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Sunbeam bread machine instructions 5891

Skip to content Rise of the machine. Of all the many ways machines make our lives easier, taking the hard work out of baking bread has to rank way up there among the all-time greats. OK, you can fight us on this, arguing that there's great benefit to be had from activating the yeast, mixing the ingredients just so, rising, kneading, and forming loaves by hand. To which we answer absolutely yes, but not everyone has time to do that these days. So we stand fast in our appreciation of the labor-saving bread machine. The process is the same as making bread by hand; the only difference is the machine does all the mixing, rising, and baking (if you want it to). You only need four ingredients to make bread with a bread machine: Yeast (or a starter)FlourLiquid (typically water or milk)Salt (for flavor and to control fermentation) Related: Our 20 Best Bread Machine Recipes Honestly, we cannot this emphasize this enough. All bread machines are not created equal. Some machines make one-pound loaves; others make 1½- or 2-pound loaves. Some machines have a variety of settings while others simply have an on/off button. Make sure you read your machine's manual and follow its guidelines. When trying a new recipe, compare the amounts of ingredients to the recipes you usually use in your bread machine. It's important not to exceed the capacity of your bread machine pan. Small loaf machines generally use about 2 cups of flour, while large loaf machines use 3 cups. It's also very important that you measure ingredients correctly. Be exact. Even a teaspoon more or less of water could make a difference. With some bread machines, the wet ingredients go in first; with others, the dry ingredients. Check your machine's instructions for the proper order of loading ingredients. For best results, use bread flour. "Bread machine bread flour" is the same thing as bread flour; both contain more gluten than all-purpose flour. If you don't have bread flour, you can make a substitution: 1 cup all-purpose flour plus 1 teaspoon wheat gluten (available at health food stores & some supermarkets) to make 1 cup of bread flour. (If you want to know more about bread flour vs. all-purpose flour, scroll down a bit.)Eggs should be at room temperature. To bring cold, refrigerated eggs to room temperature quickly, place the whole (uncracked) egg in a cup of hot tap water for four or five minutes.If your recipe calls for milk, DO NOT use a delayed mix cycle.Cut butter or margarine into small pieces before adding it to the machine. Bread machine yeast and rapid-rise yeast are specially formulated for the bread machine and become active more quickly than active dry yeast. You can use active dry yeast in your bread machine, but it should be dissolved in water before being used. In contrast, bread machine yeast can be mixed in with other dry ingredients. The difference between using active dry yeast and bread machine yeast (or rapid-rise yeast) is particularly important when using the timed mixing function on your machine.If you want to check whether your active dry yeast is still usable, you need to "proof it."(It's easy.) Here's How to Proof Yeast.Yeast needs a warm (but not hot) environment to grow in, and for this reason, all liquids added to the bread machine (including eggs) should be at room temperature. Water is a common ingredient, but since many people use the timer on their bread machines, most recipes call for non-fat dry milk or powdered buttermilk. However, if you are mixing your dough right away, you can certainly use fresh milk. Simply replace the water with milk or buttermilk and omit the powdered milk.Remember, yeast will activate when it contacts any moist ingredient, not just water or milk. Eggs, fruit, cheese, vegetables, butter, they can all activate yeast. Related: How to Bake Yeast Breads Gluten, a protein in wheat flour, is what provides the structure in bread, which is why you use high-protein flour (bread flour) to make bread. Strands of gluten are woven together by mixing and then inflate as the yeast multiplies. High-protein flours help give yeast breads a chewy texture, so look for flour ground from hard wheat with 13 or more grams of protein per cup (hard wheat yields the highest amount of protein, or gluten). If you want to add more stability to your bread, you can add a product called vital wheat gluten. This is especially important if 25% of the total flour in your recipe is a low- or no-gluten variety such as whole wheat flour, cornmeal, rye flour, soy flour or oatmeal. The rule of thumb is to add 1 tablespoon of vital wheat gluten for every cup of low- or no-gluten flour that is being used in your recipe. Bagels and pizza dough also benefit from the added elasticity of high-gluten flour. Once you have the basics down, you can start experimenting. Start with your favorite recipes, making one substitution at a time. For example, swap rye flour for some of the wheat flour, maple syrup for honey, or milk for water. Keep in mind that you should be substituting dry for dry and wet for wet, unless you make the proper adjustments. For example, you can substitute fresh milk for dried milk as long