



## BREAD MACHINE User Guide

Item: 757860



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Thank you for purchasing a Ginny’s Brand Bread Machine. You’ll be surprised at what this appliance can do — it’s not just for bread anymore! From rice to jam to yogurt... and of course, any type of bread you can imagine, you’ll be using this machine every day. It’s a natural addition to your kitchen, with a design that will fit with any decor, so make it a permanent fixture on your countertop. Enjoy!

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# IMPORTANT SAFEGUARDS

## **READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!**

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally friendly manner.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Keep hands, hair and clothing away from all MOVING PARTS.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents. Remove the bread pan from the machine using oven mitts, even if it is on keep warm.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

# ELECTRICAL SAFETY

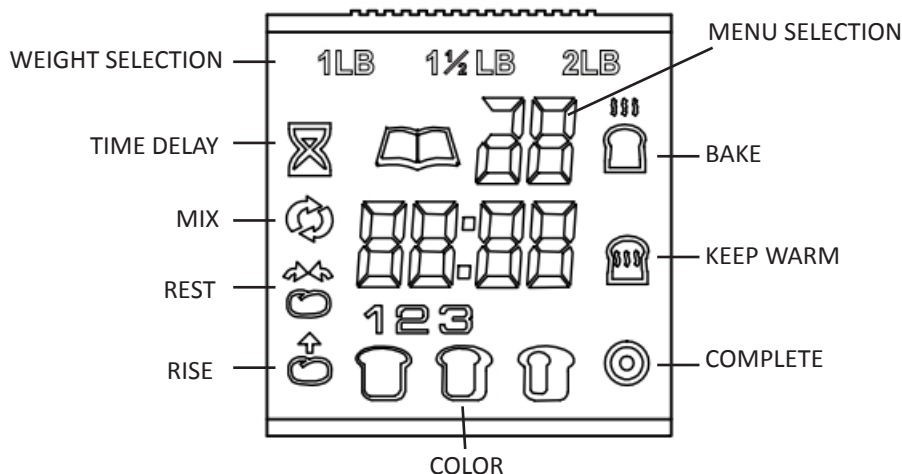
This appliance is equipped with a three-prong grounding plug. This is a safety feature to reduce the risk of electrical shock. Using an extension cord is not recommended with this appliance. It is recommended that an electrical outlet serving ONLY this appliance be used. This outlet must be properly installed and grounded. If you have any questions about the grounding or electrical instructions, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

## SPECIFICATIONS

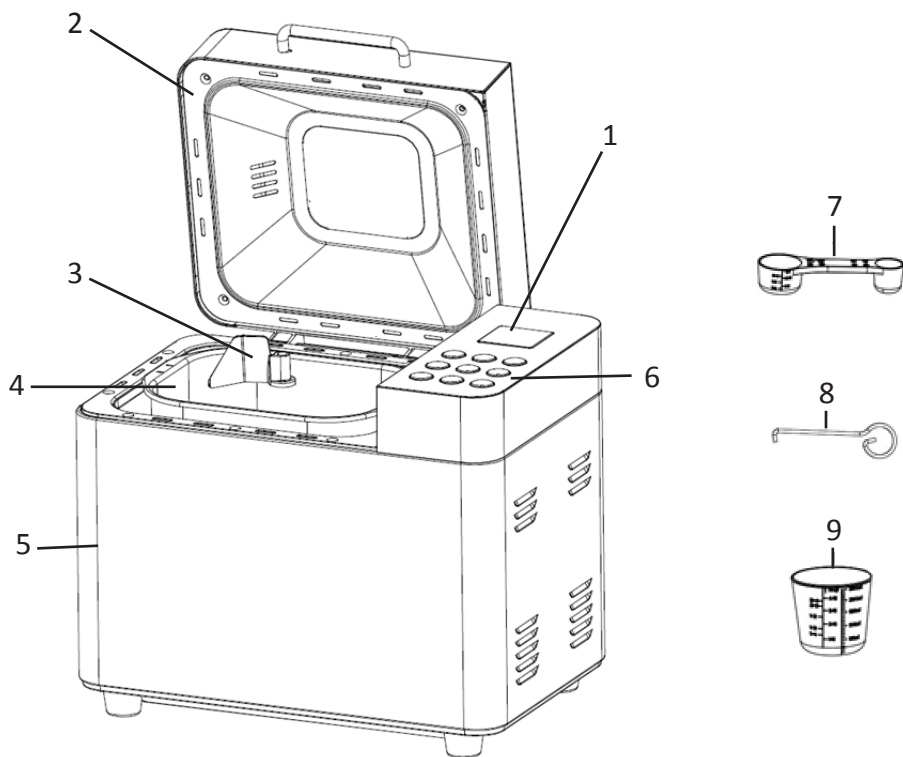
POWER RATING	120V, 60Hz, 600W
CAPACITY	1 loaf
CORD LENGTH	46"
DIMENSIONS	13.75"L x 9"W x 11.5"H
MODEL	BM100

