

BREAD MACHINE & OVEN COOKBOOK

180

Perfect Recipes for Home Baking
Knead in the Bread Maker and Bake in the Oven

Amber Carwile

Bread Machine & Oven Cookbook

**180 Perfect Recipes for Home Baking
Knead in the Bread Maker and Bake in the
Oven**

Amber Carwile



CONTENTS

SO, LET'S START!

Meet Your New Bread Machine

It's That Simple

What Else Can It Do?

What Ingredients Can You Use?

Fragrant Bread Machine Loaves

Basic Sweet Bread Recipe

Carrot Bread

Zucchini Bread

Raisin Bread

Chocolate Bread

Honey Almond Bread

Orange Bread

Lemon Bread

Icing Glaze

Chocolate Banana Bread

Sweet Bread

Ginger Prune Bread

Marzipan Bread

Coconut Bread

Lemon Fruit Bread

Egg Liqueur Bread

Banana Bread

Basic Sweet Yeast Bread

Apricot Prune Bread

Citrus Bread

Poppy Seed Roll

Fruit Bread

Marzipan Cherry Bread

Coconut Milk Bread

Liqueur Apple Pie

Honey Nut Bread

Tasty Savory Pies

Spinach Salmon Pie

Tomato Quiche

Mexican Vegetable Tart

Pear Cheese Quiche

Leek Quiche

[*Asparagus Ham Quiche*](#)

[*Meat Quiche*](#)

[*Chicken Quiche*](#)

[*Onion Quiche*](#)

[*Cabbage Apple Quiche*](#)

[*Prosciutto Pear Quiche*](#)

[*Anchovy Olive Quiche*](#)

[*Pumpkin Quiche*](#)

[*Veggie Quiche*](#)

[*Greek Gyro*](#)

[*Whole-Grain Zucchini Quiche*](#)

[*Whole-Grain Ham Quiche*](#)

[*Whole-Grain Sheep Cheese Quiche*](#)

[*Whole Grain Onion Quiche*](#)

[***Sweet Oven Tarts & Pies***](#)

[*Grated Blueberry Pie*](#)

[*Pineapple Pie*](#)

[*Grated Plum Pie*](#)

[*Pear Curd Pie*](#)

[*Almond Pie*](#)

[Cherry Cream Pie](#)

[Peach Vanilla Pie](#)

[Curd Cream Pie](#)

[Crumble Cream Pie](#)

[Crumble Pie Mixtures](#)

[Cherry Cinnamon Pie](#)

[Cream Cherry Pie](#)

[Apple Nut Pie](#)

[Crumble Tangerine Pie](#)

[Apricot Pie](#)

[Apricot Nut Sponge Pie](#)

[Blueberry Pie](#)

[Whole Grain Plum Pie](#)

[Peach Rhubarb Pie](#)

[Cream Pie](#)

[Apple Marzipan Pie](#)

[Honey Nut Pie](#)

[Apple Cream Pie](#)

[Buns, Bagels & Baguettes](#)

[Tiny Buns for a Party](#)

[*Mini SandWiches*](#)

[*Sun Buns*](#)

[*Onion Buns*](#)

[*Cottage Cheese Buns*](#)

[*Olive Buns*](#)

[*Bacon Buns*](#)

[*Lemon Buns*](#)

[*Whole-Grain Buns*](#)

[*Milk Buns*](#)

[*Fig Rosemary Buns*](#)

[*Curry Buns*](#)

[*Cheese Buns*](#)

[*Basil Buns*](#)

[*Mint Buns*](#)

[*Ciabatta Buns*](#)

[*Chili Buns*](#)

[*Salami Buns*](#)

[*Bagels*](#)

[*Healthy Whole-Grain Bagels*](#)

[*Sesame Savory Bagels*](#)

[*Poppy Seed Savory Bagels*](#)

Cumin Savory Bagels

Herb Savory Bagels

Chili Savory Bagels

Onion Bagels

Cheese Bagels

Bagel with Salmon

Apricot Bagels

Fruit Bagels

Citrus Bagels

Raisin Bagels

Coconut Bagels

Nut Bagels

Chocolate Bagels

Mini Baguettes

Light Mini Baguettes

Dark Mini Baguettes

Onion Mini Baguettes

Spice Mini Baguettes

Snack Buns

Tasty Soda Pastry

[Irish Soda Buns](#)
[Feta Ramson Rolls](#)
[Zucchini Flatbread](#)
[Ham Cheese Flatbread](#)
[Poppy Seed Rolls](#)
[Sausage Rolls](#)
[Cheese Buns](#)
[Olive Rolls](#)
[Tomato Rolls](#)
[Arugula Ham Rolls](#)
[Ham Cheese Rolls](#)
[Salami Cheese Rolls](#)
[Onion Rolls](#)
[Meat Roll](#)

[**Sweet Buns**](#)
[Basic Sweet Bun Recipe](#)
[Raisin Buns](#)
[Chocolate Buns](#)
[Coconut Buns](#)
[Sugar Buns](#)

[Fruit Buns](#)

[Brioche](#)

[Cheese Pear Brioche](#)

[Fruit Mini Buns](#)

[Nut Swirls](#)

[Muffins Golden Hive](#)

[Fruit Cakes](#)

[Apricot Vanilla Pies](#)

[Nut Log](#)

[berry Patties](#)

[Cottage Cheese Croissants](#)

[Fried Curd Donuts](#)

[Donuts](#)

[Fried Apple Swirls](#)

[Mediterranean Pastry](#)

[Mini Focaccia](#)

[Sheep Cheese Mini Focaccia](#)

[Ham Arugula Mini Focaccia](#)

[Tomato Mini Focaccia](#)

[Nut Pear Mini Focaccia](#)

Onion Anchovy Mini Focaccia
Cream Bacon Mini Focaccia

Bruschetta

Tuscan Bruschetta
Tuna Bruschetta
Tomato Bruschetta
Mushroom Bruschetta
Salmon Bruschetta
Zucchini Bruschetta
Trout Cream Bruschetta
Liver Bruschetta

Calzone

Spinach Calzone
Meat Calzone
Ham Cheese Calzone

Breadsticks

ParmeSan Breadsticks
Coconut Breadsticks

[Bacon Cheese Breadsticks](#)

[Tuna Breadsticks](#)

[Cheese Breadsticks](#)

[Red Breadsticks](#)

[Green Breadsticks](#)

[Carrot Breadsticks](#)

[Olive Breadsticks](#)

[Chili Breadsticks](#)

[Tomato Breadsticks](#)

[Salmon Breadsticks](#)

[Anchovy Breadsticks](#)

[Bread Crackers](#)

[Useful Tools](#)

[Something Interesting About Bread](#)

[Our Recommendations](#)



INTRODUCTION

Bread makers have always charmed me with their vast multipurpose capabilities, and so I've been striving to use them for cooking something more than mere bread! Their latest versions come with numerous programs and functions from the basics like BASIC, SWEET, DOUGH, and BAKING to the individual modes for cupcakes, French bread, jam, and unleavened and gluten-free breads. **There really are few limits for these excellent devices!**

My bread machine definitely takes pride in the kitchen. I often use it for the intended purpose and as a **dough kneading machine and an electric oven** of a kind. I love cooking experiments and adore the fragrance of fresh baked goods, which inspires me to unleash creativity in the unlimited creativity of new recipes.

I am the one who is always eager to try new approaches and ingredients, and in this book, I have collected the best out of many recipes

that I have tried myself. At least they are the best in the opinion of my friends and family, and I am sure you will find some to your taste: **breads, buns, cakes, tarts, and pies...** they are all easy-to-follow recipes I have collected on the pages of my book. **Now everyone can easily make fresh, fragrant baked goods on an everyday basis.**

Should you have just bought your first bread machine, take some time to read through its manual and first chapters of my book. After that, you can move on to the recipes. You won't need any exotic ingredients; I've kept everything very simple, so with minimal effort and time, you will get a real piece of culinary art.

Enjoy crusty and fragrant bread and pastry at your home!

SO, LET'S START!

MEET YOUR NEW BREAD MACHINE

Hot golden crescent rolls, freshly baked breakfast buns, fragrant cake for teatime, and delicious pie to go with your morning coffee — all of that can be cooked with a bread machine in mere minutes and with little effort on your part. Moreover, these tasty and healthy baked goods can be made with the simplest and common ingredients. The only special thing you'll need to add is **your love and creativity!**

- As for the routine and boring jobs like mixing, stirring, and baking, the bread machine will take care of them, leaving you the best and the most enjoyable part, i.e., **choosing the recipe and selecting the ingredients.** Isn't that a great way

to enjoy the unique smell and incredible taste of precisely the kind of baked goods you want?

