

Bread Machine Cookbook

A Beginner's Guide to Stress-Free Baking. Discover the Secrets to Crafting Delicious Homemade Bread with Healthy Ingredients to Suit Every Taste and Dietary Need.

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FLOUR WONDERLAND

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INSIDE

Welcome to the world of stress-free baking with the help of the bread machine. In this book, I've shared my passion for flour and homemade bread, crafted for the enjoyment of the whole family. I've poured my heart into creating this cookbook, dedicating myself fully to it.

Your feedback is very important to me, as it helps improve the book and fuels my passion. Please consider leaving a review on Amazon to help this book reach more homemade baking enthusiasts.

INTRODUCTION

WELCOME TO THE WORLD OF BREAD MACHINE BAKING!

Discover the joy of baking with recipes that celebrate tradition and flavor. This is not just a cookbook; it's a timeless journey through the world of bread, where the aroma of fresh loaves fills your home and the taste of each slice warms your soul. Prepare yourself to embark on a baking adventure that will bring cherished memories and delectable creations to your table.

Whether you're a seasoned baker or a beginner in the world of bread-making, this collection of foolproof recipes will revolutionize your baking experience. Discover the magic of bread machines, your secret weapon for achieving perfect loaves every time.

Inside, you'll find a diverse range of recipes, from classic white bread to gourmet herb-infused creations, all crafted to perfection using your trusty bread machine.

This cookbook provides detailed measurements, easy-to-follow directions, and nutritional information for every recipe, ensuring that your homemade bread not only tastes exceptional but also meets your dietary needs.

With this cookbook, you'll be the bread-making maestro you've always aspired to be. Let the baking begin!

Have you ever tried making bread at home?

Inside, discover the magic of bread machines—the secret to achieving perfect loaves every time. Celebrate tradition, flavor, and the joy of baking. Making bread at home is delightful, I promise you. I tried it, and it's wonderful.

Get ready for a baking adventure that brings cherished memories and delectable creations to your table. Think about the satisfaction and scent that permeate your home when you make homemade bread. It's truly wonderful to smell freshly baked bread.

Making bread at home may seem like a complicated and time-consuming process, but, in reality, it is not so difficult. Thanks to some tools, tips, or recipes that you can follow, making bread at home is simple.

With a basic dough, you can prepare a large number of items in addition to bread. You can make pizzas, focaccia, savory cakes, and other varieties of bread. So, enjoy kneading and baking your creations. Making bread at home is a very enjoyable activity.

You can make the dough by hand or with a bread maker. After obtaining the dough, you can bake the bread in a traditional oven or inside the bread machine—an appliance specifically designed for both dough and bread baking.

If you have time, you can have fun making the dough manually and then baking it in a traditional oven. Otherwise, you can use an appliance. This allows you to create bread without wasting much time; it will be the bread machine that kneads and bakes the bread for you while you are busy with other household activities or away from home.

There are different types of bread machines, and each model has its own unique features.

HOW THIS BOOK WILL TRANSFORM YOUR BAKING JOURNEY

In this book, I've carefully selected a collection of healthy recipes designed to empower you to create your own bread. Whether you embark on this culinary journey as a passionate beginner or a seasoned expert, the rewards are equally fulfilling.

Making bread at home is an enchanting adventure every time! The beauty of handcrafted creations lies in the ever-evolving process, ensuring each attempt brings something new and unique, never replicating the previous experience.

Engaging in culinary experiments is akin to being an artisan. As a beginner, mistakes may be inevitable, but they serve as stepping stones to mastery. Over time, you'll learn from these experiences until you become an expert.

With this book, my goal is to guide you towards becoming a master chef in bread preparation. I'm going to be with you each step of the way, sharing my thoughts as I create "my bread." Whether you face culinary experiments or encounter failures, or when you proudly present your first fragrant loaf of bread on the table, I'll stand by your side.

I've curated a diverse range of recipes suitable for both the traditional method of bread-making and using a bread machine. From basic recipes to those involving special flours and simple doughs, this book offers a range of options.

While I encourage you to follow the recipes, I also invite you to fearlessly embark on culinary experiments. I often find joy in deviating from recipes, driven by a desire to personalize and innovate. Modifying elements while still achieving a positive outcome becomes a delightful challenge.

While adhering to described recipes is advisable, don't hesitate to explore. Through mistakes, you learn, and through learning, you consistently improve. Now, I would like to wish you an enjoyable journey. The art of making bread at home eagerly awaits you, promising rewards regardless of your expertise level!

MEET THE AUTHOR

Let me introduce myself. I'm Grace, and I'd like to share the origins of my passion for healthy bread and cooking.

Hailing from a family of Italian descent, our roots are deeply intertwined with a love for agriculture and wholesome food, despite never having cultivated the land ourselves. Over three generations, we've discovered the profound connection between passion and the earth.

My father, a dedicated doctor, had farmers and peasants among his patients, individuals dedicated to cultivating the land. The wives of these patients, as well as my father's clients, would craft homemade bread and graciously share it with our family.

I vividly recall a particular day when my father emerged from his doctor's study with a hot and fragrant loaf of homemade bread, presenting it to our table like a trophy, a well-deserved reward for the passion with which he approached his role as a family doctor.

That traditional loaf of bread was a true trophy; my father, understanding the labor involved in making homemade bread, presented it as a well-earned symbol of dedication.

I have never forgotten the aroma of that handmade bread on our table—freshly baked and with an extraordinary taste. It represented a loaf born from an ancient art and a traditional blend of flour that the farmers' housewives knew how to craft with expertise.

Since then, my curiosity has led me on an unending journey of researching grains, flours, and mills. I've consistently experimented with various types of flour and focused on selecting healthy ingredients for my culinary endeavors.

While making bread at home using the traditional process is a hobby for me, it becomes more challenging when time is limited to create it by hand.

Fortunately, nowadays, there are home appliances that assist us in making bread, and using a bread machine makes the process of creating homemade bread even easier.

Now, I wish you a wonderful adventure in the world of homemade bread, creating delicious bread machine recipes to suit every taste!

Your feedback is very important to me!

As the author of this book, I have tried to give the best of myself and my knowledge in this field. I need your help. Please share your suggestions to improve the text, and consider that your review on Amazon would be very important for me to make the book known to other readers. Simply scan the qr code to share your review and download additional free content.

Thank you very much for being part of this journey into the world of homemade baking!

CHAPTER 1: GETTING STARTED WITH A BREAD MACHINE

UNVEILING THE BREAD MACHINE

How a Bread Machine Works

A bread machine, a versatile kitchen appliance primarily designed for making bread, boasts additional features that enhance its functionality. It efficiently performs all the essential steps involved in bread-making: mixing the ingredients, kneading the dough, facilitating leavening, and finally, baking.

The components of a bread machine include the main part housing the motor, the mixing basket for blending ingredients, and the kneading paddle used for dough preparation. Various models of bread machines exist, ranging from basic versions to those equipped with additional functions capable of handling large quantities of flour.

Exploring the Benefits of a Bread Maker

For those who have never used a bread maker, the question of its worth may arise. It is evident that there are a number of benefits to utilizing a bread machine. Let me highlight some of these advantages:

Health and Well-Being:

One significant advantage of making bread at home lies in the health-conscious aspect of this choice. Crafting your own bread allows you to maintain control over the ingredients, steering clear of preservatives typically found in store-bought bread. This becomes particularly crucial if you have specific dietary preferences or restrictions.

Convenience:

The bread-making process becomes remarkably convenient with the use of a bread maker. Simply add the ingredients, select the appropriate options on the bread machine, and let it do the work.

Freshness:

Indulging in the aroma of freshly baked bread is unparalleled. Homemade bread offers the added benefit of being potentially healthier than store-bought alternatives, given the ability to select the specific flours to use.