as you reduce the water by the amount of fresh milk added. Try adding herbs, spices or seeds for a delicious change of pace, or even cheese (which should be considered a wet ingredient because it melts with heat). When converting a homemade bread recipe to the bread machine, it helps to have a cheat sheet. Review some bread machine recipes that you've had success with. How many cups of flour are in them? How much liquid? Then, adjust the ingredient amounts from the manual bread recipe, being careful not to exceed your machine's capacity. Consider that most homemade bread recipes make two loaves and can be divided in half to make a recipe that is roughly the right size for a bread machine. For example, a homemade bread recipe that makes two 9x5-inch loaves may be divided in half to make a 1 1/2-pound bread machine loaf. Formulas for Sizing Your Recipe: 1-pound loaf takes about 7/8 cup liquid and 2 3/4 cups flour.1.5-pound loaf takes about 1 cup liquid and 3 cups flour.2-pound loaf takes about 1 1/3 cup liquid and 4 cups flour. You can also convert a bread machine recipe to a homemade loaf. For best results, find a comparable homemade bread recipe for basic instructions. And if you don't have a comparable recipe, here are the basic steps to making most yeast breads by hand: Proof the yeast (dissolve the yeast and 1 tablespoon of sugar in warm water).Combine the ingredients and mix well.Knead the dough until smooth and soft.Rise until doubled. Punch down, and shape.Place bread in a greased loaf pan, or on a baking sheet for a round loaf.Rise again until nearly doubled.Bake. Most bread is baked in a moderate oven, 350 degrees F (175 degrees C). Bake for 40 to 50 minutes, or until the crust is golden brown and the bottom of a loaf sounds hollow when tapped. As you work with the dough, be sure to pay close attention to its consistency, and adjust the recipe as needed, adding small amounts of flour or liquid at a time. Remember, your bread machine is doing all the mixing and kneading, but you can use the dough to bake a lot of other things besides bread loaves. Here are just a few of the recipes your bread machine can help you make: Cinnamon rollsBagelsPizzaDinner rollsFrench baguettesSandwich rolls Related: Browse All Bread Machine Recipes © Copyright . All rights reserved. Printed from this link is to an external site that may or may not meet accessibility guidelines. 01/23/2004 I saw the comments about the loaf's tendency to fall and would like to suggest adding about 1/2 tsp more salt into your machine when you bake the bread. Salt regulates yeast activity and strengthens dough structure. Too little salt can cause the dough to rise rapidly and then fall. I've seen that for 2 1/4 tsp (.25 oz) of bread machine yeast, the general salt amount is 1.5 tsp. I made this recipe with the extra salt and it turned out really well. It is the best loaf of white bread I've gotten from my machine so far -- and it rose really high (it had me slightly concerned it might over rise). But it was a beautiful loaf in the end. 02/14/2007 This recipe flies in the face of conventional wisdom. It says to place the yeast in the water for 10 minutes before adding the flour! My bread machine instructions, "Electric Bread" cookbook, and even the bottle of yeast said to not allow the yeast to touch the liquid in advance. They all recommend adding water first, then the flour mixture, and yeast on top of that. Well, what do I have to lose? I tried this recipe the way it was written, and for the first time ever, I had a light, fluffy loaf that rose to the top of my machine! Never has a loaf of bread made from scratch turned out this well. Thank you! 03/03/2007 This was the best bread that ever came out of my bread machine yet. On my 2nd loaf, however, I made a few changes: I used 3 Tablespoons sugar and reduced the yeast to 2 teaspoons instead of the 2 1/4 teaspoon measurement that is in the 1 packet that it calls for. This reduced the rising just enough so that the slices near the top of the loaf weren't as "airy" thus, held up better during slicing. Also, instead of using 3 cups of white flour, I substituted 1/2 cup of whole wheat flour and 2 1/2 cups of white, and the result was a lovely, soft, very light white/wheat bread with a flaky crust, perfect for sandwiches! This recipe has become a favorite! 05/09/2006 Being new to bread making and having a new bread machine I have been looking for different recipes to try. It scared me a bit mixing the yeast, sugar, and water together but it all turned out fine. The bread is just great! This is a wonderful white bread recipe that I will be making again and again. My biggest confusion was that I had Bread Machine Yeast in a jar, not in a packet. After some searching I found that 2 1/4 teaspoons equals one packet of Bread Machine Yeast. 10/02/2011 The basic recipe is good but has some issues: 1) "Bread Machine Yeast" is just another name (purely for marketing) for "Instant Dry Yeast" (IDY) which is INSTANT and therefore does not require pre-proofing in water. Simply add it to your dry ingredients and continue without the "dissolve and foam" step noted. There, you've save 10 minutes! 