Even if you are not good at using modern appliances, leave your worries behind, because bread machines have simple and user-friendly controls; using them is fun and easy! Along with making fresh bread, they can also make and knead any kind of dough, bake the ready-to-use dough, and even make some jam to go with the pastry! When you get to know this easy-to-use device, it will become a truly essential and irreplaceable help in your kitchen.

IT'S THAT SIMPLE

- Set the baking bucket into the machine.
- Fasten the dough blades.
- Add the ingredients, as shown in the manual for your machine.

- Close the lid.
- Turn on the machine.
- Select the required mode.
- Press START.
- When the program ends, take the dough or baked goods from the machine.
- Enjoy!

WHAT ELSE CAN IT DO?

Different bread machines may differ in their design, capacity, number of accessories, and programs available. When choosing your bread machine, think of your own preferences and needs: What will you do with the machine? Do you need any particular programs and additional modes, or is the basic functionality enough?

Bread machines can knead the dough, let it rest, bake a crunchy baguette, make sweet cupcakes or unleavened

bread, and much more.

WHAT INGREDIENTS CAN YOU USE?

Even the most refined baked goods require only a few essential ingredients. However, you need to follow some basic advice: when you put ingredients into a bread machine, **all the ingredients must be at room temperature.** And, be sure to measure all the components (even liquids!) very carefully.



FLOUR

Finer flours are used for fluffier and softer pastries, but the coarse flour types with higher kernel weight percent contain more vitamins, minerals, and bulk substances.

Wheat is rich in gluten and thus suits bread

baking best, but people also make flour from cereal and leguminous crops: rye, barley, oats, millet, rice, buckwheat, corn, peas, etc. Those flours contain very **little gluten** (which makes dough elastic and helps it keep its shape), and thus are rarely used on their own but often added to mixes with wheat flour.

WHOLE GRAIN

Whole grain flour contains all the valuable components of the groats, but unless freshly ground, it can lose its useful qualities.

BAKE MIXES

Along with specific flours, you can also use **ready-to-use bake mixes**: pale bread, baguettes, potato bread, ciabatta, etc. Each combination contains all the necessary ingredients, and all you must do is follow the instructions to put them into your bread machine and start the corresponding program.

YEAST

When making the dough, you can use **fresh or dry yeast**. The **fresh** one has a more pronounced yeast flavor and should be crumbled or dissolved into the water before adding to the bread machine. **Dry yeast** can be mixed merely with flour.

- 10 grams of dry yeast = 10.5 grams of fresh yeast (usually used for ½ kg of flour).

BAKING POWDER

The main component of baking powder is soda. When affected by high temperature and acid, it turns into carbon dioxide that loosens the dough. **Baking powder** is used for cooking short crusts, cupcakes, and cookies.

USE CORRECT RAISING AGENT

If you want your baked goods to be fluffy and puffy, it's essential to use a correct raising agent that suits your dough type.

If you use **yeast**, leaven, or other baking

ferments, they will act as biological raising agents.

Sometimes you mechanically make the dough rise, for example, when **whipping ingredients** for a sponge cake, layering puff pastry, or adding boiling water to choux pastry.

Baking powder is a chemical-raising agent. It is usually used in dough with a high sugar and fats content, like cupcake dough or short crust pastries. (Biological raising agents would fail with these kinds of dough.)

EGGS

Eggs sold in shops and markets can differ in their weight. If a recipe just says "eggs," it implies the **medium-sized** ones.

LIQUID INGREDIENTS

The baking dough is usually based on **water or milk**, but you can also use other liquids like **soft drinks, fruit or vegetable juices, yogurts, other dairy products**, etc.



REPLACING ALLERGENIC PRODUCTS

Many people have food intolerances and thus cannot consume **eggs, milk, nuts,** or yeast. When baking bread at home, you have the opportunity to replace such ingredients, but you need to remember that the substitutes may behave differently

from the original products. Follow the instructions and give yourself some time to gain the necessary skills and experience.

MILK

Cow milk makes dough fluffier and bigger in volume. Goods baked with such a dough are usually **soft, tender**, with **fine pore spaces**, and their crust is nicely blushed because the milk contains some sugar. Milk gives baked goods a more proficient taste and keeps them fresh for a longer time.

DAIRY PRODUCTS

Different dairy products can be used to make dough: **sour milk, kefir, cream, yogurt, buttermilk**, etc. Sour milk and yogurt appear when lactic acid bacteria in milk ferment the milk sugar, turning the liquid into a dense, finely-poured mass. When milk is fermented with a special yeast/bacterial fermentation starter of kefir grains, you get a sour, carbonated, slightly alcoholic beverage known as kefir or bulgaros. Buttermilk was originally the

name of the liquid left behind after churning butter out of cultured cream. Today the name is often used for some fermented dairy products, also known as “cultured buttermilk,” and can also be used in baking. Milk cream contains a lot of fats, which can improve the taste but will also increase the caloric content of the pastry.

These dairy products can be used as a dough basis and add their own peculiar hint to your baked foods.

GREASE

Cooking greases include **vegetable oils, margarine spreads, and animal fats**. The most common grease for baked foods is dairy butter: warm it so that it is soft and then add it to the dough to give your pastry a soft and dairy taste. If you strive for lower calorie intake, you can replace butter with some vegetable oil or margarine . They both will do the job quite well, but the taste of the final product will differ slightly.

- By the way, if the recipe requires some vegetable oil, try using some walnut or pumpkin oil to get a brighter and richer flavor.



SALT

It's hard to overestimate the importance of table salt in making the right dough. Leave it out, and delicious bread will turn plain and tasteless, and sweet pastries will lose their unique palate fullness.

The choice of salt won't affect the baking process, so you can freely select the flavor that salt will bring to your dish: **iodized or fluoridated; white, black, or pink; enriched with herbs or spices** — there

are plenty to choose from.

SUGAR

The most popular sugar for baking is mill white crystal sugar, also called “superior sugar.” Usually, the amount of sugar in the recipe is provided precisely for this type, so if you decide to replace it **with brown sugar, honey, maple syrup, malt extract, a black treacle, or diet sweeteners**, modify the amount according to their sweetness.

DIET SWEETENERS

Sweeteners are substances that provide for the sweet flavor but don’t contain any sucrose (the component that makes sugar sweet). They can be used for health reasons (for example, in people with diabetes), as a part of a low-carb or another diet, or just due to personal preferences. There are both **natural and artificial sweeteners**. You need to remember that each sweetener has its own level of sweetness.

HONEY

Honey is a natural food produced by bees and is famous for its medicinal and dietary properties and the unique flavors that it can give to baked goods. Professionals usually differentiate between blossom honey (made from flower nectars) and honeydew (made from sweet leaf juice). But most consumers instead pay attention to the thickness and color of the finished product.

Buckwheat, clover, eucalyptus, wildflower, orange blossom, and many other honey types can help make our pastries unique. To get lost in various options, remember a simple rule: the darker is honey, the more proficient, bitter, and richer taste it has.



DRIED AND CANDIED FRUIT, NUTS

Add some special hints to your pastries: **raisins, prunes, dried apricots, figs, dates, various nuts, sesame seeds, candied fruit, citrus zest**, etc. Such components are added to the dough at the end of kneading (after a special signal).

SPICES AND HERBS

Spices are seeds, fruits, roots, or bark; herbs are leaves, flowers, or stems of plants. They both are used to add a distinctive aroma and flavor to prepared foods.

The spices most commonly used in baked goods include: **nutmeg, mustard, pepper, star anise, cardamom, vanilla, cloves, saffron, cumin, ginger, cinnamon, and laurel leaves**. Some of the favorite baking herbs are **parsley, dill, celery, marjoram, rosemary, tarragon, basil, mint, lavender**, and many others.

It is always up to you what to add. For example, thyme, marjoram, and garlic will give your breads a bit of Mediterranean

flavor. Chili, cumin, and vanilla ideally suit Turkish delights. Ginger and cardamom will add unique Oriental notes.

BAKING TIPS

- Do not be afraid to add new ingredients to the recipe or replace them as you desire. Rely on your own tastes if you want to get the result that fully meets your preferences.
- Try out different freshly ground herbs and spices to acquire a unique aroma, additional flavor, and/or bright taste for your baking.
- Some recipes advise adding a smidgen of salt or a pinch of pepper. How much is that exactly? To measure one “smidgen” or one “pinch,” take an amount that you can pick up between the tip of your index finger and thumb.

FRAGRANT BREAD MACHINE LOAVES

Classical pan bread suits *any* meal. Here you can find traditional and refined recipes to your taste and cook your delicious bread with minimal time, effort, and amount of ingredients.