## GET TO KNOW YOUR APPLIANCE

### DISPLAY SYMBOLS



# GET TO KNOW YOUR APPLIANCE






- 1. Display
- 2. Lid with Window
- 3. Paddle
- 4. Bread Pan
- 5. Housing
- 6. Operation Buttons
- 7. Measuring Spoon
- 8. Hook
- 9. Measuring Cup


# HOW TO OPERATE

## OPERATION BUTTONS

**MENU:** Use to choose a pre-programmed function. Press MENU repeatedly to scroll through the options. The program numbers will show on the display screen accompanied by short beeps. A list of menu options is listed on top of the lid. When you see the number of the function you desire, stop pressing MENU. Details of the menu choices are on pages 8 and 9.

**WEIGHT:** Press to choose your desired weight (1 lb., 1½ lbs. or 2 lbs.). The default weight (if you don't make a choice) is 1½ lbs.


**COLOR:** Use to select your desired crust setting,    (light, medium, or dark). This button represents temperature for BAKE: light = 220°F, medium = 239°F, dark = 257°F. The default color (if you don't make a choice) is medium (239°F).



**TIME+/TIME - :** These buttons can be used with MIX, DOUGH or BAKE, or to set a DELAY START TIME: 


1. Press (+) or (-) buttons to increase the cycle time shown on the LCD display. Add up to 15 hours including the delay time and your chosen bread program.
2. Set the delay time after selecting MENU, WEIGHT and COLOR.
3. **DO NOT use the delay with recipes that include dairy or other ingredients that will spoil.**
4. *Please note the delay time should also include the baking time of the program.* When complete, the bread machine will shift to KEEP WARM for 1 hour.

*Example:* The time is 10:00 a.m., but I want the bread to start cooking at 3:00 p.m. (in 5 hours), so it's done at 6:00. I add my ingredients, select BASIC BREAD, weight is 1½ lbs. (default cooking time is 3 hours), medium color. Then I press TIME+ to add 5 hours to the default time, for a total of 8. Press START to activate the delay program, the indicator will light up, the dots will flash and the timer countdown will begin.

# HOW TO OPERATE

**MIX:**  This button gives continuous stirring action with no heat. The default time for mixing is 15 minutes.

**DOUGH:** Use this operation to mix, rest  and rise  any dough, such as dough for pizza crust, or a bread you want to shape and bake in a traditional oven (like our recipes on pages 27-28).

**BAKE:**  Use COLOR to select the temperature (light = 221°F, medium = 239°F, and dark = 257°F). The default time is 30 minutes.

**START/PAUSE/STOP:** Press once to start a program. The icon or menu choice is displayed and the colon in the time will begin to flash. All other buttons are deactivated except START/PAUSE/STOP after a program has begun.

- Press START/PAUSE/STOP one time to pause a program. Press again to restart the program. If the program is not restarted within 3 minutes, the program will restart automatically.
- Press START/PAUSE/STOP for 3 seconds to cancel a program.

# HOW TO OPERATE

## ***MENU CHOICES (listed on the lid)***

- 1. BASIC BREAD:** Traditional kneading, rising and baking times for bread made with regular white flour. See our recipe on page 19.
- 2. FRENCH BREAD:** Kneading, rising and baking with a longer rise time. The bread will have a crisper crust and a lighter inside texture. See our recipe on page 21.
- 3. WHOLE WHEAT BREAD:** Kneading, rising and baking of bread made with whole wheat flour. This setting has a longer pre-heat time to allow the grain to soak up the liquid and expand. Whole wheat usually produces a thicker crust and a smaller loaf than white bread. We do not recommend using the delay function with this setting. See our recipe on page 21.
- 4. SWEET BREAD:** Makes a richer bread because of the addition of eggs, butter, milk or cream, and sugar. Sweet breads are often made with fruit juices, grated coconut, dry fruits, chocolate, etc. Due to a longer rising phase, the bread will be light and airy. The bread machine pauses and beeps 6 times at 70 minutes into the process, to allow you to add fruit or nuts (during the final knead cycle). See our recipe on page 22.
- 5. GLUTEN-FREE BREAD:** Use gluten-free flours. This program has a long second rising time. This setting works well with pre-packaged bread mixes, or with our recipe on page 23.
- 6. QUICK BREAD:** Kneading, rising and baking time is shorter than basic bread. The bread interior structure is denser. Rapid breads are made with baking powder and baking soda, rather than yeast. See our recipe on page 24.
- 7. RYE BREAD:** Denser than white bread. It is higher in fiber, darker in color and stronger in flavor. See our recipe on page 24.
- 8. WHITE RICE:** 1 cup rice, 2 cups water, 1 tsp. salt. Cover the bread pan with foil, and make 3 cups of perfectly cooked, fluffy rice in 40 minutes.

