

Delicious and Easy Bread Machine Recipes!

100% Whole Wheat Bread

Makes 1 loaf

Ingredients

16 slice bread (2 pounds)

- 1¼ cups lukewarm water
- 2 tablespoons vegetable oil or olive oil
- ¼ cup honey or maple syrup
- 1½ teaspoons table salt
- 3½ cups whole wheat flour
- ¼ cup sesame, sunflower, or flax seeds (optional)
- 1½ teaspoons bread machine yeast

12 slice bread (1½ pounds)

- 1 cup lukewarm water
- 1½ tablespoons vegetable oil or olive oil
- 3 tablespoons honey or maple syrup
- 1 teaspoon table salt
- 2⅔ cups whole wheat flour
- 3 tablespoons sesame, sunflower, or flax seeds (optional)
- 1 teaspoon bread machine yeast

Directions

1. Choose the size of loaf you would like to make and measure your ingredients.
2. Add the ingredients to the bread pan in the order listed above.
3. Place the pan in the bread machine and close the lid.
4. Turn on the bread maker. Select the Whole Wheat/Wholegrain setting, then the loaf size, and finally the crust color. Start the cycle.
5. When the cycle is finished, and the bread is baked, carefully remove the pan from the machine. Use a potholder as the handle will be very hot. Let rest for a few minutes.
6. Remove the bread from the pan and allow to cool on a wire rack for at least 10 minutes before slicing.

Nutrition per slice

Calories 147, fat 5.8 g, carbs 22.1 g, sodium 138 mg, protein 3.4 g

Classic Sourdough Bread

Makes 1 loaf

Ingredients

Sourdough Starter

- 2 cups lukewarm water
- 2 cups all-purpose flour
- 2½ teaspoons bread machine yeast

16 slice bread (2 pounds)

- 2⅔ tablespoons lukewarm water
- 2⅔ cups sourdough starter
- 2⅔ tablespoons unsalted butter, melted
- 2⅔ teaspoons sugar
- 2 teaspoons salt
- 3⅓ cups white bread flour
- 2 teaspoons bread machine yeast

12 slice bread (1½ pounds)

- 2 tablespoons lukewarm water
- 2 cups sourdough starter
- 2 tablespoons unsalted butter, melted
- 2 teaspoons sugar
- 1½ teaspoons salt
- 2½ cups white bread flour
- 1½ teaspoons bread machine yeast

Directions

Starter

1. Add the water, flour, and yeast to a medium-size non-metallic bowl. Mix well until no lumps are visible.
2. Cover the bowl loosely and leave it in a warm area of your kitchen for 5–8 days. Do not place in a fridge or under direct sunlight.
3. Stir the mixture several times every day. Always put the cover back on the bowl afterward.
4. The starter is ready to use when it appears bubbly and has a sour smell.

Sourdough Bread

1. Choose the size of loaf you would like to make and measure your ingredients.
2. Add the ingredients to the bread pan in the order listed above.
3. Place the pan in the bread machine and close the lid.
4. Turn on the bread maker. Select the White/Basic setting, then the loaf size, and finally the crust color. Start the cycle.

5. When the cycle is finished and the bread is baked, carefully remove the pan from the machine. Use a potholder as the handle will be very hot. Let rest for a few minutes.
6. Remove the bread from the pan and allow to cool on a wire rack for at least 10 minutes before slicing.

Nutrition per slice

Calories 158, fat 2.3 g, carbs 28 g, sodium 311 mg, protein 4.5 g

Potato Honey Bread

Makes 1 loaf

Ingredients

16 slice bread (2 pounds)

- 1 cup lukewarm water
- $\frac{2}{3}$ cup finely mashed potatoes, at room temperature
- 1 egg, at room temperature
- $\frac{1}{2}$ cup unsalted butter, melted
- $2\frac{2}{3}$ tablespoons honey
- $1\frac{1}{3}$ teaspoons table salt
- 4 cups white bread flour
- $2\frac{1}{4}$ teaspoons bread machine yeast

12 slice bread (1½ pounds)

- $\frac{3}{4}$ cup lukewarm water
- $\frac{1}{2}$ cup finely mashed potatoes, at room temperature
- 1 egg, at room temperature
- $\frac{1}{4}$ cup unsalted butter, melted
- 2 tablespoons honey
- 1 teaspoon table salt
- 3 cups white bread flour
- 2 teaspoons bread machine yeast

Directions

1. Choose the size of loaf you would like to make and measure your ingredients.
2. Add the ingredients to the bread pan in the order listed above.
3. Place the pan in the bread machine and close the lid.
4. Turn on the bread maker. Select the White/Basic setting, then the loaf size, and finally the crust color. Start the cycle.
5. When the cycle is finished and the bread is baked, carefully remove the pan from the machine. Use a potholder as the handle will be very hot. Let rest for a few minutes.
6. Remove the bread from the pan and allow to cool on a wire rack for at least 10 minutes before slicing.