UTENSILS

- Bread maker
- Grater
- Pan
- Blender
- Rolling pin
- Baking dish
- Pastry brush
- Kitchen scale
- Sharp knife
- Bowl
- Saucepan

SWEET PANNED PIE FROM A BAKING POWDER RISEN DOUGH

To cook sweet and tasty panned bread from baking powder risen dough, use programs CAKE or SWEET on your bread machine. Usually, it will take 25 to 30 minutes for the machine to knead the dough and about 60 to 70 minutes to bake it.

The bread cooked in the machine can be a bit thicker and with a firmer bottom than the oven one. It happens because the heating coil is placed at the bottom of the device. However, this doesn't affect the taste of your bread.

BASIC SWEET BREAD RECIPE



Yield: 1½ pounds / 8 slices

Prep Time + Cook Time: 2 hours 10 minutes

Crust Type: LIGHT

Program: CAKE/SWEET

INGREDIENTS:

- 4 eggs
- 2/3 cup (150 g, 5¼ oz.) butter
- ¾ cup (150 g, 5.3 oz.) white sugar
- 1 Tbsp. vanilla sugar
- 3 cups (350 g) all-purpose flour,

well sifted

- 1 Tbsp. baking powder

After beeping:

- ½ cup (100 g) ground
nuts/candied almonds/spices

PROCESS

1. Add all of the ingredients to your bread machine (except nuts/spices), carefully following the instructions of the manufacturer.
2. Set the program of your bread machine to CAKE/SWEET and set the crust type to LIGHT.
3. Press START.
4. Once the machine beeps, add nuts/spices.
5. Wait until the cycle completes.
6. Set the bucket on a wet towel and let it cool down for 10 minutes. This way, it will be easier to get the cooked pastry out of the bucket. If this doesn't help, use a

wooden or plastic spatula.

7. Gently shake the bucket to remove the loaf.
8. Transfer to a cooling rack.
9. Cool down, and then glaze or sprinkle with powdered sugar.

NUTRITION FACTS (PER SERVING)

Calories 482; Total Fat 24.3 g, Saturated Fat 11 g, Cholesterol 123 mg, Sodium 143 mg, Total Carbohydrate 58.3 g, Dietary Fiber 2.9 g, Total Sugars 19.6 g, Protein 10.4 g, Vitamin D 18 mcg, Calcium 138 mg, Iron 3 mg, Potassium 366 mg

CARROT BREAD

Cover the prepared bread with icing sugar.



Yield: 1½ pounds / 8 slices

Prep Time + Cook Time: 2 hours 10 minutes

Crust Type: LIGHT

Program: CAKE/SWEET

INGREDIENTS:

- 4 eggs
- ¼ tsp. kosher salt
- ½ cup (100 g, 4 oz.) butter
- ½ cup (120 g, 4 oz.) sugar

- 1 Tbsp. vanilla sugar
- 2 tsp. cinnamon
- 3 cups (350 g, 13.50 oz.) all-purpose flour
- 1 Tbsp. baking powder
- ¼ cup (50 g) ground nuts
- ¾ cup (150 g) carrot, grated

PROCESS

1. Add all of the ingredients to your bread machine (except the carrot), carefully following the instructions of the manufacturer.
2. Set the program of your bread machine to CAKE/SWEET and set the crust type to LIGHT.
3. Press START.
4. Once the machine beeps, add a grated carrot.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket

out and let the loaf cool for 5 minutes.

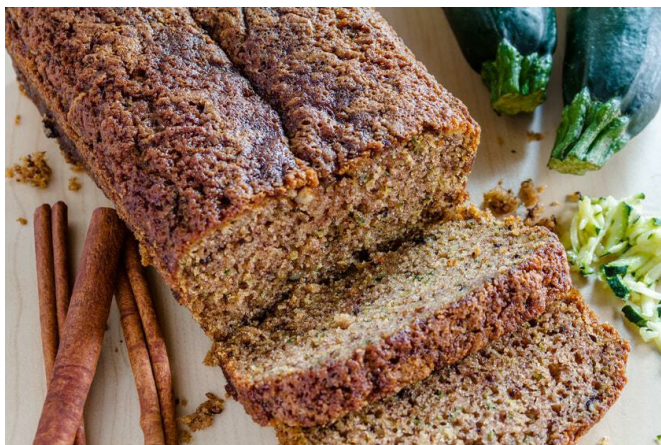
7. Gently shake the bucket to remove the loaf.
8. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 398; Total Fat 17.3 g, Saturated Fat 8.3 g, Cholesterol 112 mg, Sodium 202 mg, Total Carbohydrate 53 g, Dietary Fiber 2.9 g, Total Sugars 14 g, Protein 9.2 g, Vitamin D 16 mcg, Calcium 132 mg, Iron 3 mg, Potassium 381 mg

ZUCCHINI BREAD

Grated zucchini will make your bread really puffy.



Yield: 2½ pounds / 8 slices

Prep Time + Cook Time: 2 hours 10 minutes

Crust Type: LIGHT

Program: CAKE/SWEET

INGREDIENTS:

- 2 eggs
- ¼ tsp. salt
- 1 cup (200 ml) oil

- 1 cup (200 g) white sugar
- 1 Tbsp. vanilla sugar
- 2 tsp. cinnamon
- ½ cup (100 g) nuts, ground
- 3 cups (350 g) all-purpose flour, well sifted
- 1 Tbsp. baking powder
- 1¼ cup zucchini, grated

PROCESS

1. Add all of the ingredients to your bread machine (except the zucchini), carefully following the instructions of the manufacturer.
2. Set the program of your bread machine to CAKE/SWEET and set the crust type to LIGHT.
3. Press START.
4. Once the machine beeps, add zucchini.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket

out and let the loaf cool for 5 minutes.

7. Gently shake the bucket to remove the loaf.
8. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 556

Total Fat 31 g, Saturated Fat 4.3 g, Cholesterol 41 mg,
Sodium 179 mg, Total Carbohydrate 64.3 g, Dietary
Fiber 3.1 g, Total Sugars 26.5 g, Protein 8.6 g, Vitamin D
4 mcg, Calcium 114 mg, Iron 3 mg, Potassium 430 mg

RAISIN BREAD

How to choose raisins?

“Raisins” is a common name used for all types of dried grapes. The most suitable for baking are so-called “sultana,” seedless raisins. When choosing the right grapes, keep in mind that the smaller a raisin is, the richer flavor.



Yield: 2 pounds / 8 slices

Prep Time + Cook Time: 3 hours

Crust Type: LIGHT/MEDIUM
Program: BASIC/SWEET

INGREDIENTS:

- 1 egg
- 1 cup (250 ml, 8 oz.) milk
- ¼ cup (60 g, 2 oz.) butter
- ¼ cup (50 g, 1.78 oz.) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour/bread flour
- 1 Tbsp. instant yeast
- 1 tsp. salt
- ½ cup (100 g, 6 oz.) raisins

PROCESS

1. Add all of the ingredients to your bread machine (except raisins), carefully following the instructions of the manufacturer.
2. Set the bread machine program to BASIC/SWEET and set the crust type to LIGHT or MEDIUM.

3. Press START.
4. Once the machine beeps, add raisins.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf.
8. Transfer to a cooling rack, slice, and serve.

TIPS

Before using, soak the raisins in rum or fruit juice for 10-12 hours. The longer the raisins soak, the better they taste when baked.

NUTRITION FACTS (PER SERVING)

Calories 368; Total Fat 7.7 g, Saturated Fat 4.3 g, Cholesterol 38 mg, Sodium 358 mg, Total Carbohydrate 66 g, Dietary Fiber 2.5 g, Total Sugars 15.3 g, Protein 9.2 g, Vitamin D 6 mcg, Calcium 60 mg, Iron 3 mg, Potassium 218 mg

CHOCOLATE BREAD



Yield: 1½ pounds / 8 slices

Prep Time + Cook Time: 2 hours 10 minutes

Crust Type: LIGHT

Program: CAKE/SWEET

INGREDIENTS:

- 4 eggs
- ½ cup (100 g) butter
- ½ cup (100 g) sugar
- 1 Tbsp. vanilla sugar
- 2 ½ cup (300 g) all-purpose flour
- 1 Tbsp. baking powder

- ½ cup (100 g) chocolate drops

PROCESS

1. Add all of the ingredients to your bread machine (except chocolate drops), carefully following the instructions of the manufacturer.
2. Set the program of your bread machine to CAKE/SWEET and set the crust type to LIGHT.
3. Press START.
4. Once the machine beeps, add chocolate drops.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf.
8. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 386; Total Fat 16.7 g, Saturated Fat 10.4 g,

Cholesterol 109 mg, Sodium 112 mg, Total Carbohydrate 52.6 g, Dietary Fiber 1.1 g, Total Sugars 22.8 g, Protein 7.1 g, Vitamin D 20 mcg, Calcium 114 mg, Iron 2 mg, Potassium 262 mg

HONEY ALMOND BREAD

Before baking, brush some mixed egg onto the dough top and make 1-2 cm/1-inch-deep longitudinal cuts with a sharp knife.