(continued on next page)



# HOW TO OPERATE

**9. BROWN RICE:** 1 cup brown rice, 2 cups water, 1 tsp. salt. Cover the bread pan with foil, and make 3 cups of perfectly cooked brown rice in 60 minutes.

**10. RICE PUDDING:** The best *and* sweetest way to use up leftover rice. See our recipe on page 25.

**11. OATMEAL:** ½ cup steel-cut oats, 2 cups water and a pinch of salt makes about 1½ cups of healthy oatmeal in 45 minutes. If using quick oats, ½ cup oats to 1 cup water, a pinch of salt, and *stop the program after 10 minutes*. Stir in chopped apples, nuts or raisins for a complete meal.

**12. YOGURT:** This 8 hour program turns your whole milk into yogurt! See page 25 for our basic recipe.

**13. CAKE:** Mixing, rising (with the aid of soda or baking powder) and baking occurs. Use a from-scratch recipe, or a box mix (the “moist” kinds work best) with this setting. Add all wet ingredients first. When done, before removing the bread pan, check your cake with a toothpick. If the toothpick does not come out clean, continue cooking using BAKE at 5-minute intervals until toothpick comes out clean.

**14. JAM:** For making jams from fresh or frozen fruits. Do not allow the recipe to boil over the bread pan into the baking chamber. Should this happen, stop the machine immediately and remove the bread pan. Unplug and allow to cool, then clean thoroughly. See our recipe on page 26.

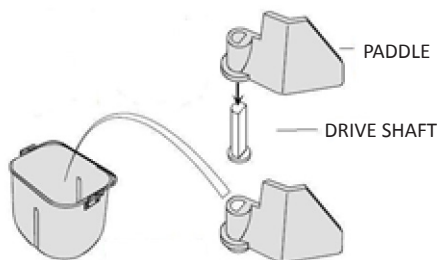
**15. BROWN/SAUTE:** Use this function to brown onions, or cook a meal for one. See our recipe for Chicken Stir-Fry on page 26.

**Note:** Default times for each menu selection can be found in the table on page 12.

# HOW TO OPERATE

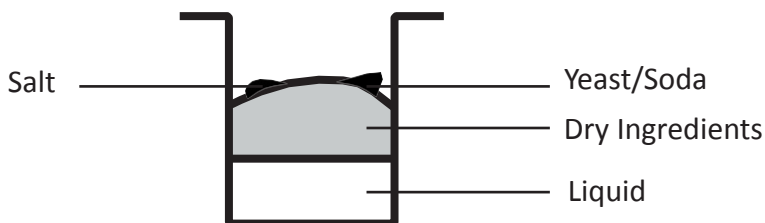
## READY, SET, GO!

1. Put the bread pan in the bread machine (hold the handle, gently push down and turn the pan clockwise). Push the kneading paddle onto the drive shaft inside the bread pan.



2. Add the ingredients to the bread pan in this order:

- **First, liquid ingredients** at room temperature or as specified in the recipe.
- **Second, dry ingredients.** Add the flour gently and make sure it is evenly distributed over the liquid. If you pour it onto the liquid too quickly, the liquid may seep up through the flour and affect the action of the yeast. This is particularly important if you are using the time delay.
- **Last, yeast.** The yeast must be kept separate from the wet ingredients and the salt. Create a small hole in the dry ingredients using a spoon and place the yeast in the hole. Make sure the yeast is fresh – check the expiration date. Ensure the ingredients are at room temperature unless the recipe states otherwise.