Versatility:

Another notable advantage is the versatility that bread machines bring to your kitchen. Beyond their primary function of making bread, certain models have the capability to create a diverse range of products, such as pizza or pasta dough, desserts, and jams. The versatility of a bread maker can be considered an added value to your culinary endeavors.

Timesaving:

Making bread through the traditional method demands a significant time commitment, particularly due to the long leavening times. Conversely, utilizing a bread maker significantly reduces the time and effort required, allowing you to effortlessly create an array of treats, biscuits, and various doughs.

Economic Advantage:

Opting for homemade bread with quality ingredients proves economically advantageous compared to store-bought alternatives. If cost savings are a priority, consider bread machines with fewer programs rather than those with more advanced features. Models with basic features, encompassing various types of fundamental dough, provide a cost-effective solution.

Customisation:

Certain bread machine models offer the flexibility to tailor your bread to your preferences. They provide various settings for different bread types, crust browning levels, and even options for creating gluten-free bread.

If you find the standard shape of the bread machine's output not to your liking, you can use the machine solely for dough preparation and leavening. Subsequently, you have the freedom to finish baking in the oven, allowing you to personalize the shape for sandwiches, baguettes, cakes, or other culinary creations.

Order and Cleanliness:

The use of a bread maker promotes order and cleanliness in the kitchen. Traditional bread-making methods can result in clutter and scattered flour, while a bread machine confines the entire bread-making process within its basket. This makes maintaining tidiness and cleaning much more straightforward.

Growing Experience:

For those new to home bread-making, a bread maker serves as an excellent introduction to this activity. It allows you to acquaint yourself with the bread-making process before delving into more intricate artisanal methods.

Choosing the Right Bread Machine:

In this section, we'll explore descriptions of different bread machine models. The market offers a variety of bread machines, each with its own set of characteristics and capabilities. The following is a general overview of the major types of bread-making machines:

Basic Machine:

Basic models, suitable for the creation and baking of bread, typically include options for different loaf sizes (e.g., 1.5 pounds or 2 pounds) and varying levels of browning intensity (light, medium, or intense). These machines usually offer a limited number of programs, such as basic programming, wholemeal flour programming, or dough programming. Basic bread machines lack advanced features like timers or dedicated devices for making gluten-free bread. This type of machine is perfect for those seeking a straightforward way to make bread at home.

Bread Machine with Customization:

These bread machines are more flexible and generally offer customization options. They come with additional features to create various bread specialties, including gluten-free, artisanal, or multi-grain bread. Users can select settings to control doughing, leavening, and cooking times, allowing for personalized recipes. Some machines in this category may also include a timer function, enabling you to set the machine to start at your desired time according to your preferences and needs.

High-end Machine:

High-end models boast a diverse range of features and options, offering capabilities beyond bread-making. These machines may include settings for creating additional products such as cakes, pizza dough, or jams. Some high-end models even feature a dispenser for automatically adding ingredients like nuts, seeds, or fruits during the dough cycle. Certain models may provide higher temperatures or precise time control for more accurate cooking.

Compact Machine:

Designed for small kitchens with limited space, compact bread machines have a smaller footprint and are more portable. Typically, these machines produce smaller loaves, often in the 1-pound range.

Versatile Machine:

Versatile bread machines are multifunctional kitchen appliances capable of more than just bread-making. These models can prepare dough for pasta, cakes, and even yogurt, often coming with additional accessories. Some are specifically designed for creating artisan-style bread.

UNDERSTANDING THE BREAD MACHINE CYCLES

How to Prepare Bread with the Bread Machine

If you still have doubts about the correct process for making bread, using a bread machine eliminates any concerns. Bread machines automate every stage of the preparation process, ensuring proper kneading of ingredients, allowing the dough to rise to the ideal point, and flawlessly baking it.

Bread machines are user-friendly and manage all processing phases. As most models are automatic, they require no particular skills or intervention on your part. Simply input the necessary ingredients and activate the starter function.

Once the bread machine is in operation, what happens?

The operation of the bread machine is straightforward; just follow the instructions provided in the manual by the manufacturer for each model. In general, we can outline the steps of bread creation in the following order:

Ingredients:

In this stage, the ingredients are placed in the basket in a specific order. Typically, water or liquids are added first, followed by salt, flour, and yeast. Once the ingredients are in the bowl, follow the recipe order as outlined in the manufacturer's manual. Choose the appropriate program to initiate the process.

Dough:

This marks the initiation of dough processing! The ingredients are kneaded until a soft and uniform dough is achieved. Place the basket back in the bread machine and select your preferred program, which may vary depending on the model you have purchased. After a few minutes, the bread machine begins to mix the ingredients, adjusting them to an optimal temperature before commencing the kneading and rising process.

Leavening:

Once the leavening phase begins, it is controlled by the bread machine, which can operate at various temperatures.

Adding Other Ingredients:

About halfway through the program, some bread machines allow the addition of extra ingredients like fruits or seeds. However, this characteristic may be different according to the model; it is present in some models only.

Cooking:

Following the completion of the leavening phase, the cooking process commences, also regulated by the program. Certain models enable the selection of the desired degree of browning. The entire process usually takes a couple of hours to complete.

Cooling:

After the baking is complete, carefully remove the basket (as it may be hot) and place the bread on a rack. Let the bread cool. Slice and serve. Some machines automatically switch to a "keep warm" function after cooking, maintaining the bread at a suitable temperature for a specific period.

Exploring Bread Machine Processes:

If you're considering purchasing a basic bread machine, you might wonder how many people you can serve with the bread or other products it produces. The answer lies in the capacity of the bread machine, and it's an important factor to consider.

The capacity of a basic bread machine can vary, but most standard models are designed to produce bread loaves in different sizes. Generally, the loaf size is adjustable, allowing you to make loaves of 1 pound (approximately 450 grams) or 2 pounds (about 900 grams). The number of portions may vary depending on the size of the loaf you choose to make.

1 Pound Loaves

Generally, a 1-pound loaf (approximately 450 grams) yields about 8 to 7 slices, suitable for 2 to 4 people. However, individual consumption habits may influence serving sizes.

1 ½ Pound Loaves

A 1 ½-pound loaf typically contains around 12 slices, suitable for 4 to 6 people.

2 Pound Loaves

A 2-pound loaf usually yields about 16 slices and is suitable for 6 to 8 people.

Note:

These indications are approximate, as the number of slices can vary depending on the thickness of the bread slices—whether thicker or thinner. Some bread machines offer options to select different sizes of loaves, allowing for adaptability based on your needs.

Considerations for Choosing:

To select the bread machine that best suits your needs, it's essential to consider the size of your family and their typical bread consumption.

For larger families or those who prefer baking larger loaves, a bread machine with a capacity of 2 pounds may be the ideal choice.

Conversely, for smaller families or those who prefer smaller servings, a 1-pound or 1 ½-pound bread machine could be more suitable.

Are you ready to buy a bread machine?

CHAPTER 2:

BREAD BAKING BASICS

HOW TO START BREAD MAKING

In short, we can say that a bread maker is a valuable kitchen appliance used to simplify the baking process, ensuring you enjoy freshly baked bread with minimal effort. When buying a bread machine, keep in mind that there are user-friendly models and others with advanced functions.

Some bread machine models offer basic programs and functions, allowing you to prepare only the dough. Conversely, more advanced models come with features for quick bread preparation or the creation of bread with an exceptionally crunchy crust, thanks to the ventilated function.

The choice of a bread machine model should match your needs and budget. There are more affordable machines with basic functions and others with advanced features that come at a higher cost.

Let's examine the key aspects of the art of bread baking!