Yield: 2 pounds / 8 slices
Prep Time + Cook Time: 3 hours
Crust Type: LIGHT/MEDIUM
Program: BASIC/SWEET

INGREDIENTS:

- 2 eggs
- 1 cup (250 ml, 8 oz.) milk
- ¼ cup (50 g, 2 oz.) butter

- 2 Tbsp. (30 g, 1 oz.) sugar
- 1 Tbsp. (30 g, 1 oz.) honey
- 4 cups (500 g, 18 oz.) all-purpose flour/bread flour
- 1 Tbsp. instant yeast
- 1 tsp. salt

Nuts:

- ¼ cup (50 g) almonds, chopped
- ½ cup (80 g) ground almonds

PROCESS

1. Add all of the ingredients to your bread machine (except almonds), carefully following the instructions of the manufacturer.
2. Set the bread machine program to BASIC/SWEET and set the crust type to LIGHT or MEDIUM.
3. Press START.
4. Once the machine beeps, add almonds.
5. Wait until the cycle completes.

6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf.
8. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 431

Total Fat 16.3 g, Saturated Fat 5.1 g, Cholesterol 59 mg, Sodium 364 mg, Total Carbohydrate 59.5 g, Dietary Fiber 4.1 g, Total Sugars 8.5 g, Protein 13 g, Vitamin D 8 mcg, Calcium 100 mg, Iron 4 mg, Potassium 253 mg

ORANGE BREAD



Yield: 1 pound / 8 slices

Prep Time + Cook Time: 2 hours 10 minutes

Crust Type: LIGHT

Program: CAKE/SWEET

INGREDIENTS:

- 4 eggs
- 4 Tbsp. orange juice
- ½ cup (100 g, 4 oz.) butter
- ½ cup (100 g, 3.55 oz.) sugar
- 1 Tbsp. vanilla sugar
- 2 ½ cups (300 g, 11.25 oz.) all-

purpose flour

- 1 Tbsp. baking powder
- ¼ cup (50 g) starch
- 2 Tbsp. orange zest
- 2 Tbsp. candied oranges

PROCESS

1. Add all of the ingredients to your bread machine (except the orange zest and candied oranges), carefully following the instructions of the manufacturer.
2. Set the program of your bread machine to CAKE/SWEET and set the crust type to LIGHT.
3. Press START.
4. Once the machine beeps, add orange zest and candied oranges.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the

loaf.

8. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 372; Total Fat 14.1 g, Saturated Fat 8 g, Cholesterol 112 mg, Sodium 118 mg, Total Carbohydrate 55.1 g, Dietary Fiber 1.3 g, Total Sugars 15.5 g, Protein 7 g, Vitamin D 16 mcg, Calcium 112 mg, Iron 3 mg, Potassium 283 mg

LEMON BREAD

Gourmet lemon bread with icing sugar.



Yield: 1 pound / 8 slices

Prep Time + Cook Time: 2 hours 10 minutes

Crust Type: LIGHT

Program: CAKE/SWEET

INGREDIENTS:

- 4 eggs
- 2 Tbsp. lemon juice
- ½ cup (100 g) butter
- ½ cup (100 g) sugar

- 1 Tbsp. vanilla sugar
- 2½ cups (300 g) all-purpose flour
- 1 Tbsp. baking powder
- 2 Tbsp. lemon zest, grated
- 2 Tbsp. candied lemon

PROCESS

1. Add all of the ingredients to your bread machine (except candied lemon), carefully following the instructions of the manufacturer.
2. Set the program of your bread machine to CAKE/SWEET and set the crust type to LIGHT.
3. Press START.
4. Once the machine beeps, add candied lemon.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the

loaf.

8. Transfer to a cooling rack, slice, and serve.

TIPS

When ready, lacquer the bread with the lemon-icing glaze. This will give it a refined, balanced taste.

NUTRITION FACTS (PER SERVING)

Calories 339; Total Fat 14.1 g, Saturated Fat 8.1 g, Cholesterol 112 mg, Sodium 116 mg, Total Carbohydrate 47.1 g, Dietary Fiber 1.2 g, Total Sugars 15.6 g, Protein 7 g, Vitamin D 16 mcg, Calcium 104 mg, Iron 2 mg, Potassium 274 mg

ICING GLAZE

1. Sift 1 cup (250 g) of powdered sugar and gradually, continuously stirring, pour it into warm water or milk until it turns into a thick semi-solid mixture.
2. Immediately spread the mixture over your warm cake icing spreads better!

TIPS

You can use red wine, egg liqueur, cherry juice, lemon juice, orange juice, and even food colors to play with the flavor and color of the icing.

CHOCOLATE BANANA BREAD

To make banana milk, mash 3 ripe bananas with a fork, add $\frac{3}{4}$ cup (180 ml, 6 oz.) of milk, and 1 tablespoon of sugar or honey; whip with a mixer.



Yield: 2 pounds / 8 slices
Prep Time + Cook Time: 3 hours
Crust Type: LIGHT/MEDIUM
Program: BASIC/SWEET

INGREDIENTS:

- 1 egg
- 1 cup (250 ml, 8 oz.) banana

milk/ whole milk

- 2 Tbsp. (50 g) chocolate nut cream
- 2 Tbsp. (50 g) sugar
- 4 cups (500 g, 18 oz.) bread flour/ all-purpose flour
- 1 Tbsp. instant yeast
- ¼ tsp. salt
- 1 Tbsp. cocoa
- 1/3 cup (50 g) chocolate (bitter/milk), chopped

PROCESS

1. Add all of the ingredients to your bread machine (except chocolate and cocoa), carefully following the instructions of the manufacturer.
2. Set the bread machine program to BASIC/SWEET and set the crust type to LIGHT or MEDIUM.
3. Press START.

4. Once the machine beeps, add chocolate and cocoa.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 339

Total Fat 5.4 g, Saturated Fat 2.9 g, Cholesterol 25 mg, Sodium 111 mg, Total Carbohydrate 62.3 g, Dietary Fiber 2.6 g, Total Sugars 9.7 g, Protein 9.8 g, Vitamin D 2 mcg, Calcium 78 mg, Iron 4 mg, Potassium 225 mg

SWEET BREAD



Yield: 1½ pounds / 8 slices

Prep Time + Cook Time: 2 hours 10 minutes

Crust Type: LIGHT

Program: CAKE/SWEET

INGREDIENTS:

- 4 eggs
- ¾ cup (150 g) butter
- ¾ cup (150 g) sugar
- 1 Tbsp. vanilla sugar
- 3 cups (350 g) all-purpose flour
- 1 Tbsp. baking powder

PROCESS

1. Add all of the ingredients to your bread machine, carefully following the instructions of the manufacturer.
2. Set the program of your bread machine to CAKE/SWEET and set the crust type to LIGHT.
3. Press START.
4. Wait until the cycle completes.
5. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
6. Gently shake the bucket to remove the loaf. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 427

Total Fat 19.9 g, Saturated Fat 11.7 g, Cholesterol 128 mg, Sodium 156 mg, Total Carbohydrate 55.6 g, Dietary Fiber 1.3 g, Total Sugars 19.1 g, Protein 7.8 g, Vitamin D 20 mcg, Calcium 105 mg, Iron 3 mg, Potassium 275 mg

GINGER PRUNE BREAD

The mix of ginger and prunes creates a magical aroma. Sauté grated ginger root on a dry frying pan before you add it to the dough.



Yield: 2½ pounds / 8 slices
Prep Time + Cook Time: 3 hours
Crust Type: LIGHT/MEDIUM
Program: BASIC/SWEET

INGREDIENTS:

- 2 eggs
- 1 cup (250 ml, 8 oz.) milk

- ¼ cup (60 g, 2 oz.) butter
- ¼ cup (50 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour/bread flour
- 1 Tbsp. instant yeast
- 1 tsp. salt
- 1 cup (150 g, 8 oz.) prunes, coarsely chopped
- 1 Tbsp. (10 g) fresh ginger, grated

PROCESS

1. Add all of the ingredients to your bread machine (except ginger and prunes), carefully following the instructions of the manufacturer.
2. Set the bread machine program to BASIC/SWEET and set the crust type to LIGHT or MEDIUM.
3. Press START.
4. Once the machine beeps, add ginger and prunes.