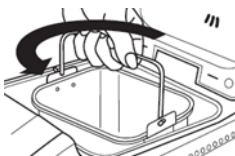
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# HOW TO OPERATE

3. Close the lid.
4. Plug the bread machine into an outlet. The display panel will illuminate and show the default setting (1, 3.00, medium, for BASIC BREAD).
5. If you wish to use a program other than the default, press MENU repeatedly until the number of the program you desire shows on the display. Menu options are listed on the lid for easy reference.
6. Press COLOR to select the desired crust color (LIGHT, MEDIUM or DARK).

**Note:** If you want to delay the start time ⌚, press TIME+ or TIME - (for full details see page 6). Skip this step if you want the bread machine to start immediately.

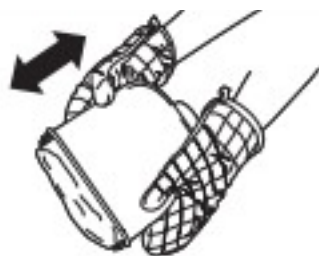
7. Press START. The bread machine will automatically take care of each step of the programmed process. The remaining time will countdown on the display screen.
8. If making bread, check the dough after a few minutes to make sure that flour is not being left in the corners of the bread pan. Pause once, open the lid and if needed, use a nonstick spatula to scrape the flour so it will be evenly mixed in. Close the lid again and restart the program.
9. After the baking process is complete, the bread machine will beep 10 times and go to keep warm for 1 hour. The display will read 0:00 with 🕒 . After 60 minutes, keep warm will shut off and 🕒 will be displayed. **Crust may darken while on keep warm.** To cancel the keep warm process, press START/PAUSE/STOP for 3 seconds.
10. When turned off, the default setting will appear in the display screen (1, 3:00).
11. Open the lid, and using oven mitts, grasp the handle, turn the bread pan counter-clockwise, and gently pull the pan straight up and out of the bread machine.



(continued on next page)

# HOW TO OPERATE

12. Turn the bread pan upside down and gently shake the loaf (picture below) onto a cooling rack or cutting board. If the loaf does not fall out right away, gently loosen the sides of the loaf with a nonstick spatula. Let the loaf cool for 20–30 minutes.
13. Sometimes the kneading paddle may remain in the loaf. If it does, use the hook or a spoon to remove the paddle from the base of the loaf. Take care as the paddle will be very hot. Always remove the paddle before slicing the loaf of bread.



## ***Default times per menu choice by weight selection:***

Menu Choice	1 lb.	1½ lb.	2 lb.
1. Basic Bread	3:05 hr.	3:00 hr.	2:55 hr.
2. French Bread	4:05 hr.	4:00 hr.	3:55 hr.
3. Whole Wheat Bread	4:05 hr.	4:00 hr.	3:55 hr.
4. Sweet Bread	3:50 hr.	3:45 hr.	3:40 hr.
5. Gluten-Free Bread	3:05 hr.	3:00 hr.	2:55 hr.
6. Quick Bread	2:05 hr.	2:00 hr.	1:55 hr.
7. Rye Bread	4:05 hr.	4:00 hr.	3:55 hr.
8. White Rice	:40 hr.	:40 hr.	:40 hr.
9. Brown Rice	1:00 hr.	1:00 hr.	1:00 hr.
10. Rice Pudding	1:40 hr.	1:40 hr.	1:40 hr.
11. Oatmeal	:45 hr.	:45 hr.	:45 hr.
12. Yogurt	8:00 hr.	8:00 hr.	8:00 hr.
13. Cake	2:20 hr.	2:20 hr.	2:20 hr.
14. Jam	1:20 hr.	1:20 hr.	1:20 hr.
15. Brown/Saute	:30 hr.	:30 hr.	:30 hr.

# HOW TO OPERATE

## Tips:

- Avoid opening the lid during rising and baking periods.
- In the event of a temporary power outage, the bread machine process will automatically continue within 15 minutes after power is restored, without pressing START/PAUSE/STOP. **If the interruption time is longer than 15 minutes, the bread machine will not continue running and the LCD display will revert back to the default setting.** If the dough has started rising, discard the ingredients in the bread pan and start over. If the dough has not entered the rising phase when the power fails, you can press START to start the program from the beginning again.
- The bread machine is not a sealed unit and will be affected by the temperature and humidity of the day. If it is a very hot day or the machine is used in a hot kitchen, the bread is likely to rise more than if it is cold.
- Always use fresh ingredients. Perishable ingredients such as milk, cheese, vegetables and fresh fruits may deteriorate, especially in warm conditions. These should only be used in breads which are made immediately.
- Do not add too much fat, as it forms a barrier between the yeast and the flour, slowing down the action of the yeast, which could give a heavy, dense loaf. Cut butter and other fats into small pieces before adding to the bread pan.
- For best results, remove finished loaves from the bread machine immediately.
- Fresh bread is best when consumed as soon as possible. It does not contain any preservatives so it should be eaten within 2–3 days. If you are not eating it immediately, wrap in foil or place in a plastic bag, seal and refrigerate up to 10 days. Bread can also be frozen (slice it first).