Measuring and Scaling Ingredients

After choosing the bread machine model that best suits your needs, you might be curious about how a bread machine operates.

Ingredients:

To make bread with a bread machine, you'll need basic ingredients, typically including flour, water, yeast, sugar, salt, and sometimes additional elements like butter and milk. Ensure you follow a specific recipe tailored for bread making with a bread maker.

Alternatively, you can explore hybrid recipes that guide you through making the dough with a bread machine and then baking it in a traditional oven.

Kneading, Proofing, and Baking

Dough:

To make bread in a bread machine, add the ingredients to the pan following the instruction manual provided by the seller. It is often recommended to start with liquids and then add other ingredients. Some bread machine models also allow the addition of extras like seeds and nuts during the processing cycle.

Yeast:

The bread maker initiates the kneading process and dough creation. This step can take between 10 and 30 minutes, depending on the model of your bread machine and the recipe. Once the dough is kneaded, the bread machine moves to the proofing stage, typically lasting from 1 to 2 hours.

Baking:

Following the leavening process, the bread maker will initiate baking by heating the pan inside. The cooking times will depend on the type of bread you are making, generally ranging from 1 to 3 hours.

Cleaning:

After use, it is essential to clean the bread pan and any other detachable parts of the appliance. While most bread pans are dishwasher-safe, it is advisable to consult the manufacturer's instruction manual for specific guidance on cleaning the bread machine.

Experiments in Cooking:

Bread machines often offer options for different types of bread, such as white, whole-grain, or gluten-free, allowing room for creativity with various recipes and ingredients.

Customization:

Personalize your bread-making experience by exploring recipes that blend the use of a bread machine with a traditional oven. If time permits, delve into the manual baking process to elevate your expertise in the art of bread-making.

In conclusion, the bread-making process can vary based on the model of your bread maker. It is recommended to consult the instruction manual provided with the appliance and refer to recipes tested by the manufacturer specific to each bread maker model.

CHAPTER 3:

MASTERING YOUR BREAD MACHINE

TROUBLESHOOTING YOUR BREAD MACHINE

Maintenance and Care

Maintaining and caring for your bread machine is crucial ensuring it consistently produces delicious bread and remains durable over the years. Here are some valuable tips for maintaining and caring for your bread machine:

By following these guidelines, you can keep your bread machine clean and well-maintained, ensuring it continues to produce delightful homemade bread for years to come. Proper cleaning and care will have a positive impact on the product's longevity of your machine and will enhance your overall bread-making experience.

Read the Manual:

Begin by thoroughly reviewing the user's guide that came with your bread machine. It contains valuable use and maintenance information and safety precautions.

Unplug Before Cleaning:

Prior to cleaning or performing any maintenance tasks, ensure the machine is unplugged from the power source.

Regular Cleaning:

After each use, remove bread pan and dough paddles for cleaning.

Clean Bread Pan and Paddles:

Wash the bread pan and kneading paddles with warm, soapy water, avoiding abrasive scrubbers or harsh cleansers.

Interior Cleaning:

Occasionally, clean the interior of the bread machine, including the heating element.

Proper Storage:

When the bread machine is not in use, store it in a dry and cool place, avoiding exposure to extreme heat or moisture.

Do not Immerse in Water:

Do not immerse the machine in water or put it in the dishwasher, as this may have an adverse effect on the internal parts.

Use Quality Ingredients:

Utilize quality ingredients and measure accurately to prevent spills and minimize the need for extensive cleaning.

Follow Manufacturer Recommendations:

Refer to the manual for specific maintenance instructions from the bread machine manufacturer.

Q & A

Can a regular bread machine be used to make gluten-free bread?

Yes, you can, but it may require special recipes and the use of gluten-free flour along with xanthan gum to achieve the desired texture.

How do I maintain and clean my bread maker properly?

Always unplug your machine before cleaning. Remove crumbs and residue from the machine's interior and heating element. Clean the bread pan and paddles with warm, soapy water, avoiding harsh cleansers that may damage the nonstick surface.

Can I use alternative ingredients, like whole wheat flour, in bread machine recipes?

Yes, you can. However, be aware that whole wheat flour may result in a denser loaf due to its lower gluten content. You can enhance the texture by adding vital wheat gluten to the recipe.

What is the distinction between pounds and ounces?

Pounds (lb) and ounces (oz) are both units of measurement for weight and mass, typically used in the United States and some other countries.

Here are the key differences between pounds and ounces:

Conversion Factor:

1 pound (lb) is equivalent to 16 ounces (oz).

1 ounce (oz) is 1/16th of a pound.

What do the crust color options mean?

Crust color options on a bread machine refer to the ability to select the desired level of browning or color on the crust of your bread. This function allows you to personalize the appearance and texture of the crust according to your preferences. The specific names for these options may vary among different bread machine models, but here are some common crust options you might find:

Light Crust: Produces a lighter, less browned crust for those who prefer a softer texture.

Medium Crust: Offers a balanced level of browning, providing a mix of softness and a slightly browned appearance.

Dark Crust: Results in a darker and more pronounced browning, creating a crust with a firmer texture and richer flavor.

Crust Control: Some machines may use terms like "Crust Control" to let you customize the crust color according to your preference.

These options give you flexibility in achieving the crust color and texture that best suit your taste. See your bread machine manual for the exact terminology and settings available.

What is the minimum quantity of flour I can put in a bread machine?

The minimum quantity of flour you can put in a bread machine typically depends on the capacity and design of your specific bread machine. Most bread machines have a recommended minimum and maximum flour capacity that are specified in the user manual.

Can I use almond flour in the bread machine?

Almond flour, being a low-carb and gluten-free alternative to traditional wheat flour, can be used in a bread machine. However, it's essential to note that almond flour lacks gluten, the protein responsible for the structure and elasticity of traditional bread dough.

Therefore, bread made with almond flour may have a different structure and consistency than traditional wheat-based bread. Experimenting with recipes and possibly combining almond flour with other gluten-free flours or additives may help achieve better results.

CUSTOMIZING RECIPES

Personalizing Your Bread:

Flavor Enhancements:

Learn how to infuse your bread with various flavors, such as herbs, spices, or cheese, to create unique and savory bread options.

Texture Variations:

Adjust the texture of your bread by modifying the kneading and rising times to achieve the desired crumb structure.

Recipe Modifications for Dietary Preferences:

Explore adaptations to accommodate specific dietary needs, such as gluten-free or vegan options, for a personalized and inclusive bread-making experience.

Gluten-Free Bread:

Discover how to convert traditional bread recipes into gluten-free versions using flour alternative like almond flour, rice flour, or coconut flour.

Vegan and Dairy-Free Alternatives:

Explore substitutions for dairy products, such as non-dairy milk, vegan butter, or yogurt, to create dairy-free bread.

Scaling Recipes for Different Loaf Sizes:

Adjusting Ingredient Ratios:

Master the art of scaling ingredients, whether for a smaller or larger bread machine, ensuring your recipes align perfectly with your machine's capacity.

Converting Recipe Sizes:

Unlock the ability to convert recipes between different loaf sizes, giving you the freedom to create larger or smaller batches of bread to suit your needs.

With the knowledge gained in this chapter, you'll have the confidence and skills to adapt and customize bread machine recipes to cater to your taste preferences, dietary needs, and the size of your bread machine.

CHAPTER 4:

FLOUR EXPLORATION FOR EVERY BAKER

ALL-PURPOSE FLOUR / BREAD RECIPES

Discover the joy of baking bread at home with these all-purpose flour bread recipes. From classic loaves to specialty rolls, these recipes bring the warm aroma of freshly baked bread to your kitchen. From rustic artisan loaves to soft sandwich bread, all these bread machine recipes offer a variety of flavors and styles, all using all-purpose flour as a base. Enjoy cooking with various ingredients to prepare delicious homemade bread.