5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 387; Total Fat 8.3 g, Saturated Fat 4.5 g, Cholesterol 59 mg, Sodium 365 mg, Total Carbohydrate 69 g, Dietary Fiber 3.5 g, Total Sugars 15.1 g, Protein 10.1 g, Vitamin D 8 mcg, Calcium 66 mg, Iron 4 mg, Potassium 286 mg

MARZIPAN BREAD



Yield: 1½ pounds / 8 slices

Prep Time + Cook Time: 2 hours 10 minutes

Crust Type: LIGHT

Program: CAKE/SWEET

INGREDIENTS:

- 4 eggs
- ½ cup (120 g, 4 oz.) butter
- ¾ cup (150 g, 5.3 oz.) sugar
- 1 Tbsp. vanilla sugar
- 2 ½ cups (300 g, 11.25 oz.) all-purpose flour

- 1 Tbsp. baking powder
- ¼ cup (50 g) almond, ground
- ½ cup (80 g) marzipan, grated

PROCESS

1. Add all of the ingredients to your bread machine (except marzipan), carefully following the instructions of the manufacturer.
2. Set the program of your bread machine to CAKE/SWEET and set the crust type to LIGHT.
3. Press START.
4. Once the machine beeps, add marzipan.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 425; Total Fat 18.6 g, Saturated Fat 8.3 g, Cholesterol 112 mg, Sodium 115 mg, Total Carbohydrate 57.7 g, Dietary Fiber 2 g, Total Sugars 19.3 g, Protein 8.7 g, Vitamin D 16 mcg, Calcium 119 mg, Iron 3 mg, Potassium 310 mg

COCONUT BREAD

Coconut bread is a real heavenly delight! Sprinkle the top of the bread with coconut chips before baking.



Yield: 1½ pounds / 8 slices

Prep Time + Cook Time: 2 hours 10 minutes

Crust Type: LIGHT

Program: CAKE/SWEET

INGREDIENTS:

- 4 eggs
- ½ cup (100 g, 4 oz.) butter

- ½ cup (120 g, 4 oz.) sugar
- 1 Tbsp. vanilla sugar
- 2 ½ cups (300 g, 11.25 oz.) all-purpose flour
- 1 Tbsp. baking powder
- ¼ cup (50 g) coconut chips

PROCESS

1. Add all of the ingredients to your bread machine (except coconut chips), carefully following the instructions of the manufacturer.
2. Set the program of your bread machine to CAKE/SWEET and set the crust type to LIGHT.
3. Press START.
4. Once the machine beeps, add coconut chips.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.

7. Gently shake the bucket to remove the loaf. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 357; Total Fat 16.2 g, Saturated Fat 10.1 g, Cholesterol 112 mg, Sodium 115 mg, Total Carbohydrate 46.7 g, Dietary Fiber 1.5 g, Total Sugars 15.3 g, Protein 7.3 g, Vitamin D 16 mcg, Calcium 102 mg, Iron 3 mg, Potassium 265 mg

LEMON FRUIT BREAD



Yield: 2½ pounds / 8 slices
Prep Time + Cook Time: 3 hours
Crust Type: LIGHT/MEDIUM
Program: BASIC/SWEET

INGREDIENTS:

- 1 egg
- 1 cup (250 ml, 8 oz.) milk
- ¼ cup (60 g, 2 oz.) butter
- 1/3 cup (80 g) sugar
- 4 cups (500 g, 18 oz.) bread flour
- 1 Tbsp. instant yeast

- 1 tsp. salt
- ½ cup (100 g) candied lemons
- 1½ tsp. lemon zest, grated
- ½ cup (50 g) raisins
- ½ cup (50 g) pecan nuts

PROCESS

1. Add all of the ingredients to your bread machine (except fruits, zest, and nuts), carefully following the instructions of the manufacturer.
2. Set the bread machine program to BASIC/SWEET and set the crust type to LIGHT or MEDIUM.
3. Press START.
4. Once the machine beeps, add fruits, zest, and nuts.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the

loaf. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 438; Total Fat 10.6 g, Saturated Fat 4.9 g, Cholesterol 38 mg, Sodium 358 mg, Total Carbohydrate 76.7 g, Dietary Fiber 2.5 g, Total Sugars 23.1 g, Protein 10 g, Vitamin D 6 mcg, Calcium 60 mg, Iron 4 mg, Potassium 211 mg

EGG LIQUEUR BREAD

Serve the bread with cappuccino or latte. For a special hint, add a couple of Advocaat drops over the foam. Enjoy!

A refined fragrance of the bread and the egg liquor will add a festive mood to your meal!



Yield: 2 pounds / 8 slices

Prep Time + Cook Time: 2 hours 10 minutes

Crust Type: LIGHT

Program: CAKE/SWEET

INGREDIENTS:

- 3 eggs

- ½ cup (100 ml) egg liqueur
- ½ cup (100 g, 4 oz.) butter
- ½ cup (120 g, 4 oz.) sugar
- 1 Tbsp. vanilla sugar
- 2 ½ cups (300 g, 11.25 oz.) all-purpose flour
- 1 Tbsp. baking powder

PROCESS

1. Add all of the ingredients to your bread machine, carefully following the instructions of the manufacturer.
2. Set the program of your bread machine to CAKE/SWEET and set the crust type to LIGHT.
3. Press START.
4. Wait until the cycle completes.
5. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
6. Gently shake the bucket to remove the loaf. Transfer to a cooling rack, slice, and

serve.

NUTRITION FACTS (PER SERVING)

Calories 349; Total Fat 14.3 g, Saturated Fat 7.9 g, Cholesterol 92 mg, Sodium 107 mg, Total Carbohydrate 46.8 g, Dietary Fiber 1.1 g, Total Sugars 12.8 g, Protein 6.7 g, Vitamin D 14 mcg, Calcium 99 mg, Iron 2 mg, Potassium 257 mg

BANANA BREAD



Yield: 1½ pounds / 8 slices

Prep Time + Cook Time: 2 hours 10 minutes

Crust Type: LIGHT

Program: CAKE/SWEET

INGREDIENTS:

- 3 eggs
- ½ cup (100 g, 4 oz.) butter
- ½ cup (120 g, 4 oz.) sugar
- 1 Tbsp. vanilla sugar
- 1 tsp. lemon zest, grated
- 2 ½ cups (300 g, 11.25 oz.) all-

purpose flour

- 1 Tbsp. baking powder
- $\frac{3}{4}$ cup (150 g) banana, mashed up with a fork

PROCESS

1. Add all of the ingredients to your bread machine (except banana), carefully following the instructions of the manufacturer.
2. Set the program of your bread machine to CAKE/SWEET and set the crust type to LIGHT.
3. Press START.
4. Once the machine beeps, add mashed banana.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 333; Total Fat 13.6 g, Saturated Fat 7.9 g, Cholesterol 92 mg, Sodium 108 mg, Total Carbohydrate 47.7 g, Dietary Fiber 1.6 g, Total Sugars 15.1 g, Protein 6.4 g, Vitamin D 14 mcg, Calcium 101 mg, Iron 2 mg, Potassium 325 mg

BASIC SWEET YEAST BREAD



Yield: 2 pounds / 8 slices
Prep Time + Cook Time: 3 hours
Crust Type: LIGHT/MEDIUM
Program: BASIC/SWEET

INGREDIENTS:

- 1 egg
- ¼ cup (60 g, 2 oz.) butter
- 1/3 cup (50 g, 1.5 oz.) sugar
- 1 cup (250 ml) milk
- ½ tsp. salt
- 4 cups (500 g, 18 oz.) all-purpose

flour

- 1 Tbsp. active dry yeast

After beeping:

- Dried fruits/ground nuts

PROCESS

1. Add all of the ingredients to your bread machine (except fruits/ground nuts), carefully following the instructions of the manufacturer.
2. Set the bread machine program to BASIC/SWEET and set the crust type to LIGHT or MEDIUM.
3. Press START.
4. Once the machine beeps, add fruits/ground nuts.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf.

8. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 338; Total Fat 7.6 g, Saturated Fat 4.3 g, Cholesterol 38 mg, Sodium 213 mg, Total Carbohydrate 58.1 g, Dietary Fiber 2 g, Total Sugars 10 g, Protein 8.8 g, Vitamin D 6 mcg, Calcium 53 mg, Iron 3 mg, Potassium 124 mg

APRICOT PRUNE BREAD

You can add marzipan to the dough.