# CLEANING & CARE

1. Turn off and unplug the bread machine.
2. Always allow the appliance to cool completely before cleaning.
3. Disassemble all parts.
4. Do not use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. Hand wash in warm, soapy water.
6. Wipe the exterior housing with a damp cloth.
7. Do not immerse any electrical appliance, its cord, or its plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this bread machine.

# TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Bread does not rise as expected	<ul style="list-style-type: none"> <li>•Whole wheat will be lower than white breads due to less gluten</li> <li>•Not enough liquid</li> <li>•Sugar omitted or not enough added</li> <li>•Wrong type of flour used</li> <li>•Wrong type of yeast used</li> <li>•Not enough yeast added or expired</li> <li>•Liquid too hot or too cold and yeast not activated</li> <li>•Yeast and salt came into contact with each other before kneading cycle</li> <li>•You opened the lid during the rising cycle and allowed warm air to escape</li> </ul>	<ul style="list-style-type: none"> <li>•Normal with whole wheat flour</li> <li>•Increase liquid by 3 tsp.</li> <li>•Assemble ingredients as listed in the recipe. If you are making sweet bread, make sure you reduce the sugar slightly if adding sugary ingredients such as candied fruits</li> <li>•Use correct flour as specified in recipe</li> <li>•For best results use fast action yeast</li> <li>•Measure amount recommended and check use by date on packet</li> <li>•Use liquids at room temperature</li> <li>•Make sure they remain separate when added to the bread pan</li> <li>•Do not open lid during rising</li> </ul>
Bread collapsed while baking	<ul style="list-style-type: none"> <li>•Environment too cool or bread machine knocked during rising</li> <li>•Exceeding capacity of bread pan</li> <li>•Not enough salt used or omitted</li> <li>•Too much yeast</li> <li>•Warm, humid weather</li> </ul>	<ul style="list-style-type: none"> <li>•Reposition bread machine</li> <li>•Do not use more ingredients than recommended</li> <li>•Use correct amount per recipe</li> <li>•Measure yeast carefully</li> <li>•Reduce liquid by 3 tsp. and reduce yeast by ¼ tsp.</li> </ul>

# TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Flat loaf, no rising	<ul style="list-style-type: none"> <li>•Yeast omitted</li> <li>•Yeast expired</li> <li>•Liquid too hot</li> <li>•Too much salt added or salt came into contact with yeast</li> <li>•Delay start used—yeast became wet before bread making commenced</li> </ul>	<ul style="list-style-type: none"> <li>•Use correct amount per recipe</li> <li>•Check use by date on packet</li> <li>•Use liquids at room temperature</li> <li>•Use correct amount per recipe</li> <li>•Add ingredients in correct order making sure yeast cannot come into contact with the liquid</li> </ul>
Top inflated; mushroom shape	<ul style="list-style-type: none"> <li>•Too much yeast</li> <li>•Too much sugar</li> <li>•Too much flour</li> <li>•Not enough salt</li> <li>•Warm, humid weather</li> </ul>	<ul style="list-style-type: none"> <li>•Reduce yeast by ¼ tsp.</li> <li>•Reduce sugar by 1 tsp.</li> <li>•Reduce flour by 6-8 tsp.</li> <li>•Use correct amount per recipe</li> <li>•Reduce liquid by 3 tsp. and yeast by ¼ tsp.</li> </ul>
Top and sides of bread cave in	<ul style="list-style-type: none"> <li>•Too much liquid</li> <li>•Too much yeast</li> <li>•High humidity and warm weather may have caused the dough to rise too much</li> </ul>	<ul style="list-style-type: none"> <li>•Reduce liquid by 3 tsp. next time or add a little extra flour</li> <li>•Measure correctly</li> <li>•Chill the water or add milk straight from the fridge</li> </ul>
Top of bread is not smooth	<ul style="list-style-type: none"> <li>•Not enough liquid</li> <li>•Too much flour</li> </ul>	<ul style="list-style-type: none"> <li>•Increase liquid by 3 tsp.</li> <li>•Measure flour accurately</li> </ul>



# TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Loaf uneven and shorter at one end	•Dough too dry	•Increase liquid by 3 tsp.
Heavy, dense texture	•Too much flour •Not enough yeast •Not enough sugar	•Measure accurately
Open, course texture	•Salt omitted •Too much yeast •Too much liquid	•Measure accurately  •Reduce liquid by 3 tsp.
Center of loaf is raw	•Too much liquid •Quantities too large for machine	•Reduce liquid by 3 tsp. •Do not use more ingredients than recommended
Bread does not slice well and is sticky	•Sliced while hot  •Wrong knife used	•Allow bread to cool for at least 30 minutes to allow steam to escape before slicing •Use a serrated bread knife
Crust too light or too dark	•Wrong crust color selected •Not baked long enough	•Choose another setting next time  •Use BAKE to darken the crust

# TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
<p>Kneading paddle cannot be removed from pan</p> <p>Bread sticks to pan/ difficult to shake out</p> <p>Bread machine not operating/kneading; paddle not moving</p>	<ul style="list-style-type: none"> <li>•Dough is baked on</li> </ul>	<ul style="list-style-type: none"> <li>•Soak for 10 minutes and twist kneading paddle slightly to loosen</li> <li>•Next time, lightly wipe the inside of the bread pan with vegetable oil</li> </ul>
<p>Ingredients not mixed</p>	<ul style="list-style-type: none"> <li>•Bread machine not switched on/plugged in</li> <li>•Bread pan not correctly positioned</li> <li>•Time delay selected</li> </ul>	<ul style="list-style-type: none"> <li>•Plug in. After selecting program, press START/STOP to start machine</li> <li>•Check pan is locked in place correctly</li> <li>•Bread machine will not start until start time is reached</li> </ul>
<p>Burning odor noted on operation</p>	<ul style="list-style-type: none"> <li>•Did not start bread machine</li> <li>•Forgot to put kneading paddle in bread pan</li> </ul>	<ul style="list-style-type: none"> <li>•After selecting program, press START/STOP to start machine</li> <li>•Always make sure paddle is in position on drive shaft before adding ingredients</li> </ul>
<p>Display screen shows "HHH" and machine beeps continuously</p>	<ul style="list-style-type: none"> <li>•Ingredients spilled inside baking chamber</li> </ul>	<ul style="list-style-type: none"> <li>•Take care when adding ingredients to bread pan— if ingredients spill into chamber burning can occur</li> </ul>
<p>Display screen shows "E EO"</p>	<ul style="list-style-type: none"> <li>•Temperature inside bread machine is too high— machine still hot after the previous baking procedure</li> <li>•Temperature sensor is faulty</li> </ul>	<ul style="list-style-type: none"> <li>•Press START/STOP, open lid and allow machine to cool down for 10–20 minutes— restart</li> <li>•Contact Customer Service</li> </ul>

# RECIPES

## *Basic White Bread*

- 1½ cups warm water
- ¼ cup vegetable oil
- 2 Tbsp. sugar
- ⅓ cup cornstarch
- 3½ cups whole wheat flour
- 2 tsp. salt
- 1 packet (¼ oz.) active dry yeast

1. Place all ingredients in the bread machine pan in the order listed, except the yeast.
2. Make a hole in the top of the flour with a spoon, and add the yeast.
3. Close the lid and select BASIC BREAD, START.
4. Remove from pan when done. Let cool 20–30 minutes before slicing.

Makes 1 loaf (approximately 1½–2 lbs.)

## *Cheddar Bread*

- 1¼ cups warm milk
- 1 Tbsp. butter, softened
- 2 Tbsp. sugar
- 1½ cups cheddar cheese, shredded
- 3 cups flour
- 1 tsp. salt
- 1 packet (¼ oz.) active dry yeast

1. Place all ingredients in the bread machine pan in the order listed, except the yeast.
2. Make a hole in the top of the flour with a spoon, and add the yeast.
3. Close the lid and select BASIC BREAD, START.
4. Remove from pan when done. Let cool 20–30 minutes before slicing.

Makes 1 loaf (approximately 1½–2 lbs.)

## *Beer Bread with Garlic Dill Dip*

### **Bread:**

- 1½ cups warm, flat beer
- 2 Tbsp. olive oil
- 2 Tbsp. sugar
- 3½ cups flour
- ¾ tsp. salt
- 1 packet (¼ oz.) active dry yeast

1. Place all ingredients in the bread machine pan in the order listed, except the yeast.
2. Make a hole in the top of the flour with a spoon, and add the yeast.
3. Close the lid and select BASIC BREAD, START.
4. Remove from pan when done. Let cool 20–30 minutes before slicing.