Nutrition per slice

Calories 174, fat 4.8 g, carbs 28 g, sodium 262 mg, protein 4.3 g

Dry Fruit Cinnamon Bread

Makes 1 loaf

Ingredients

16 slice bread (2 pounds)

- 1 $\frac{2}{3}$ cups lukewarm milk
- $\frac{1}{3}$ cup unsalted butter, melted
- $\frac{2}{3}$ teaspoon pure vanilla extract
- $\frac{1}{4}$ teaspoon pure almond extract
- $\frac{1}{3}$ cup light brown sugar
- 1 $\frac{1}{3}$ teaspoons table salt
- 2 teaspoons ground cinnamon
- 4 cups white bread flour
- 1 $\frac{2}{3}$ teaspoons bread machine yeast
- $\frac{2}{3}$ cup dried mixed fruit
- $\frac{2}{3}$ cup golden raisins, chopped

12 slice bread (1 $\frac{1}{2}$ pounds)

- 1 $\frac{1}{4}$ cups lukewarm milk
- $\frac{1}{4}$ cup unsalted butter, melted
- $\frac{1}{2}$ teaspoon pure vanilla extract
- $\frac{1}{4}$ teaspoon pure almond extract
- 3 tablespoons light brown sugar
- 1 teaspoon table salt
- 2 teaspoons ground cinnamon
- 3 cups white bread flour
- 1 teaspoon bread machine yeast
- $\frac{1}{2}$ cup dried mixed fruit
- $\frac{1}{2}$ cup golden raisins, chopped

Directions

1. Choose the size of loaf you would like to make and measure your ingredients.
2. Add all of the ingredients except for the mixed fruit and raisins to the bread pan in the order listed above.
3. Place the pan in the bread machine and close the lid.
4. Turn on the bread maker. Select the *White/Basic* or *Fruit/Nut* (if your machine has this setting) setting, then the loaf size, and finally the crust color. Start the cycle.
5. When the machine signals to add ingredients, add the mixed fruit and raisins. (Some machines have a fruit/nut hopper where you can add the mixed fruit and raisins when you start the machine. The machine will automatically add them to the dough during the baking process.)

6. When the cycle is finished and the bread is baked, carefully remove the pan from the machine. Use a potholder as the handle will be very hot. Let rest for a few minutes.
7. Remove the bread from the pan and allow to cool on a wire rack for at least 10 minutes before slicing.

Nutrition per slice

Calories 193, fat 4.7 g, carbs 29.3 g, sodium 226 mg, protein 5 g

Beer Pizza Dough

Makes 1 dough

Ingredients

16 pizza slices (2 pounds)

- 1⅓ cups beer, at room temperature
- ¼ cup olive oil
- 1⅓ tablespoons sugar
- 1⅓ teaspoons table salt
- 4 cups white bread flour or all-purpose flour
- 2 teaspoons bread machine yeast

12 pizza slices (1½ pounds)

- 1 cup beer, at room temperature
- 3 tablespoons olive oil
- 1 tablespoon sugar
- 1 teaspoon table salt
- 3 cups white bread flour or all-purpose flour
- 1½ teaspoons bread machine yeast

Directions

1. Choose the size of dough you would like to make and measure your ingredients.
2. Add the ingredients to the bread pan in the order listed above.
3. Place the pan in the bread machine and close the lid.
4. Turn on the bread maker. Select the Dough setting and then the dough size. Start the machine.
5. When the cycle is finished, carefully remove the dough from the pan.
6. Place the dough on a lightly floured surface and roll to make a pizza crust of your desired thickness. Set aside for 10–15 minutes.
7. Top with your favorite pizza sauce, toppings, cheese, etc.
8. Bake in an oven at 400°F or 204°C for 15–20 minutes or until the edges turn lightly golden.

Nutrition per slice

Calories 121, fat 3.1 g, carbs 21.2 g, sodium 146 mg, protein 3 g

****These recipes and more can be found in Louise Davidson's *Bread Machine Cookbook: Quick and Easy Bread Machine Recipes*. To get your copy, click on the cover or click [here](#).**