Yield: 2½ pounds / 8 slices
Prep Time + Cook Time: 3 hours
Crust Type: LIGHT/MEDIUM
Program: BASIC/SWEET

INGREDIENTS:

- 1 egg
- 4/5 cup (200 ml, 7 oz.) whole milk
- ¼ cup (50 ml, 2 oz.) apricot juice
- ¼ cup (60 g, 2 oz., ½ stick) butter

- 1/5 cup (50 g) sugar
- 4 cups (500 g, 18 oz.) bread flour
- 1 Tbsp. instant yeast
- ¼ tsp. salt
- 5/8 cup (80 g, 2.8 oz.) prunes, chopped
- 5/8 cup (80 g, 2.8 oz.) dried apricots, chopped

PROCESS

1. Add all of the ingredients to your bread machine (except apricots and prunes), carefully following the instructions of the manufacturer.
2. Set the bread machine program to BASIC/SWEET and set the crust type to LIGHT or MEDIUM.
3. Press START.
4. Once the machine beeps, add apricots and prunes.
5. Wait until the cycle completes.

6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 364; Total Fat 8.2 g, Saturated Fat 4.6 g, Cholesterol 39 mg, Sodium 137 mg, Total Carbohydrate 64 g, Dietary Fiber 2.9 g, Total Sugars 13.3 g, Protein 9 g, Vitamin D 16 mcg, Calcium 50 mg, Iron 3 mg, Potassium 246 mg

CITRUS BREAD

To cook sweet yeast-fermented bread, you can use BASIC or SWEET programs. Just put the ingredients into your bread machine, start the program, and soon your home will be filled with the fragrant aroma of freshly-baked bread. And the taste is just as good and even better! It makes an excellent treat that will grace any meal in a home-like atmosphere!



TIPS

Add to the dough 1 Tbsp. of *Grand Mariner* liqueur.

Yield: 2 pounds / 8 slices

Prep Time + Cook Time: 3 hours

Crust Type: LIGHT/MEDIUM

Program: BASIC/SWEET

INGREDIENTS:

- 1 egg
- 3 Tbsp. (40 g) butter
- 1/3 cup (50 g, 1.5 oz.) sugar
- 1 Tbsp. vanilla sugar
- ½ cup orange juice
- 2/3 cup (150 ml, 8 oz.) milk
- 1 tsp. salt
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1 Tbsp. instant yeast
- ¼ cup (50 g) candied oranges
- ¼ cup (50 g) candied lemon
- 2 tsp. lemon zest

- ¼ cup (50 g) almond, chopped

PROCESS

1. Add all of the ingredients to your bread machine (except candied fruits, zest, and almond), carefully following the instructions of the manufacturer.
2. Set the bread machine program to BASIC/SWEET and set the crust type to LIGHT or MEDIUM.
3. Press START.
4. Once the machine beeps, add candied fruits, lemon zest, and chopped almonds.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf.
8. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 404; Total Fat 9.1 g, Saturated Fat 3.5 g,

Cholesterol 34 mg, Sodium 345 mg, Total Carbohydrate 71.5 g, Dietary Fiber 2.9 g, Total Sugars 15.6 g, Protein 9.8 g, Vitamin D 5 mcg, Calcium 72 mg, Iron 4 mg, Potassium 195 mg

POPPY SEED ROLL



You can substitute the rum with lemon juice.

Yield: 1 roll / 8 slices

Prep Time + Cook Time: 3 hours

Crust Type: LIGHT/MEDIUM

Program: DOUGH+BAKE

INGREDIENTS:

For dough:

- 1 egg
- 1 cup (250 ml) water

- 2/3 cup (150 g, 5.3 oz.) butter
- ½ cup (70 g, 2.5 oz.) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1 Tbsp. instant yeast
- 1 tsp. salt

For the filling:

- 4 cups (500 g, 35.2 oz.) poppy seeds
- ½ cup (125 ml, 4 oz.) milk
- ¼ cup (50 g, 2 oz.) butter
- 1 tsp. cinnamon
- ¼ cup (50 g) hazelnuts, ground
- 1 egg

For garnish:

- 1 cup (200 g, 7.1 oz.) sugar powder
- 2 Tbsp. rum

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Dip poppy seeds in boiling water for 5 minutes. Then add butter, cinnamon, hazelnuts, and egg. Mix the ingredients together. Let it cool.
3. Roll out the dough to make a rectangle (5 cm, 2 inches).
4. Spread the poppy filling over the dough and roll it up.
5. Put the roll into the baking cup and place it in the bread maker. Leave for 30 minutes to rest and rise.
6. Turn on the BAKE mode and set the cooking time for 60 minutes.
7. Mix powdered sugar and rum for the icing.
8. Let the cooked roll slightly cool down, take it out of the cup, and immediately cover with the icing.

NUTRITION FACTS (PER SERVING)

Calories 943; Total Fat 54.1 g, Saturated Fat 16.8 g,

Cholesterol 96 mg, Sodium 474 mg, Total Carbohydrate 99 g, Dietary Fiber 9 g, Total Sugars 43.6 g, Protein 21.4 g, Vitamin D 18 mcg, Calcium 957 mg, Iron 10 mg, Potassium 609 mg

FRUIT BREAD

Fruit bread is really light, fluffy, and delicious, and there are so many healthy fruits in it!



Yield: 2 pounds / 8 slices
Prep Time + Cook Time: 3 hours
Crust Type: LIGHT/MEDIUM
Program: BASIC/SWEET

INGREDIENTS:

- 1 egg
- 1 cup (250 ml) milk
- 2 Tbsp. rum

- ¼ cup (60 g, 2 oz.) butter
- ¼ cup (50 g, 1.9 oz.) brown sugar
- 4 cups (500 g, 18 oz.) all-purpose flour/bread flour
- 1 Tbsp. instant yeast
- 1 tsp. salt

Fruits:

- ¼ cups (50 g) dried apricots, coarsely chopped
- ¼ cups (50 g) prunes, coarsely chopped
- ¼ cups (50 g) candied cherry, pitted
- ½ cups (100 g) seedless raisins
- ¼ cup (50 g) almonds, chopped

PROCESS

1. Add all of the ingredients to your bread machine (except fruits), carefully following the instructions of the

manufacturer.

2. Set the bread machine program to BASIC/SWEET and set the crust type to LIGHT or MEDIUM.
3. Press START.
4. Once the machine beeps, add fruits.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf.
8. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 441; Total Fat 10.9 g, Saturated Fat 4.6 g, Cholesterol 38 mg, Sodium 361 mg, Total Carbohydrate 74.9 g, Dietary Fiber 3.8 g, Total Sugars 20.3 g, Protein 10.8 g, Vitamin D 6 mcg, Calcium 84 mg, Iron 4 mg, Potassium 332 mg

MARZIPAN CHERRY BREAD

Sprinkle the bread with powdered sugar after cooling.



Yield: 2½ pounds / 8 slices
Prep Time + Cook Time: 3 hours
Crust Type: LIGHT/MEDIUM
Program: BASIC/SWEET

INGREDIENTS:

- 1 egg
- ¾ cup (180 ml, 6 oz.) milk
- 1 Tbsp. almond liqueur

- 4 Tbsp. orange juice
- ½ cup (100 g) ground almonds
- ¼ cup (60 g, 2 oz.) butter
- 1/3 cup (80 g, 2.5 oz.) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour/bread flour
- 1 Tbsp. instant yeast
- 1 tsp. salt
- ½ cup (150 g, 6 oz.) marzipan
- ½ cup (100 g) dried cherries, pitted

PROCESS

1. Add all of the ingredients to your bread machine (except marzipan and cherry), carefully following the instructions of the manufacturer.
2. Set the bread machine program to BASIC/SWEET and set the crust type to LIGHT or MEDIUM.
3. Press START.

4. Once the machine beeps, add marzipan and cherry.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf.
8. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 511; Total Fat 16.4 g, Saturated Fat 4.7 g, Cholesterol 38 mg, Sodium 355 mg, Total Carbohydrate 77.3 g, Dietary Fiber 3.9 g, Total Sugars 10.8 g, Protein 12.2 g, Vitamin D 6 mcg, Calcium 78 mg, Iron 4 mg, Potassium 240 mg

COCONUT MILK BREAD

To give your bread an even more refined taste, replace 1/5 cup (50 ml) of whole milk with coconut liqueur.



Yield: 2 pounds / 8 slices
Prep Time + Cook Time: 3 hours
Crust Type: LIGHT/MEDIUM
Program: BASIC/SWEET

INGREDIENTS:

- 1 egg
- ½ cup (100 ml, 4 oz.) milk
- ½ cup (120 ml, 4 oz.) coconut milk

- ¼ cup (50 g, 2 oz.) butter
- 2 Tbsp. (50 g) honey
- 4 cups (500 g, 18 oz.) all-purpose flour/bread flour
- 1 Tbsp. instant yeast
- 1 tsp. salt
- ½ cup (100 g, 6 oz.) coconut chips

PROCESS

1. Add all of the ingredients to your bread machine (except coconut chips), carefully following the manufacturer's instructions.
2. Set the bread machine program to BASIC/SWEET and set the crust type to LIGHT or MEDIUM.
3. Press START.
4. Once the machine beeps, add coconut chips.
5. Wait until the cycle completes.