### **Dip:**

- ½ cup plain Greek yogurt or sour cream
- ½ cup mayonnaise
- 1 Tbsp. minced garlic
- 2 tsp. dill weed
- ¼ tsp. salt

1. Mix all ingredients well.
2. Refrigerate at least 2 hours before serving.

Makes 1 loaf (approximately 1½–2 lbs.) and 1 cup dip

## *French Bread*

- 1⅓ cups warm water
- 1½ Tbsp. vegetable oil
- 2 Tbsp. sugar
- 4 cups flour
- 1½ tsp. salt
- 1 packet (¼ oz.) active dry yeast

1. Place all ingredients in the bread machine pan in the order listed, except the yeast.
2. Make a hole in the top of the flour with a spoon, and add the yeast.
3. Close the lid and select FRENCH BREAD, START.
4. Remove from pan when done. Let cool 20–30 minutes before slicing.

Makes 1 loaf (approximately 1½–2 lbs.)

## *Honey Whole Wheat Bread*

- 1⅓ cups warm milk
- ⅓ cup honey
- 1½ Tbsp. vegetable oil
- 3 cups whole wheat flour
- 1½ tsp. salt
- 1 packet (¼ oz.) active dry yeast

1. Place all ingredients in the bread machine pan in the order listed, except the yeast.
2. Make a hole in the top of the flour with a spoon, and add the yeast.
3. Close the lid and select WHOLE WHEAT BREAD, START.
4. Remove from pan when done. Let cool 20–30 minutes before slicing.

Makes 1 loaf (approximately 1½–2 lbs.)

## *Cinnamon Raisin Bread*

1 cup warm water  
2 Tbsp. butter, softened  
¼ cup brown sugar  
2 tsp. cinnamon  
3 cups flour  
1 tsp. salt  
1 packet (¼ oz.) active dry yeast  
¾ cup raisins

1. Place all ingredients in the bread machine pan in the order listed, except the yeast and raisins.
2. Make a hole in the top of the flour with a spoon, and add the yeast.
3. Close the lid and select SWEET BREAD, START.
4. Pause and add the raisins when the bread machine beeps 6 times (70 minutes into the program). Restart.
5. Remove from pan when done. Let cool 20–30 minutes before slicing.
6. Serve warm or toasted with butter and honey.

Makes 1 loaf (approximately 1½–2 lbs.)

# RECIPES

## *Gluten-Free Bread*

This may not be the prettiest loaf of bread you make, but it will still be delicious. (So don't panic if the top is a little lumpy.) Enjoy!

- 1½ cups warm water
- ¼ cup olive oil
- 2 Tbsp. honey
- 3 eggs
- 1 Tbsp. apple cider vinegar
- 1 Tbsp. xanthan gum
- ⅓ cup cornstarch
- 3 cups rice flour (or other gluten-free flour)
- 1 tsp. salt
- 1 packet (¼ oz.) active dry yeast

1. Place all ingredients in the bread machine pan in the order listed, except the yeast.
2. Make a hole in the top of the flour with a spoon, and add the yeast.
3. Close the lid and select GLUTEN-FREE BREAD, START.
4. Remove from pan when done. Let cool 20–30 minutes before slicing.

Makes 1 loaf (approximately 1½–2 lbs.)

## *Banana Bread*

- |                        |                      |
|------------------------|----------------------|
| 2 ripe bananas, mashed | 2 cups flour         |
| 2 eggs                 | ½ tsp. baking soda   |
| 3 Tbsp. vegetable oil  | 1 tsp. baking powder |
| ¾ cup sugar            |                      |

1. Place all ingredients in the bread machine pan in the order listed.
2. Close the lid and select QUICK BREAD, START.
3. When done, before removing the bread pan, check your bread with a toothpick. If the toothpick does not come out clean, continue cooking using BAKE at 5 minute intervals until toothpick comes out clean.
4. Remove pan from bread machine when done. Let cool 15–20 minutes before removing from the pan and slicing.

Makes 1 loaf (approximately 1 lb.)

## *Caraway Rye Bread*

- 1½ cups warm water
- 2 Tbsp. butter, softened
- ⅓ cup brown sugar
- 1 cup rye flour
- 2¾ cups white flour
- 2 tsp. caraway seeds
- 1½ tsp. salt
- 1 packet (¼ oz.) active dry yeast

1. Place all ingredients in the bread machine pan in the order listed, except the yeast.
2. Make a hole in the top of the flour with a spoon, and add the yeast.
3. Close the lid and select RYE BREAD, START.
4. Remove from pan when done. Let cool 20–30 minutes before slicing.