1. Basic White Bread Errore. Il segnalibro non è definito.

Bread Machine Cycle

An easy recipe for delicious home-made white bread. This basic white bread recipe is an excellent starting point for using a bread machine and can serve as a foundation for more advanced bread recipes. Enjoy your freshly baked, homemade bread!

Preparation Time: Approximately 3-4 hours

Active Time: Approximately 15 minutes (for measuring and placing ingredients in the bread machine).

Passive Time: Varies depending on your bread machine cycle (typically around 3-4 hours).

This time is approximate and varies depending on the particular type and characteristics of your breadmaker. Always read the directions on your bread machine's manual for the best results.

Servings: 12

A standard loaf can yield about 12 slices. The number of servings may vary based on the size of the slices you cut.

Ingredients:

- 1 cup warm water (110°F or 43°C)
- 2 tablespoons white sugar
- 2 1/4 teaspoons active dry yeast (1 packet)
- 1/4 cup vegetable oil
- 3 cups all-purpose flour
- 1 1/2 teaspoons salt

Instructions:

1. In the bread machine pan, combine the warm water, sugar, and yeast. Stir to dissolve the sugar, then let it sit for about 10 minutes until the yeast becomes foamy. This indicates that the yeast is active.

2. Add the vegetable oil, all-purpose flour, and salt to the yeast mixture in the bread machine pan. Make sure the ingredients are added in the order recommended by your bread machine's manual, as it may vary.
3. Select the "Basic" or "White Bread" setting on your bread machine, and set it to the desired crust color (light, medium, or dark), if applicable.
4. Start the bread machine and allow it to complete the entire cycle. This typically includes mixing, kneading, rising, and baking.
5. When the cycle is finished, gently remove the bread from the bread machine. Let it cool on a grill before slicing and serving.

Nutritional Information: (per serving, based on a standard slice size of 12 servings)

Calories: Around 160-180 kcal | Protein: Approximately 4-5g | Carbohydrates: Roughly 30-35g | Fat: About 3-5g | Fiber: Around 1-2g | Sodium: Approximately 200-250mg

The nutritional values given are rough estimates and may vary depending on the specific portions and ingredients used in each recipe.

2. Garlic and Herb Bread

Bread Machine Cycle

This bread recipe is a wonderful accompaniment to soups, salads, or as a flavourful side to any meal. The different flavours of mixed herbs give it an aromatic and delicious result. Enjoy baking!

Preparation Time: Approximately 3-4 hours.

If you're using a bread machine, the preparation process is usually more straightforward. This time is an estimate and can vary depending on the specific models and functions of your bread maker.

Servings: A standard loaf can yield about 12 slices, but the exact size of the servings may vary.

Ingredients:

- 1 1/4 cups warm water (110°F or 43°C)
- 2 1/4 teaspoons active dry yeast (1 packet)
- 1/4 cup olive oil
- 3 cups all-purpose flour
- 1 1/2 teaspoons salt
- 2 cloves garlic, minced
- 1 tablespoon mixed dried herbs (e.g., rosemary, thyme, oregano)

Instructions:

1. In the bread machine pan, combine warm water, yeast, and olive oil. Let it sit for about 10 minutes until the yeast becomes foamy.
2. Add all-purpose flour, salt, minced garlic, and dried herbs to the yeast mixture.
3. Set the Basic or White Bread option on your bread maker and start the cycle.
4. Let the machine knead, rise, and bake the bread. When done, remove the bread, allow it to cool, and cut into slices.

Nutritional Information: (per serving, based on a standard slice size of 12 servings)

Calories: 200-250 kcal | Total Fat: 7-9g | Fat: 1g | Total Carbohydrates: 30-35g | Protein: 5-7g

Note: Values are approximate and may vary based on specific ingredients and serving sizes.

3. Sun-Dried Tomato and Basil Bread

Bread Machine Cycle

This bread combines the rich flavours of sun-dried tomatoes and aromatic basil. It is perfect for adding a touch of Mediterranean-inspired flavour to your meals. Enjoy the tasty and aromatic quality of this bread!

Preparation Time: Approximately 3-4 hours.

Active Time: Approximately 15-20 minutes (for measuring and placing ingredients in the bread machine).

Passive Time: Varies depending on your bread machine cycle (typically around 3-4 hours). This time is approximate and varies depending on the particular type and characteristics of your bread maker.

Servings:

The actual number of servings can depend on the size of the slices you cut from the loaf. If you cut smaller or larger slices, it will affect the number of servings and the nutritional content per serving.

Ingredients:

- 1 1/4 cups warm water (110°F or 43°C)
- 2 1/4 teaspoons active dry yeast (1 packet)
- 1/4 cup olive oil
- 3 cups all-purpose flour
- 1 1/2 teaspoons salt
- 1/2 cup chopped sun-dried tomatoes (in oil)
- 2 tablespoons dried basil

Instructions:

1. In the bread machine pan, combine warm water, yeast, and olive oil. Allow to foam for 10 minutes.
2. Add all-purpose flour, salt, chopped sun-dried tomatoes, and dried basil to the yeast mixture.
3. Choose the Basic or White Bread option on your bread maker and start the cycle.
4. Let the machine knead, rise, and bake the bread. When done, remove the bread, allow it to cool, and cut into slices.

Nutritional Information: (per serving, based on 1 standard slice)

Calories: 200-250 kcal | Total Fat: 7-9g | Fat: 1g | Total Carbohydrates: 30-35g | Protein: 5-7g

Note: Values are approximate and vary based on specific ingredients and serving sizes.

4. Classic Homemade Bread

Bread Machine Cycle

This recipe yields a light and soft white bread, perfect for making a sandwich or toast. It's similar to the previous recipe, Basic White Bread, with slightly different measurements of ingredients.

Preparation Time: Approximately 3-4 hours.

Active Time: Approximately 15-20 minutes (for measuring and placing ingredients in the bread machine).

Passive Time: Varies depending on your bread machine cycle (typically around 3-4 hours).

This time is approximate and varies depending on the particular type and characteristics of your bread maker. Always follow the steps in your bread machine manual for the best results.

Servings:

The number of portions may vary depending on the thickness of the slices you cut. A standard loaf can yield about 12 slices.

Ingredients:

- 4 cups all-purpose flour
- 1 tablespoon sugar
- 1 tablespoon salt
- 2 1/4 teaspoons active dry yeast (1 packet)
- 1 1/2 cups warm water (110°F or 43°C)
- 2 tablespoons vegetable oil

Instructions:

1. In the bread machine pan, combine warm water, sugar, and yeast. Let it rest for about 10 minutes until it foams.
2. Add vegetable oil, all-purpose flour, and salt to the yeast mix.
3. Select the Basic or White Bread option on your bread maker and start the cycle.
4. Let the machine knead, rise, and bake the bread. Remove the bread, let it cool, and slice.

Nutritional Information: (per serving, based on 1 standard slice)

Calories: 150-170 | Protein: 4-5g | Carbohydrates: 30-35g | Fat: 2-4g

Note: Values are approximate and vary based on specific ingredients and serving sizes.

5. French Baguette

Mixed Cycle

Create delicious homemade French baguettes with this recipe. Adapt the portion size to suit your preferences. Enjoy your freshly baked French baguette!

Preparation Time: Approximately 2-3 hours.

Active Time: Approximately 15-20 minutes (for measuring and placing ingredients, initial mixing).

Passive Time: Varies depending on the rising and resting time for the French baguette (typically around 1-2 hours).

Servings: 4

The number of servings can vary depending on the size of the baguette you create.