6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf.
8. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 421; Total Fat 15.3 g, Saturated Fat 11.7 g, Cholesterol 37 mg, Sodium 350 mg, Total Carbohydrate 61.9 g, Dietary Fiber 3.2 g, Total Sugars 11.7 g, Protein 9.5 g, Vitamin D 6 mcg, Calcium 33 mg, Iron 4 mg, Potassium 157 mg

LIQUEUR APPLE PIE

This pie is not intended for children, but adults will love it.



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 egg
- 1 cup (250 ml, 8 oz.) whole milk
- $\frac{1}{4}$ cup (60 g, 2 oz., $\frac{1}{2}$ stick)

butter

- 2 Tbsp. (50 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1 Tbsp. instant yeast
- $\frac{1}{4}$ tsp. salt

For cream:

- $\frac{7}{8}$ cup (200 ml, 7 oz.) milk
- 2 Tbsp. starch
- 2 Tbsp. (50 g) sugar
- 2 eggs
- $\frac{1}{2}$ cup (100 ml) egg liqueur

For filling:

- 2.2 pounds (1 kg) fresh apples
- 2 Tbsp. lemon juice

For garnish:

- $1\frac{1}{2}$ cups (100 g) almond, flaked
- $\frac{1}{5}$ cup egg liqueur

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. To make the cream, combine milk, starch, and sugar. Keep stirring and bring it to a boil. Remove from heat and cool slightly.
3. Stir in some egg liqueur and 2 yolks.
4. Wash and peel the apples. Cut them into slices, and then sprinkle them with lemon juice.
5. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
6. Evenly spread the cream over the dough and cover with apple slices in an overlapping manner.
7. Leave the pie in a warm place for 30 minutes to rest and rise.
8. Preheat the oven to 350 degrees F (180 degrees C).

9. Bake until golden brown (about 25-30 minutes).
10. For garnish, slightly roast almonds on a dry frying pan. Sprinkle them over the cake when it is still warm.
11. Sprinkle the pie with 1/5 cup (50 ml) of egg liqueur before serving.

NUTRITION FACTS (PER SERVING)

Calories 429; Total Fat 14.2 g, Saturated Fat 4.8 g, Cholesterol 67 mg, Sodium 132 mg, Total Carbohydrate 62.1 g, Dietary Fiber 3.4 g, Total Sugars 15.4 g, Protein 11.6 g, Vitamin D 26 mcg, Calcium 96 mg, Iron 3 mg, Potassium 263 mg

HONEY NUT BREAD

The cheese & honey cake with candied nuts is so tasty that your guests will eat it literally to the last crumb.

Before baking, brush some mixed eggs onto the bread top, and then sprinkle with crushed candied nuts.



Yield: 2 pounds / 8 slices
Prep Time + Cook Time: 3 hours
Crust Type: LIGHT/MEDIUM
Program: BASIC/SWEET

INGREDIENTS:

- 2 eggs

- 2/3 cup (150 g, 5.3 oz.) cottage cheese
- ½ cup (100 ml, 3.55 oz.) milk
- ¼ cup (60 g, 2 oz.) butter
- 2 Tbsp. (60 g) honey
- 4 cups (500 g, 18 oz.) all-purpose flour/bread flour
- 1 Tbsp. instant yeast
- 1 tsp. salt
- ¾ cup (100 g) candied nuts, chopped

PROCESS

1. Add all of the ingredients to your bread machine (except nuts), carefully following the manufacturer's instructions.
2. Set the bread machine program to BASIC/SWEET and set the crust type to LIGHT or MEDIUM.
3. Press START.

4. Once the machine beeps, add nuts.
5. Wait until the cycle completes.
6. Once the loaf is ready, take the bucket out and let the loaf cool for 5 minutes.
7. Gently shake the bucket to remove the loaf.
8. Transfer to a cooling rack, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 422; Total Fat 13.9 g, Saturated Fat 5.2 g, Cholesterol 59 mg, Sodium 450 mg, Total Carbohydrate 59.8 g, Dietary Fiber 2.8 g, Total Sugars 8.8 g, Protein 13.7 g, Vitamin D 8 mcg, Calcium 62 mg, Iron 4 mg, Potassium 143 mg

TASTY SAVORY PIES

Vegetables, fish, and meat pies are always welcome on the table, whether it is a family dinner, having friends over, a birthday party, or a picnic. I will surprise you with a variety of recipes.

BAKING A SAVORY YEAST-FERMENTED TART IN THE OVEN.

Savory tarts are always delicious — no wonder that almost all nations have their traditional one: Italian pizza, Alsatian flammkuchen (which translates as "pie baked in flames"), Mexican taco corn tortillas, Indian chapatti flatbreads, or Chinese spring rolls. They all are about rich, nutritious toppings on a piece of dough. Our book is full of wonderful tart recipes. All you have to do is knead the dough in the bread machine and put it in the oven. The ingredients in the recipes are provided for a standard rectangular baking

sheet or two circular cups.

UTENSILS

- Bread maker
- Grater
- Pan
- Blender
- Rolling pin
- Baking dish
- Kitchen scale
- Sharp knife
- Bowl
- Saucepan

SPINACH SALMON PIE



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt
- 1 package active dry yeast

For filling:

- 1.1 pounds (500 g) salmon fillet
- 2.2 pounds (1 kg) leaf spinach
- 1/3 cup (50 g) pine nuts
- 1 onion
- 2 garlic cloves
- pepper
- salt

For fill:

- 4 eggs
- ½ cup grated parmesan cheese
- 1 pinch salt
- 1 2/3 cups (400 ml) cream
- 1 lemon, zest, and juice
- 1 Tbsp. mustard
- pepper

For breading:

- ¼ cup (50 g) butter, softened
- ½ bunch of dills

- 1 cup (120 g, 4 oz.) breadcrumbs

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Roast pine nuts with chopped onion and garlic. Add chopped spinach leaves. When the mixture has reduced in volume, season it with salt and pepper. Cool the mixture down and strain the liquid.
3. Rinse the salmon fillet, let it drip dry, and cut into small pieces.
4. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
5. Spread the spinach filling over the dough surface, and put the salmon on top of that.
6. For the topping: stir eggs with dairy cream, season with salt, pepper, lemon zest, lemon juice, and mustard. Add

grated cheese and pour over the cake.

7. Leave in a warm place for 20 minutes to rest and rise.
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake the pie for 10 minutes.
10. For the coating: rinse the dill, let it dry, finely chop, and mix with butter and breadcrumbs. Evenly spread the coating over the cake surface.
11. Bake the pie for 20 minutes more.

NUTRITION FACTS (PER SERVING)

Calories 499; Total Fat 21.6 g, Saturated Fat 6.7 g, Cholesterol 108 mg, Sodium 566 mg, Total Carbohydrate 54 g, Dietary Fiber 9.6 g, Total Sugars 2.7 g, Protein 26.1 g, Vitamin D 9 mcg, Calcium 251 mg, Iron 5 mg, Potassium 610 mg

TOMATO QUICHE

To make dried tomatoes softer and remove excess salt, soak them in water and drain to dry in a colander right before use.



Servings: 8

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For sponge:

- 4/5 cup (200 ml) milk
- 1/3 cup (80 ml) water

- 2 cups (250 g) whole grain flour
- 2 tsp. (5 g) fresh yeast

For dough:

- 2 Tbsp. (40 g) honey
- ¼ cup (60 g, ½ stick) butter
- 2 cups (250 g, 8 oz.) all-purpose flour
- 2 ½ Tbsp. (25 g) fresh yeast
- ¼ tsp. salt

After beeping:

- 1 cup (100 g) sun-dried tomatoes, chopped

For filling:

- 0.9 pounds (400 g) fresh tomatoes

For fill:

- 1 cup (100 g, 3 oz.) parmesan cheese
- ½ cup (50 g) Gouda cheese

- 1¼ cups (300 g) sour cream
- 2 eggs
- pizza spicy mix
- pepper
- salt

PROCESS

1. Put all ingredients for the bread starter into the bread machine and start the program DOUGH. When the components have mixed well, stop the program. Let the dough rest and rise for 30 minutes.
2. Then add the dough ingredients. Set DOUGH mode again. Let the dough rest and rise for 45 minutes.
3. Wash tomatoes and cut them into thin slices.
4. Combine all the ingredients for the fill.
5. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with

oiled parchment paper.

