

Delicious and Easy Bread Machine Recipes!

Baguette Style French Bread

Makes 2 loaves

Ingredients

2 baguettes of 1-pound each

Ingredients for bread machine

- 1 $\frac{2}{3}$ cups water, lukewarm between 80 and 90°F
- 1 teaspoon table salt
- 4 $\frac{2}{3}$ cups white bread flour
- 2 $\frac{2}{3}$ teaspoons bread machine yeast or rapid rise yeast

2 baguettes of $\frac{3}{4}$ -pound each

Ingredients for bread machine

- 1 $\frac{1}{4}$ cups water, lukewarm between 80 and 90°F
- $\frac{3}{4}$ teaspoon table salt
- 3 $\frac{1}{2}$ cups white bread flour
- 2 teaspoons bread machine yeast or rapid rise yeast

Other Ingredients

- Cornmeal
- Olive oil
- 1 egg white
- 1 tablespoon water

Directions

1. Choose the size of crusty bread you would like to make and measure your ingredients.
2. Add the ingredients for the bread machine to the bread pan in the order listed above.
3. Place the pan in the bread machine and close the lid. Turn on the bread maker. Select the dough/manual setting.
4. When the dough cycle is completed, remove the pan and lay the dough on a floured working surface.
5. Knead the dough a few times and add flour if needed so the dough is not too sticky to handle. Cut the dough in half and form a ball with each half.
6. Grease a baking sheet with olive oil. Dust lightly with cornmeal.
7. Preheat the oven to 375° and place the oven rack in the middle position.
8. With a rolling pin dusted with flour, roll one of the dough balls into a 12-inch by 9 -inch rectangle for the 2 pounds bread size or a 10-inch by 8-inch rectangle for the 1 $\frac{1}{2}$ pound bread size. Starting on the longer side, roll the dough tightly. Pinch the ends and the seam with your fingers to seal. Roll the dough in a back in forth movement to make it into a nice French baguette shape.
9. Repeat the process with the second dough ball.
10. Place loaves of bread onto the baking sheet with the seams down and brush with some olive oil with enough space in between them to rise. Dust top of both loaves with a little bit of cornmeal. Cover with a clean kitchen towel and place in a warm area with any air draught. Let rise for 10 to 15 minutes, or until loaves doubled in size.
11. Mix the egg white and 1 tablespoon of water and lightly brush over both loaves of bread.
12. Place in the oven and bake for 20 minutes. Remove from oven and brush with remaining egg wash on top of both loaves of bread. Place back into the oven taking care of turning around the baking sheet. Bake for another 5 to 10 minutes or until the baguettes are golden brown. Let rest on a wired rack for 5-10 minutes before serving.

Nutrition per slice (about 32 g.)

Calories 87, fat 0.8 g, carbs 16.5 g, sodium 192 mg, protein 3.4 g

Rye Bread

Makes 1 loaf

Ingredients

16 slice bread (2 pounds)

- 1 $\frac{2}{3}$ cups lukewarm water
- $\frac{1}{4}$ cup + 4 teaspoons Dijon mustard
- 2 tablespoons unsalted butter, melted
- 4 teaspoons sugar
- 1 teaspoon table salt
- 2 cups rye flour
- 2 $\frac{2}{3}$ cups white bread flour
- 1 $\frac{1}{2}$ teaspoons bread machine yeast

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

- 1 $\frac{1}{4}$ cups lukewarm water
- $\frac{1}{4}$ cup Dijon mustard
- 1 $\frac{1}{2}$ tablespoons unsalted butter, melted
- 1 tablespoon sugar
- $\frac{3}{4}$ teaspoon table salt
- 1 $\frac{1}{2}$ cups rye flour
- 2 cups white bread flour
- 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 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 153, fat 2.1 g, carbs 24.8 g, sodium 256 mg, protein 5.2 g

Garlic Parsley Bread

Makes 1 loaf

Ingredients

16 slice bread (2 pounds)

- 1½ cups almond or coconut milk
- ¼ cup flax meal
- 12 tablespoons warm water
- 4 tablespoon butter
- 3 tablespoons maple syrup
- 3 teaspoon apple cider vinegar
- ¼ cup parsley, loosely chopped
- 10–12 cloves garlic, minced
- 1 teaspoon table salt
- ¾ cups brown rice flour
- ½ cup corn starch
- ¼ cup potato starch
- 3 teaspoons xanthan gum
- 2 tablespoons garlic powder
- 2 tablespoons onion powder
- 2 teaspoons bread machine yeast

12 slice bread (1½ pounds)