Ingredients:

- 2 1/4 teaspoons active dry yeast (1 packet)
- 1 1/2 cups warm water (110°F or 43°C)
- 1 teaspoon sugar
- 3 1/2 cups all-purpose flour
- 2 teaspoons salt

Instructions:

1. In a bowl, combine warm water, sugar, and yeast. Let it rest for about 10 minutes, until foamy.
2. In a large bowl, mix all-purpose flour and salt.
3. Gradually add the yeast mixture to the flour, mixing until the dough sticks together.
4. On a well-floured surface, knead the dough until it becomes elastic.
5. Place the batter in a greased bowl, cover, and let rise until it doubles in size (usually 1-2 hours).
6. Heat your oven to 450°F (230°C). Punch down and divide the dough into portions for baguettes.
7. Form each portion into a baguette and arrange them on a baking sheet.
8. Allow the baguettes to rise for an additional 15-20 minutes.
9. Place in a preheated oven and bake for 20-25 minutes until browned.

Nutritional Information: (approximate per serving, based on standard baguette size)

Calories: 200-250 Protein: 5-7g | Carbohydrates: 40-50g | Fat: 1-2g |

Note: Nutritional values can vary based on specific ingredients used and portion sizes.

6. Cinnamon Raisin Bread

Bread Machine Cycle

This sweet and flavourful bread is great for breakfast or as a quick snack. This recipe creates a delightful bread that's perfect for any time of day. Enjoy your baked cinnamon-raisin bread!

Preparation Time: Approximately 3.5 hours.

The preparation time for cinnamon raisin bread, including rising and baking, is typically around 3 to 3.5 hours.

Active Time: Approximately 15-20 minutes (for measuring and placing ingredients, initial mixing).

Passive Time: Varies depending on the rising and baking time for the specific recipe (typically around 2.5 to 3 hours).

Servings: 12

The actual number of servings can depend on the thickness of the slices you cut from the loaf. If you cut smaller or larger slices, it will affect the number of servings and the nutritional content per serving.

Ingredients:

- 1 cup warm milk (110°F or 43°C)
- 2 tablespoons white sugar
- 2 1/4 teaspoons active dry yeast (1 packet)
- 2 tablespoons vegetable oil
- 3 cups all-purpose flour
- 1 1/2 teaspoons salt
- 1 teaspoon ground cinnamon
- 1 cup raisins

Instructions:

1. In the bread machine pan, combine warm milk, sugar, and yeast. Allow to foam for 10 minutes.
2. Add vegetable oil, all-purpose flour, cinnamon, and salt to the yeast blend.
3. Select the Basic or White Bread option on your bread machine and begin the cycle.
4. Add the raisins when the machine beeps or during the kneading cycle.
5. Let the machine knead, rise, and bake the bread. Remove the bread, let it cool, and slice.

Nutritional Information: (per serving, based on 1 standard slice, assuming 12 servings)

Calories: 200-250 kcal | Total Fat: 3-5g | Carbohydrates: 40-45g | Protein: 5-7g

Note: Values are approximate and vary based on specific ingredients and serving sizes.

7. Classic All-Purpose Dinner Rolls

Mixed Cycle

These rolls are delicious and perfect for a dinner table. Delight in the timeless comfort of this recipe, crafted with a blend of wholesome all-purpose flour. These rolls boast a soft and tender consistency, making them the perfect complement to any meal. Enjoy your homemade dinner rolls!

Preparation Time: Approximately 2.5 to 3.5 hours.

Active Time: Approximately 15-20 minutes (for measuring and placing ingredients, initial mixing).

Passive Time: Varies depending on the bread machine cycle and rising time (typically around 2.5 to 3.5 hours), plus additional time for oven baking.

This recipe provides the convenience of using a bread machine for dough preparation and then allowing you to finish the rolls in the oven. The time estimates provided are estimates only and may vary based on specific bread machine models and environmental factors.

Servings:12

The number of servings will depend on the size of the dinner rolls you shape. A standard batch might yield around 12 rolls, but it can vary based on personal preferences for roll size.

Ingredients:

- 1 cup warm water
- 2 tablespoons granulated sugar
- 2 1/4 teaspoons active dry yeast
- 1/4 cup unsalted butter, softened
- 1 large egg
- 3 1/4 cups all-purpose flour
- 1 teaspoon salt

Instructions:

1. In the bread machine's bread pan, combine the warm water, sugar, and active dry yeast. Let it sit for about 5-10 minutes, or until it becomes frothy.
2. Add the softened butter, egg, flour, and salt to the yeast mixture in the bread pan.
3. Set your bread machine to the "Dough" or "Manual" cycle and start it. Allow the machine to knead and rise the dough, which typically takes about 1.5 hours.
4. When the cycle is finished, take off the dough and place it on a floured surface.
5. Divide the dough into 12 equal portions and form each portion into a ball shape.
6. Put the dough balls on one oiled backing tray, cover them with a clean paper towel, and let them rise for about 30 minutes, or until they double in size.
7. Heat your oven to 375°F (190°C).
8. Bake the dinner rolls in the preheated oven for about 12-15 minutes, or until they are golden brown on top.
9. Remove from the oven and spread the tops with the butter, if you like.

Nutritional Information: (approximately per serving, based on 12 servings)

Calories: 160 | Total Fat: 4.5g | Total Carbohydrates: 26g | Protein: 4g

Note: Values are approximate and may be subject to change based on specific ingredients and serving sizes.

8. Garlic Parmesan Dinner Rolls

Mixed Cycle

The addition of garlic, Parmesan cheese, and fresh parsley will give your dinner rolls a delightful savory flavor. Enjoy your garlic-parmesan dinner rolls!

Preparation Time: 2.5 to 3.5 hours

Active Time: Approximately 15-20 minutes (for measuring and placing ingredients, initial mixing).

Passive Time: Varies depending on the bread machine cycle and rising time (typically around 2.5 to 3.5 hours), plus additional time for oven baking.

The time estimates provided are estimates only and may vary based on specific bread machine models and environmental factors. Adjustments may be needed according to your experience with the specific recipe.

Servings: 12

The number of servings will depend on the size of the dinner rolls you shape. A standard batch might yield around 12 rolls, but this can vary based on personal preferences for roll size.

Ingredients:

- 1 cup warm milk
- 2 tablespoons granulated sugar
- 2 1/4 teaspoons active dry yeast
- 1/4 cup unsalted butter, softened
- 1 large egg
- 3 1/4 cups all-purpose flour
- 1 teaspoon salt
- 2 cloves garlic, minced
- 1/4 cup grated Parmesan cheese
- 2 tablespoons chopped fresh parsley

Instructions:

1. Follow the same directions as the Classic Dinner Rolls recipe above, but add the minced garlic, grated Parmesan cheese, and chopped fresh parsley to the dough during the mixing and kneading process.
2. In the bread machine's bread pan, combine the warm water, sugar, and active dry yeast. Allow it to sit for about 5-10 minutes, or until it becomes foamy.
3. Prepare Dough (10 minutes): In the bread machine pan, add the ingredients.
4. Set your bread machine to the "Dough" or "Manual" cycle and start it. Let the machine knead and rise the dough, which typically takes about 1.5 hours.
5. When the cycle is complete, remove the dough from the machine and place it on a floured surface. Divide the dough into 12 equal amounts and form each piece into a round ball.
6. Place the dough balls on one oiled backing tray, cover them with a clean paper towel, and let them rise for about 30 minutes, or until they double in size.
7. Heat your oven to 375°F (190°C).
8. Bake the dinner rolls in the oven for about 12-15 minutes, or until they are golden brown on top.
9. Remove from the oven and brush the tops with butter, if you like.

Nutritional Information: (per serving, based on 12 servings)

Calories:180 | Total Fat: 5g | Carbohydrates: 28g | Protein: 5g

Note: Values are approximate and vary based on specific ingredients and serving sizes.

