cup
Egg	1	1	1
Butter	1½ tablespoons	1 tablespoon	2 teaspoons
Bread flour	3¼ cups	2¾ cups	2 cups
Sugar	3 tablespoons	2 tablespoons	1 tablespoon
Salt	1½ teaspoons	1¼ teaspoons	1 teaspoon
Dry yeast	2 teaspoons	1½ teaspoons	1 teaspoon

■ DIRECTIONS ■

Measure ingredients into the bread pan accurately in the order listed, including the egg. Advance MENU button to NUT FRUIT. Choose the desired bread color. Press the START button. For Egg Bread only, ignore the signal during the kneading cycle.

H MENU

Prepare dough for dinner rolls, doughnuts, pizza or shaped breads in your Regal Deluxe Automatic Breadmaker! Remove the dough when the unit tones, shape it using recipe guidelines and then bake in your conventional oven.

NOTE: Delay timed baking is not possible with the DOUGH setting.

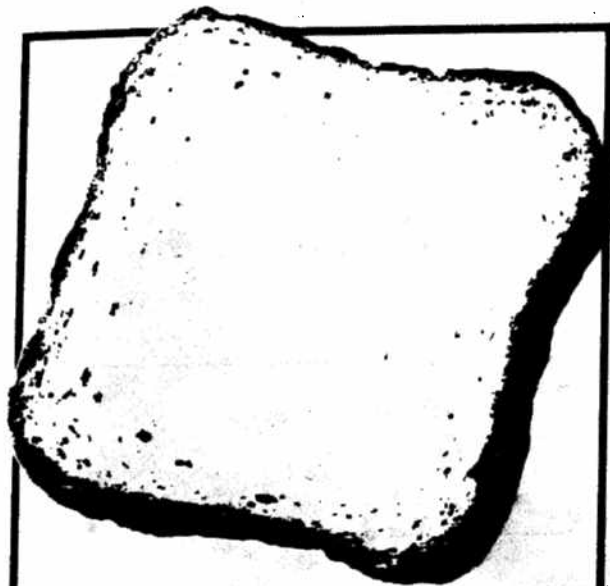


ALL-PURPOSE BUTTER ROLLS

• Ingredients (makes 12 rolls)

Milk	½ cup
Butter, softened	¼ cup
Egg	1
Bread flour	2 cups
Sugar	2 tablespoons
Salt	1 teaspoon
Dry yeast	1½ teaspoons

* Rolls may be brushed with beaten egg, if desired, to add shine.



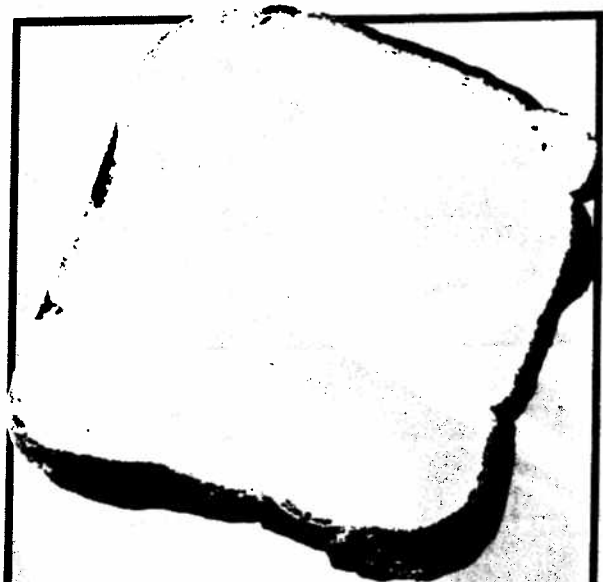
CARROT BREAD

● Ingredients

Size	Large	Medium	Small	
Water	1 1/4 cups	1 cup	3/4 cup	
Grated carrots	3/4 cup	1/2 cup	1/3 cup	
Butter	2 tablespoons	1 1/2 tablespoons	1 tablespoon	
Bread flour	3 1/4 cups	2 1/2 cups	2 cups	
Brown sugar, packed	3 tablespoons	2 tablespoons	1 1/2 tablespoons	
Dry milk	2 tablespoons	1 tablespoon	1 tablespoon	
Salt	1 1/2 teaspoons	1 teaspoon	3/4 teaspoon	
Cinnamon	1 teaspoon	3/4 teaspoon	1/2 teaspoon	
Dry yeast	Bread setting	1 1/4 teaspoons	1 1/4 teaspoons	1 teaspoon
	Bread Rapid setting	2 teaspoons	1 1/2 teaspoons	1 1/4 teaspoons

■ DIRECTIONS ■

Follow directions for BREAD and BREAD RAPID.
 Measure recipe ingredients into the bread pan accurately in the order listed. Advance MENU SELECT button to BREAD or BREAD RAPID. Choose desired bread color. Press the START button.



WHITE BREAD

● Ingredients

Size	Large	Medium	Small	
Water	3/4 cup	1/2 cup	1/3 cup	
Fresh milk	1 cup	3/4 cup	1/2 cup	
Butter	2 tablespoons	1 tablespoon	1/2 tablespoon	
Bread flour	3 1/2 cups	3 cups	2 cups	
Sugar	3 tablespoons	1 1/2 tablespoons	1 tablespoon	
Salt	1 1/2 teaspoons	1 1/4 teaspoons	1 teaspoon	
Dry yeast	Bread setting	2 1/4 teaspoons	2 teaspoons	1 teaspoon
	Bread Rapid setting	2 1/2 teaspoons	2 1/4 teaspoons	1 1/2 teaspoons

■ DIRECTIONS ■

Follow directions for BREAD and BREAD RAPID.
 Measure recipe ingredients into the bread pan accurately in the order listed. Advance MENU SELECT button to BREAD or BREAD RAPID. Choose desired bread color. Press the START button.