Makes 1 loaf (approximately 1½–2 lbs.)



## *Rice Pudding*

- 2 eggs, beaten
- 1 cup milk
- 2 cups leftover cooked rice
- ½ cup sugar

1. Place all ingredients in the bread machine pan.
2. Close the lid and select RICE PUDDING, START.

Serves 4–6

## *Plain Yogurt*

- 4¼ cups whole milk
- 2 Tbsp. pre-made plain yogurt

1. Pour all but ¼ cup of milk in the bread machine pan.
2. Whisk the remaining ¼ cup milk with the pre-made yogurt. Pour into the milk in the bread pan, and stir once with a plastic spatula.
3. Close the lid and select YOGURT, START.
4. Remove from pan when done (8 hours later). Pour the yogurt into a container with a lid, whisk vigorously a few times, cover and refrigerate for 8 hours.
5. If desired, stir in chopped fruit, honey, or granola before serving.

Makes about 3½ cups yogurt

## *Jam*

- 3 cups frozen fruit, thawed
- 1 Tbsp. lemon juice
- $\frac{3}{4}$  cup sugar
- 2 Tbsp. fruit pectin

1. Place all ingredients in the bread machine pan. Stir with a plastic spatula to blend.
2. Close the lid and select JAM, START.
3. Store in a sealed container in your refrigerator.

Makes about  $1\frac{1}{2}$  cup jam.

## *Easy Chicken Stir-Fry*

- 1 Tbsp. vegetable oil
- 1 cup chicken breast, chopped
- $\frac{1}{2}$  cup onion, chopped
- $\frac{1}{2}$  cup green pepper, chopped
- 1 tsp. garlic, minced
- 1 tsp. sesame seeds
- soy sauce
- sesame oil

1. Place all ingredients in the bread machine pan, except the seeds, sauce and sesame oil.
2. Close the lid and select BROWN/SAUTE, select 20–25 minutes, START.
3. When done, pour from pan into a serving bowl. Stir in the sesame seeds and toss, to taste, with soy sauce and sesame oil.
4. Serve over rice.

Serves 1

## *Pizza Dough*

1 cup flat beer  
2 Tbsp. butter, softened  
2 Tbsp. sugar  
1 tsp. salt  
½ tsp. dried basil or oregano  
2½ cups flour  
1 packet (¼ oz.) yeast  
1 tsp. cornmeal

1. Place all ingredients in the bread machine pan in the order listed, except the yeast and corn meal.
2. Make a hole in the top of the flour with a spoon, and add the yeast.
3. Close the lid and select DOUGH, START.
4. Spread the cornmeal on your pizza pan.
5. Preheat your oven to 400°F.
6. When the dough is done, rub a little olive oil on your hands, and remove from the bread pan. Place it on the prepared pizza pan, and spread out with your fingers.
7. Cover the dough with a towel, and let rest 15 minutes.
8. Add toppings, and bake for 20–25 minutes on a center rack.

Serves 3–4

## *Italian Bread*

1½ cups warm water  
1½ tsp. olive oil  
1 Tbsp. brown sugar  
4 cups flour  
1½ tsp. salt  
1 packet (¼ oz.) active dry yeast  
1 Tbsp. cornmeal  
1 egg

1. Place all ingredients in the bread machine pan in the order listed, except the yeast, cornmeal and egg.
2. Make a hole in the top of the flour with a spoon, and add the yeast.
3. Close the lid and select DOUGH, START.
4. Remove dough from pan when done (coat your hands with a little olive oil, if needed) and place on a lightly floured cutting board.
5. Cut the ball of dough in half with a sharp knife, fold each loaf with the cut side on the bottom. Cover and let rise for about 45 minutes.
6. Preheat your oven to 375°F. Mix the egg in a small bowl with 1 Tbsp. water.
7. After dough has risen, use a pastry brush to brush the egg over the top of the loaves. With a sharp knife, cut a few hash marks on the top of the loaves.
8. Sprinkle the cornmeal on a baking sheet. Move the loaves onto the baking sheet.
9. Bake for 30–35 minutes. Let cool 20–30 minutes before slicing.

Makes 1 loaf (approximately 1½–2 lbs.)

# NOTES

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## NOTES

[illegible]

## NOTES

[illegible]

# WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2–4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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