ALL-PURPOSE FLOUR / CAKE RECIPES

Easy to make and delicious to taste, these cakes come in a range of flavors and styles, making them perfect for any dessert occasion. Create a sweet symphony with these all-purpose flour cake recipes, offering different textures and flavors from chocolate cakes to light vanilla creations. Your baking adventure begins here."

9. Chocolate Cake

Bread Machine Cycle

This chocolate cake recipe for a bread machine sounds like a quick and easy way to enjoy chocolate. It's a convenient method for making a delicious cake. Enjoy your chocolate cake!

Preparation Time: Approximately 3 to 4 hours.

Bread Machine Baking Time: Varies based on the specific cake or quick bread setting on your bread machine. This can typically range from 1 to 2 hours.

Cooling Time: Allow the cake to cool before slicing and serving, which may take an additional 1 to 2 hours, depending on room temperature.

Servings: 8-12 slices

The number of servings will depend on how you choose to slice and serve the cake. A standard round cake can typically yield 8-12 slices.

Ingredients:

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup warm water
- 1/3 cup vegetable oil
- 1 teaspoon vanilla extract

Instructions:

1. In a mixing bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.
2. In a separate bowl, mix the warm water, vegetable oil, and vanilla extract.
3. Combine the wet ingredients with the dry ones until just blended.
4. Pour the cake mixture into your bread machine's bread pan.
5. Set your bread machine to the "Cake" or "Quick Bread" cycle, if available. If not, use the "Basic" cycle with the lightest crust setting.
6. Run the machine through the selected cycle. Baking should take about 1 to 1.5 hours.

7. Once the cycle is complete, carefully remove the cake from the pan and let it cool on a wire rack.
8. You can freeze it after cooling or decorate the cake as desired.

Nutritional Information: (per serving, without frosting or decoration, as serving sizes may vary)

Calories: 200-250 | Total Fat: 8-10g | Carbohydrates: 30 | Protein: 3-5g

The nutritional values given are rough estimates and may vary depending on the specific portions and ingredients used in each recipe.

10. Carrot Cake

Bread Machine Cycle

Carrot cake is a classic and delightful choice, and making it in a bread machine is quite convenient. The addition of nuts and raisins, along with the cream cheese topping, makes it even more frosting. Enjoy your bread machine carrot cake!

Preparation Time: 3 to 4.5 hours

Active Time: Approximately 15-20 minutes (excluding bread machine baking time).

Bread Machine Baking Time: Varies based on the specific cake or quick bread setting on your bread machine. This can typically range from 1 to 2 hours.

Cooling Time: Allow the cake to cool before applying frosting, which may take an additional 1 to 2 hours, depending on room temperature.

Frosting Time: Time needed to apply cream cheese frosting.

Servings: 8-12 slices

The number of servings will depend on how you choose to slice and serve the carrot cake. A standard round cake can typically yield 8-12 slices.

Ingredients:

- 1 1/2 cups all-purpose flour
- 1 1/2 cups grated carrots
- 1 cup granulated sugar
- 1/2 cup vegetable oil
- 2 large eggs
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- Cream cheese frosting (store-bought or homemade) for topping

Instructions:

1. In a mixing bowl, combine the ingredients.
2. In a bowl, mix together the grated carrots, vegetable oil, and eggs.
3. Mix the wet ingredients with the dry ones, and mix until just combined.
4. Transfer the carrot cake batter to your bread machine's bread pan.
5. Set your bread machine to the "Cake" or "Quick Bread" cycle, if available. If not, use the "Basic" cycle with the lightest crust setting.
6. Start the selected cycle of the machine. Baking should take about 1 to 1.5 hours.
7. Once the cycle is complete, carefully remove the carrot cake from the bread pan and allow it to cool on a wire rack. Once cooled, spread the carrot cake with frosting.

Nutritional Information: (approximately per serving, as serving sizes may vary)

Calories: 250-300 | Total Fat: 15-18g | Carbohydrates: 28-35g | Protein: 3-5g

The nutritional values given are rough estimates and may vary depending on the specific portions and ingredients used in each recipe.

11. Banana Cake

Bread Machine Cycle

It's a fantastic choice, especially for those ripe bananas sitting on the counter. This bread machine recipe makes it super easy to whip up a delicious treat. Enjoy your banana cake!

Preparation Time: 3 to 4.5 hours

Preparation Time: Approximately 15-20 minutes (excluding bread machine baking time).

Bread Machine Baking Time: Varies based on the specific cake or quick bread setting on your bread machine. This can typically range from 1 to 2 hours.

Cooling Time: Allow the cake to cool before serving, which may take an additional 1 to 2 hours, depending on room temperature.

Servings: 8-12 slices

The number of servings will depend on how you choose to slice and serve the cake. A standard round cake can typically yield 8-12 slices.

Ingredients:

- 3-4 mashed ripe bananas
- 2 teaspoons lemon juice
- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1/4 teaspoon salt
- 1/2 cup butter, softened
- 1 cup granulated sugar
- 2 eggs
- 1/2 teaspoon vanilla extract

Instructions:

1. In a small bowl, mix the mashed bananas and lemon juice and set aside.
2. In another bowl, mix the flour, salt, and baking soda.
3. In a different dish, cream together the butter and sugar until smooth and light in texture. Add the eggs and vanilla, and mix well.
4. Gradually add the banana mixture and dry ingredients to the wet ingredients. Mix until smooth.
5. Transfer the batter to the bread machine's bread pan.
6. Set your bread machine to the "Cake" or "Quick Bread" cycle, or use the "Basic" cycle with the lightest crust setting.
7. Start the selected cycle. This usually takes about 1 to 1.5 hours.
8. Once the cycle is finished, take off the cake from the bread pan and let it cool before slicing.

Nutritional Information: (per serving; serving sizes may vary)

Calories: 250-300 | Total Fat: 12-15g | Carbohydrates: 30-35g | Protein: 4-6g

The nutritional values given are rough estimates and may vary depending on the specific portions and ingredients used in each recipe.

12. Applesauce Spice Cake

Bread Machine Cycle

Applesauce Spice Cake is a delightful choice, especially for those who love warm and comforting flavors. This bread machine recipe makes it simple to create a delicious dessert. Enjoy your homemade Applesauce Spice Cake!

Preparation Time: 2 to 3.5 hours

Active Time: Approximately 15-20 minutes (for measuring and placing ingredients, initial mixing).

Bread Machine Baking Time: Varies based on the specific cake or quick bread setting on your bread machine. This can typically range from 1 to 2 hours.

Cooling Time: Allow the cake to cool before serving, which may take an additional 1 to 2 hours, depending on room temperature.

Servings: 8 (approximately)

To determine the exact number of servings, you would need to decide on the portion size based on how you plan to serve or consume the cake.

Ingredients:

- 1 cup unsweetened applesauce
- 1/2 cup vegetable oil
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 2 large eggs

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves

Instructions:

1. In a bowl, whisk together the applesauce, vegetable oil, granulated sugar, brown sugar, and eggs until well combined.
2. In a separate bowl, combine the remaining ingredients.
3. Mix until well combined.
4. Transfer the batter to the bread machine's bread pan.
5. Set your bread machine to the "Cake" or "Quick Bread" cycle, or use the "Basic" cycle with the lightest crust setting.
6. Start the machine and let it run through the selected cycle, which typically takes around 1 to 1.5 hours.
7. When the cycle is finished, take off the applesauce spice cake from the bread pan and let it cool before serving.

Nutritional Information: (approximately per serving)

Calories: 370 | Total Fat: 15g | Carbohydrates: 56g | Protein: 4g

The nutritional values given are rough estimates and may vary depending on the specific portions and ingredients used in each recipe.