2) Active Dry Yeast is not Bread Machine/Instant Dry Yeast and it *does* like to be pre proofed as noted in the original recipe. Active Dry yeast is in little round beads about the size of a pin head. Instant yeast is very small and more like little threads of yeast, much smaller than Active. You would need about 25% more Active yeast than Instant. 3) Salt: Salt is normally 2% of a recipe's flour amount. Here we have 410g of flour (check the metric version) so we want 8 grams of salt, or about 1 1/2 teaspoon. The recipe as given is therefore missing 33% of the required salt which is more than just a "taste" problem. Salt will not only improve the taste of your bread (this or any other) but is needed to help the gluten's strength by tightening the gluten strands a little. Bread with too little salt will not only taste bland, it will also be too soft. Try this experiment: Make this recipe with the correct 1-1/2 tsp (8 grams) of salt then again without salt and compare the two for taste and structure. You can use the saltless loaf for breadcrumbs or feed the birds afterwards. 12/26/2006 I have to say, I was practically terrified making this bread. It went against the manufacture's instructions on how to add ingredients (which firmly said to add yeast last, on top of flour). I also only had regular yeast & flour. But... I got my breadmaker yesterday for Christmas and had to try it. It was delicious! It turned out light and fluffy, despite all of my blundering. It wasn't dense at all, like with my mom's bread machine recipe. It tasted just like my grandmother's hand-made recipe- except without all the work! Thanks for the great recipe. Oh, and my third loaf is baking as I type this! *G* 02/17/2006 I absolutely love this recipe. Some modifications that I make: I substitute the sugar with 2 very generous tablespoons of honey, add just a pinch extra salt and add 1 tablespoon of softened butter to the bread machine with the other ingredients. I only make the dough in the bread machine, then I take it out and put it in my silicone bread pan, split the top length wise with a knife and stuff the bread with pieces of butter (1 tablespoon total) then I brush the top of the bread with melted butter and bake in a 375 degree preheated oven for about 30 minutes. I also put a pan with water on the bottom of the oven, I just think the bread comes out so much better that way. My family loves this recipe, we use the bread for sandwiches, toast and just eat it plain! yummy 04/07/2008 This is an excellent starter recipe. I make a few alterations though, as my family likes whole wheat... Here's my exact recipe. This makes a 2-lb loaf. 1-1/3 cups warm water (about 115°) 3.5 tsp bread machine yeast 1/4 cup sugar 1/3 cup oil 2 cups bread flour (essential to be bread flour!) 2 cups whole wheat flour 2 tbs gluten (or 1 tbs per cup of ww flour) 2 tsp salt 1/4 cup dry milk powder (makes the crust flaky) Follow the directions in the original recipe. I like to bake mine in the oven however. I find that the dough cycle is actually too long on my machine if you use bread machine yeast (1.5 hours), because the end of it is a rise cycle, which I want done in my bread pan. The reason for this is that bread machine yeast actually cuts out the need for a second rise. So, after the final pulse cycle (you'll have to pay attention to your machine to see when this is -- mine is at 50 minutes into the dough cycle), take it out, shape it into your loaf and place it your pan to rise for 30 minutes. Then, bake it at 350° for about 25 minutes. Bread should be brown on top, not just golden. Let the loaf cool completely before cutting! I also like to smear the crust with butter to keep it soft, but if you like really crusty crust, then don't do that. I've tried many recipes, and this is by far the best basic bread recipe I've found. It's perfect for sandwiches, french toast, or anything else you'd use store-bought bread for. 12/07/2003 This is the best bread machine recipe I have ever tried! It hits the window every time! Thank you Karen. I am using my bread machine every day now. I made a few changes to the recipe. I didn't have any bread machine flour or prepackaged yeast, so I use regular white flour and 2 teaspoons of quick rise yeast and it works great! 10/18/2011 Don't use canola oil, you have been warned. 1 of 334 Best Bread Machine Bread leapdaybride@sbcglobal.net 2 of 334 Best Bread Machine Bread Jaclyn 3 of 334 Best Bread Machine Bread Cristina 4 of 334 Best Bread Machine Bread Diane Boggs Colbert 5 of 334 Best Bread Machine Bread Sue Ann Eggermont 6 of 334 Best Bread Machine Bread Cynthia LaFourcade 7 of 334 Best Bread Machine Bread Coopdude 8 of 334 Best Bread Machine Bread Jeab HM 9 of 334 Best Bread Machine Bread David Johnson 10 of 334 Best Bread Machine Bread Adgyeo 11 of 334 Best Bread Machine Bread Betty 12 of 334 Best Bread Machine Bread TARAB1 13 of 334 Best Bread Machine Bread LucyDelRey 14 of 334 Best Bread Machine Bread Selom Gadzekpo 15 of 334 Best Bread Machine Bread fisher043 16 of 334 Best Bread Machine Bread Becky 17 of 334 Best Bread Machine Bread lizmonster3000 18 of 334 Best Bread Machine Bread DebbyJean 19 of 334 Best Bread Machine Bread Shayana Williamson 20 of 334 Best Bread Machine Bread Diane Hirsch

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