- 1¼ cups almond or coconut milk
- 3 tablespoons flax meal
- ½ cup + 1 tablespoon warm water
- 3 tablespoons butter
- 2¼ tablespoons maple syrup
- 2¼ teaspoons apple cider vinegar
- 3 tablespoons parsley, loosely chopped
- 8–9 cloves garlic, minced
- ¾ teaspoon table salt
- 6 tablespoons + 2 teaspoons brown rice flour
- ⅓ cup corn starch
- 3 tablespoons potato starch
- 2 teaspoons xanthan gum
- 1½ tablespoons garlic powder
- 1½ tablespoons onion powder
- 1½ teaspoons bread machine yeast

Directions

1. Combine the water and flax meal in a bowl; set aside for 5–10 minutes to mix well.
2. Choose the size of loaf you would like to make and measure your ingredients.
3. Add the ingredients to the bread pan in the order listed above, including the flax meal.
4. Place the pan in the bread machine and close the lid.
5. Turn on the bread maker. Select the White/Basic or Gluten-Free (if your machine has this setting) setting, then the loaf size, and finally the crust color. Start the cycle.
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 4.8 g, carbs 31.4 g, sodium 201 mg, protein 3.4 g

Walnut Banana Bread

Makes 1 loaf

Ingredients

16 slice bread (2 pounds)

- ½ cup lukewarm water
- 3 tablespoons canola oil
- 1 teaspoon apple cider vinegar
- 2 eggs, beaten
- 2 small banana, mashed
- 1 teaspoon table salt
- ¾ cup brown rice flour
- ¾ cup white rice flour
- ¾ cup amaranth flour
- ½ cup corn starch
- 1 tablespoon xanthan gum
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 2 teaspoons bread machine yeast
- 1 cup walnuts, chopped

12 slice bread (1½ pounds)

- ⅓ cup lukewarm water
- 2 tablespoons canola oil
- ¾ teaspoon apple cider vinegar
- 2 eggs, beaten
- 1½ small bananas, mashed
- ¾ teaspoon table salt
- ½ cup brown rice flour
- ½ cup white rice flour
- ½ cup amaranth flour
- ⅓ cup corn starch
- ¾ tablespoon xanthan gum
- ¾ teaspoon cinnamon
- ⅓ teaspoon nutmeg
- 1½ teaspoons bread machine yeast
- ¾ cup walnuts, chopped

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 Quick/Rapid 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 193, fat 8.3 g, carbs 24.4 g, sodium 172 mg, protein 4.2 g

Blueberry Honey Bread

Makes 1 loaf

Ingredients

16 slice bread (2 pounds)

- 1 cup plain yogurt
- $\frac{2}{3}$ cup lukewarm water
- $\frac{1}{4}$ cup honey
- 4 teaspoons unsalted butter, melted
- 2 teaspoons table salt
- $1\frac{1}{2}$ teaspoons lime zest
- $\frac{2}{3}$ teaspoon lemon extract
- 4 cups white bread flour
- $2\frac{1}{4}$ teaspoons bread machine yeast
- $1\frac{1}{3}$ cups dried blueberries

12 slice bread (1½ pounds)

- $\frac{3}{4}$ cup plain yogurt
- $\frac{1}{2}$ cup lukewarm water
- 3 tablespoons honey
- 1 tablespoon unsalted butter, melted
- $1\frac{1}{2}$ teaspoons table salt
- 1 teaspoon lime zest
- $\frac{1}{2}$ teaspoon lemon extract
- 3 cups white bread flour
- $2\frac{1}{4}$ teaspoons bread machine yeast
- 1 cup dried blueberries

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 blueberries 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 blueberries. (Some machines have a fruit/nut hopper where you can add the blueberries 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 153, fat 2.3 g, carbs 28.7 g, sodium 286 mg, protein 5 g

Cheddar Bacon Bread

Makes 1 loaf

Ingredients

16 slice bread (2 pounds)

- $\frac{2}{3}$ cup lukewarm milk
- 2 teaspoons unsalted butter, melted
- 2 tablespoons honey
- 2 teaspoons table salt
- $\frac{2}{3}$ cup green chilies, chopped
- $\frac{2}{3}$ cup grated Cheddar cheese
- $\frac{2}{3}$ cup cooked bacon, chopped
- 4 cups white bread flour
- $2\frac{1}{2}$ teaspoons bread machine yeast

12 slice bread (1½ pounds)

- $\frac{1}{2}$ cup lukewarm milk
- $1\frac{1}{2}$ teaspoons unsalted butter, melted
- $1\frac{1}{2}$ tablespoons honey
- $1\frac{1}{2}$ teaspoons table salt
- $\frac{1}{2}$ cup green chilies, chopped
- $\frac{1}{2}$ cup grated Cheddar cheese
- $\frac{1}{2}$ cup cooked bacon, chopped
- 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 172, fat 3.8 g, carbs 36.4 g, sodium 234 mg, protein 6.2 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](#).**