13. Coffee Cake

Bread Machine Cycle

Coffee cake is a delightful treat, and this bread machine recipe makes it incredibly convenient to prepare. Enjoy it with your coffee or as a dessert; it's sure to be a hit.

Preparation Time: (approximate) 2 to 3.5 hours

Active Time: 1 to 1 hour 30 minutes (plus cooling time).

Bread Machine Baking Time: Varies based on the specific cake or quick bread setting on your bread machine. This can typically range from 1 to 2 hours.

Cooling Time: Allow the coffee cake to cool before serving, which may take an additional 1 to 2 hours, depending on room temperature.

Servings: 8-12

The number of servings can vary depending on the size of the slices and your own preferences. If you plan to serve smaller portions, the number of servings will increase accordingly.

Ingredients:

- 1/2 cup softened butter
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup sour cream
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- A pinch of salt

Topping:

- 1/2 cup brown sugar
- 1 teaspoon ground cinnamon
- 1/2 cup chopped nuts (e.g., pecans or walnuts)

Instructions:

1. In a mixing bowl, cream together the butter and sugar. Add the eggs and vanilla extract until well combined.
2. Add the sour cream and stir.
3. In a different dish, mix together the other ingredients.
4. Slowly add the ingredients and mix until combined.
5. In a small dish, mix together the remaining ingredients to create the topping.
6. Place half of the cake mixture in the bread machine. Spread half of the topping on the dough. Continue with the remaining dough and toppings.
7. Set your bread machine to the "Cake" or "Quick Bread" cycle, or use the "Basic" cycle with the lightest crust setting.
8. Start the machine and let it run through the selected cycle, which typically takes around 1 to 1.5 hours.
9. When the cycle is over, remove the cake from the bread pan and allow it to cool before serving.

Nutritional Information: (approximately per serving)

Calories: 280 | Total Fat: 13g | Carbohydrates: 37g | Protein: 4g

The nutritional values given are rough estimates and may vary depending on the specific portions and ingredients used in each recipe.

ALL-PURPOSE FLOUR / PASTA RECIPES

These pasta dough recipes will allow you to create a variety of delicious homemade pasta dishes using your bread machine. Discover the world of handmade pasta, from classic creations to unique shapes and flavours. These simple and versatile recipes promise a delicious journey to uncover the joy of creating pasta that's as delightful to make as it is to savor. Enjoy your pasta-making adventures!

14. Homemade Basic Pasta Dough

Mixed Cycle

That's a fantastic recipe for basic pasta dough using a bread machine. It's a multi-purpose recipe, used for various types of pasta dishes. Making homemade pasta is a delightful culinary experience, and the basic pasta dough recipe is a great foundation. Enjoy making and savoring your homemade pasta with your favorite sauces and toppings!

Preparation Time: Approximately 1 to 1.5 hours

The prep time for this recipe using a bread machine is relatively short.

This includes the time it takes to measure and place the ingredients in the bread machine, start the dough cycle, and then rest the dough for 10-15 minutes before rolling it out. The time may vary depending on the specific bread machine model and the speed of the dough cycle. Enjoy the process of creating your homemade pasta!

Servings: 4

This figure is indicative and can vary depending on factors like the specific type of flour used and the size of the serving. Customize the portion size following your personal tastes and dietary needs.

Ingredients:

- 2 cups all-purpose flour
- 2 eggs
- 1/2 teaspoon salt
- 2 tablespoons water

Instructions:

1. Preparation (5 minutes): Gather the ingredients in the bread machine pan.
2. Assembling in the Bread Machine (2 minutes): Place all the ingredients in the bread machine pan, starting with the wet ingredients (eggs and water), followed by the dry ingredients (flour and salt).
3. Bread Machine Dough Setting (Varies, typically 10-20 minutes): Select the "Dough" option on your bread maker and start the cycle. The machine will knead the dough and mix the ingredients.
4. Rolling and Cutting (10 minutes): Once the dough cycle is finished, remove the pasta dough from the bread maker. Use a pasta machine or rolling pin to roll it out to your preferred thickness. Cut the pasta into the shape of your choice.
5. Boiling (3 minutes): Boil the fresh pasta in salted water for 2-3 minutes or until it floats to the surface.
6. Serving (5 minutes): Serve the fresh pasta with your favorite sauce.

Nutritional Information: (per serving, based on 4 servings)

Calories: 201 | Carbohydrates: 35g | Protein: 7g | Fat: 3g

The nutritional values given are rough estimates and may vary depending on the specific portions and ingredients used in each recipe.

15. Spinach Pasta Dough

Mixed Cycle

This spinach pasta dough recipe for the bread machine is a delightful way to incorporate the goodness of spinach into your pasta.

Preparation Time: Approximately 1.5 to 2.5 hours (plus additional time for pasta shaping and cooking).

Active Prep Time: 15-20 minutes (including assembling ingredients).

Bread Machine Dough Cycle: Varies based on the specific dough option on your bread maker. This can typically range from 1 to 2 hours.

Resting Time: 10-15 minutes (after the dough cycle).

Servings: 4

The amount of pasta dough should be enough for approximately 4 servings, depending on the size and thickness of the pasta you choose to make.

Ingredients:

- 1 1/2 cups all-purpose flour
- 2 large eggs
- 1/2 cup cooked and pureed spinach (squeeze out excess liquid)
- 1/2 teaspoon salt
- 1-2 tablespoons water (if needed)

Instructions:

1. Place the flour, eggs, spinach puree, and salt in the bread machine pan in the order recommended by the manufacturer.
2. Start the machine on the "Dough" setting.
3. If the dough appears too dry during mixing, add water and knead the dough until it becomes smooth.
4. Once the cycle is finished, remove the dough from the bread maker and let it rest for 10-15 minutes.
5. Roll out the dough and shape it into your desired pasta, such as ravioli, tortellini, or pappardelle.
6. Boil pasta in salted water and serve with your favorite sauce.

Nutritional Information: (per serving, without sauce, considering a typical serving size for pasta dough)

Calories: 180 | Total Fat: 2-3g | Carbohydrates: 30-35g | Protein: 8-10g

The nutritional values given are rough estimates and may vary depending on the specific portions and ingredients used in each recipe.

16. Tomato Pasta Dough

Mixed Cycle

Creating homemade pasta dough with tomato paste is a great way to infuse your pasta with a rich tomato flavor and a subtle red hue. Enjoy making and savoring your fresh tomato pasta with the sauce of your choice!

Preparation Time: 1.5 to 2.5 hours (plus additional time for pasta shaping and cooking).

The time estimates provided may vary based on specific bread machine models and personal pasta-making preferences. Adjustments may be needed according to your experience with the specific recipe.

Servings: 4

The amount of pasta dough should be enough for approximately 4 servings, depending on the size and thickness of the pasta you choose to make.

Ingredients:

- 1 1/2 cups all-purpose flour
- 2 large eggs
- 2 tablespoons tomato paste
- 1/2 teaspoon salt
- 1-2 tablespoons water (if needed)

Instructions:

1. Place the ingredients in the bread maker pan in the manufacturer's suggested order.
2. Start the machine on the "Dough" setting.
3. If the dough is too dry to mix, add a little more water until you get a smooth ball of dough.
4. Remove the dough from the bread maker and let it rest for 10-15 minutes.
5. Roll out the dough and shape it into your desired pasta, such as penne, rigatoni, or farfalle.
6. Boil the pasta in salted water and serve with your favorite sauce.

Nutritional Information: (per serving, without sauce, considering a typical serving size for pasta dough)

Calories: 190 | Total Fat: 2-4g | Carbohydrates: 35-40g | Protein: 8-10g

The nutritional values given are rough estimates and may vary depending on the specific portions and ingredients used in each recipe.

17. Herb and Garlic Pasta Dough

Mixed Cycle

Creating homemade herb and garlic pasta dough is a fantastic way to infuse your pasta with savory flavors. Enjoy making and savoring your fresh herb and garlic pasta with your favorite sauce or toppings!

Preparation Time: 1.5 to 2.5 hours (plus additional time for pasta shaping and cooking).

Active Prep Time: 15-20 minutes (including assembling ingredients).

Bread Machine Dough Cycle: Varies based on the specific dough option on your bread maker. This can typically range from 1 to 2 hours.

Resting Time: 10-15 minutes (after the dough cycle).

Servings: 4

The amount of pasta dough should be enough for approximately 4 servings, depending on the size and thickness of the pasta you choose to make.

Ingredients:

- 2 cups all-purpose flour
- 2 large eggs
- 2 cloves garlic, minced
- 1 tablespoon chopped fresh herbs (e.g., basil, parsley, thyme)
- 1/2 teaspoon salt
- 1-2 tablespoons water (if needed)

Instructions:

1. Place the flour, eggs, minced garlic, chopped herbs, and salt in the bread machine pan in the order recommended by the manufacturer.
2. Start the machine on the "Dough" setting.
3. If the dough is too dry to mix, add a little more water until you get a smooth ball of dough.
4. Remove the dough from the machine and let it rest for 10-15 minutes.
5. Roll out the dough and shape it into your desired pasta, such as fusilli, orecchiette, or cavatelli.
6. Boil the pasta in salted water and serve with your preferred sauce.

Nutritional Information: (per serving, without sauce, considering a typical serving size for pasta dough)

Calories: 200-220 | Total Fat: 2-4g | Carbohydrates: 40-45g | Protein: 8-10g

The nutritional values are estimates and may vary based on the specific portions and ingredients used.

18. Herbed Pasta Dough

Mixed Cycle

This versatile pasta dough, with the addition of dried herbs, will bring delightful flavors to your pasta dishes.

Enjoy your homemade herbed pasta!

Preparation Time: 1.5 to 2.5 hours (plus additional time for pasta shaping and cooking). This time is an estimate and may vary based on specific bread machine models and personal pasta-making preferences. Adjustments may be needed according to your experience with the specific recipe and equipment.

Servings: 4

The amount of pasta dough should be enough for approximately 4 servings, depending on the size and thickness of the pasta you choose to make.

Ingredients:

- 2 1/2 cups all-purpose flour
- 4 large eggs
- 1/2 teaspoon salt
- 1 tablespoon dried herbs (e.g., basil, oregano, thyme)

Instructions:

1. Gathering Ingredients (5 minutes): Measure and gather all the ingredients.
2. Loading Bread Machine (5 minutes): Place flour, eggs, salt, and dried herbs in the bread maker in the order suggested by the manufacturer.
3. Selecting Dough Setting (Varies): Set the "Dough" option on your bread maker and start the cycle.
4. Waiting for the Dough Cycle (Varies): Wait for the dough to finish the cycle. This can take about 1.5 hours.
5. Shaping and Cooking (Varies): Once the dough is ready, follow the same steps as the basic egg pasta dough recipe mentioned earlier to shape and cook the herbed pasta.

Nutritional Information: (per serving, based on standard pasta serving sizes)

Calories: 200-250 | Protein: nd 8-10g | Carbohydrates: 40-50g | Fat: 2-3g | Fiber: 2-3g

The nutritional values are estimates and may vary based on the specific portions and ingredients used.

19. Spinach and Ricotta Stuffed Ravioli

Mixed Cycle

Spinach and ricotta-stuffed ravioli are a classic and delightful pasta dish. Enjoy making and savoring these homemade ravioli with your preferred pasta sauce. Happy cooking!

Preparation Time: 2 to 3.5 hours (approximately, plus additional time for pasta shaping and cooking).

Mixed Cycle: (pasta dough + ravioli assembly) varies based on the specific pasta dough setting on your bread machine. This can typically range from 1 to 2 hours.

Cooking Time: 3-4 minutes (boiling ravioli).

Servings: 4

The amount of pasta dough and filling should be enough for approximately 4 servings, depending on the size and quantity of ravioli made.

Ingredients:

- Homemade basic pasta dough (from the specific recipe)
- 1 cup fresh spinach, chopped and sautéed
- 1/2 cup ricotta cheese

- 1/4 cup grated Parmesan cheese
- Salt and pepper to taste

Instructions:

1. Prepare homemade basic pasta dough using the mixed cycle on your bread machine (refer to the specific pasta dough recipe).
2. While the pasta dough is being prepared, sauté chopped fresh spinach until wilted.
3. In a bowl, combine sautéed spinach, ricotta cheese, grated Parmesan cheese, salt, and pepper. Combine well to prepare the filling.
4. Once the pasta dough cycle is complete, shape the dough to the required thickness.
5. Spoon small portions of the spinach and ricotta mixture onto the pasta dough, leaving enough space between them.
6. Place the pasta dough over the mixture to create a sheet of stuffed pasta.
7. You can use a ravioli cutter or a knife to cut individual ravioli squares or circles.
8. Press the edges of the ravioli to close them.
9. Bring salted water to a boil. Put the ravioli in the water and cook for 3-4 minutes, or until they float.
10. Use a slotted spoon to remove the cooked ravioli, and serve with your preferred pasta sauce.

Nutritional Information: (approximately per serving without sauce, considering a typical serving size)

Calories: 200-250 | Total Fat: 6-8g | Carbohydrates: 30-35g | Protein: 8-10g

The nutritional values are estimates and may vary based on the specific portions and ingredients used.

20. Pappardelle with Mushroom Sauce

Mixed Cycle

Pappardelle with mushroom sauce is a tasty dish. The wide, flat pasta pairs wonderfully with the creamy mushroom sauce. Happy cooking!

Preparation Time: 2.5 to 4 hours (approximately, plus additional time for pasta shaping and cooking).

Mixed Cycle (pasta dough + pappardelle assembly): Varies based on the specific pasta dough setting on your bread machine. This can typically range from 1 to 2 hours.

Cooking Time: 15-20 minutes (including mushroom sauce and boiling pasta).

Servings: 4

The amount of pasta dough and sauce should be enough for approximately 4 servings, depending on the size and quantity of pappardelle made.

Ingredients:

- Homemade pasta dough (from the previous recipe)
- 1 cup mixed mushrooms, sliced
- 2 cloves garlic, minced
- 1/4 cup heavy cream

- 2 tablespoons butter
- Salt and pepper to taste
- Grated Parmesan cheese for garnish

Instructions:

1. Prepare homemade pasta dough using the mixed cycle on your bread machine (refer to the specific pasta dough recipe).
2. While the pasta dough is being prepared, slice the mixed mushrooms and the minced garlic.
3. In a pan, melt butter, then add chopped garlic and mushrooms. Cook until the mushrooms are tender.
4. Season the mushroom mixture with salt and pepper, to taste.
5. Stir in the heavy cream and let the sauce cook until it thickens.
6. Once the dough cycle is complete, roll out the dough and cut it into wide, flat strips.
7. Boil a large pot of salted water. Cook the pappardelle for 3-5 minutes or until al dente.
8. Drain the pasta and toss it in the creamy mushroom sauce.
9. Serve the pappardelle with mushroom hot sauce and grated Parmesan cheese.

Nutritional Information: (approximate, per serving, considering a typical serving size)

Calories: 350 | Total Fat: 15 g | Carbohydrates: 50g | Protein: 10-15g | Fiber: 3-4g

The nutritional values are estimates and may vary based on the specific portions and ingredients used.