6. Cover with tomato slices and pour filling over the dough.
7. Let the pie rest and rise in a warm place for 30 minutes.
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake until golden brown (about 25-30 minutes).

NUTRITION FACTS (PER SERVING)

Calories 485; Total Fat 22.3 g, Saturated Fat 13 g, Cholesterol 99 mg, Sodium 415 mg, Total Carbohydrate 57.2 g, Dietary Fiber 9 g, Total Sugars 7.5 g, Protein 19.9 g, Vitamin D 8 mcg, Calcium 274 mg, Iron 4 mg, Potassium 542 mg

MEXICAN VEGETABLE TART

To make the dough hotter and spicier, double the amount of chili paste and add 4 Tbsp. of finely chopped chili peppers.



Servings: 10

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil

- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt
- 1 package active dry yeast
- 1 tsp. ground chili pepper

For filling:

- 1 Tbsp. mustard
- 2 cups corn grains, boiled
- 2 cups canned beans
- ½ pound (200 g) cherry tomatoes
- 2 Tbsp. chili paste/sauce
- 1¾ cups (200 ml) sour cream
- 2 cups (200 g, 6 oz.) parmesan cheese, grated

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Wash tomatoes and dice them small. Add corn, beans, chili paste, and mustard. Stir the mixture.

3. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
4. Brush the dough surface with sour cream, evenly spread the filling, and then sprinkle with grated cheese.
5. Leave in a warm place for 30 minutes to rest and rise.
6. Preheat the oven to 400 degrees F (200 degrees C).
7. Bake the tart for 25-30 minutes (until golden brown).
8. Let the pie cool down. Slice, serve, and enjoy!

NUTRITION FACTS (PER SERVING)

Calories 355; Total Fat 13.7 g, Saturated Fat 5.8 g, Cholesterol 22 mg, Sodium 266 mg, Total Carbohydrate 47.3 g, Dietary Fiber 7.9 g, Total Sugars 2.8 g, Protein 15.5 g, Vitamin D 0 mcg, Calcium 236 mg, Iron 3 mg, Potassium 352 mg

PEAR CHEESE QUICHE



Servings: 8

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt
- 1 package active dry yeast

For filling:

- 5 pears
- 5 Tbsp. lemon juice
- 1¾ cup (400 g) Gorgonzola cheese
- 1 1/3 cup (300 g) cottage cheese
- 4 Tbsp. apple cider vinegar
- 2 eggs
- ground nutmeg, garlic cloves
- pepper, salt

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Peel the pears and cut them into halves. Remove the cores, and then sprinkle the pears with lemon juice. Put them in a saucepan, cover with boiling water, cover with a lid, and cook for 5 minutes on low heat. Take the pears out and let them drain to dry.
3. In another bowl, mash gorgonzola with

a fork, add full-fat cottage cheese, and then season with salt, pepper, and nutmeg. Stir in the eggs.

4. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
5. Cut the pear halves into thin slices and evenly lay them onto the dough surface. Spread the cheese mixture over the pears.
6. Leave in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake the tart for 25-30 minutes (until golden brown).
9. Slice, serve, and enjoy!

NUTRITION FACTS (PER SERVING)

Calories 559; Total Fat 22.6 g, Saturated Fat 11.2 g, Cholesterol 91 mg, Sodium 873 mg, Total Carbohydrate 70.4 g, Dietary Fiber 13.5 g, Total Sugars 13.4 g, Protein 26.9 g, Vitamin D 4 mcg, Calcium 300 mg, Iron 3 mg, Potassium 485 mg

LEEK QUICHE



Servings: 10

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. oil
- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt

- 1 package active dry yeast

For filling:

- 1.65 pounds (750 g) leek

For fill:

- 1¼ cup (150 g) soft sheep cheese
- 1¾ cup (400 ml) cream
- 4 eggs
- nutmeg
- pepper, salt

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. For the topping, wash the leeks, cut each leaf into halves lengthwise, and chop them into pieces (about 1 cm). Put the leeks into salted boiling water and cook for 2 minutes. Drain the leeks, rinse with cold water, and let them drain dry.
3. Grate the sheep cheese and then mix with whipped cream and eggs. Add

onion, and then season with salt, pepper, and nutmeg.

4. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
5. Evenly spread the leek filling over the dough.
6. Leave in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake the tart for 25-30 minutes (until golden brown).
9. Let the pie cool down. Slice, serve, and enjoy!

NUTRITION FACTS (PER SERVING)

Calories 324; Total Fat 10.2 g, Saturated Fat 3.4 g, Cholesterol 85 mg, Sodium 219 mg, Total Carbohydrate 48.5 g, Dietary Fiber 7.6 g, Total Sugars 4.1 g, Protein 13.6 g, Vitamin D 6 mcg, Calcium 154 mg, Iron 4 mg, Potassium 397 mg

ASPARAGUS HAM QUICHE

The taste of asparagus will be brighter if you add some salt, sugar, and lemon juice to boiling water.



Servings: 8

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil

- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt
- 1 package active dry yeast

For filling:

- 2½ pounds (1 kg) asparagus
- 1 leek stem
- 1½ cup (360 ml) cream
- 12 asparagus pods
- 2 egg yolks
- 3 Tbsp. capers
- 2 cups (200 g) parmesan cheese
- Pepper, salt

For garnish:

- 10 slices ham

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Wash and peel the asparagus, cut it into

1½-inch (3-4 cm) pieces. Leave in boiling salted water for 5 minutes, and then drain the water.

3. Wash the leeks, cut the white parts into small dices, and slice the green stem.
4. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
5. Stir dairy cream and egg yolks, add the white leek pieces, and season with salt and pepper. Spread the mixture over the dough.
6. Evenly spread asparagus, leek, and capers over the top and cover with grated cheese.
7. Leave in a warm place for 30 minutes to rest and rise.
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake the tart for 25-30 minutes (until golden brown).

10. Garnish the hot tart with ham slices and serve immediately.

NUTRITION FACTS (PER SERVING)

Calories 469; Total Fat 18.2 g, Saturated Fat 7.3 g, Cholesterol 97 mg, Sodium 807 mg, Total Carbohydrate 56.3 g, Dietary Fiber 11.5 g, Total Sugars 4 g, Protein 27 g, Vitamin D 5 mcg, Calcium 309 mg, Iron 6 mg, Potassium 688 mg

MEAT QUICHE



Servings: 8

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. oil
- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt
- 1 package active dry yeast

After beeping:

- 2 Tbsp. sesame seeds

For filling:

- 1.1 pounds (500 g) ground meat
- 1 onion
- 2 bell peppers, finely chopped
- 6 tomatoes cherry
- 1 cup (250 ml) cream
- 1½ cup (150 g) parmesan, grated
- 2 Tbsp. mustard
- 2 Tbsp. ketchup
- spices for pizza
- pepper, salt

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Season ground meat with salt, pepper, and herb flavors, and then fry with chopped onion. Add dairy cream, mustard, and ketchup.

3. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
4. Evenly spread the ground meat over the dough. Put tomatoes and bell peppers on the top. Cover with grated cheese.
5. Leave in a warm place for 30 minutes to rest and rise.
6. Preheat the oven to 400 degrees F (200 degrees C).
7. Bake the tart for 25-30 minutes (until golden brown).
8. Let the pie cool down. Slice, serve, and enjoy!

NUTRITION FACTS (PER SERVING)

Calories 509; Total Fat 21.3 g, Saturated Fat 7.8 g, Cholesterol 64 mg, Sodium 275 mg, Total Carbohydrate 54.4 g, Dietary Fiber 9.4 g, Total Sugars 4.7 g, Protein 30.1 g, Vitamin D 0 mcg, Calcium 252 mg, Iron 5 mg, Potassium 400 mg

CHICKEN QUICHE

Add a little curry to the cake — it will give it a delicate, exotic flavor. Garnish the cake with fresh herbs before serving.



Servings: 8

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil

- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt
- 1 package active dry yeast

For filling:

- 1.1 pounds (500 g) chicken breast
- ¼ cup (50 g) sugar
- 2 cups (240 g) cranberries
- 2 red onions, chopped
- 4 leek stalks, cut into circles
- 1¾ cup (400 ml) cream
- 1½ cup (150 g) parmesan, grated
- 3 Tbsp. olive oil
- pepper

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Boil the chicken until cooked (for about

20 minutes over low heat). Remove the bones, and cut the meat into slices.

3. Melt sugar in a frying pan, add washed cranberries, and stew for 3 minutes.
4. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
5. Cover the dough with the cream.
6. Evenly spread meat, cranberries, onion, and leek over the dough.
7. Sprinkle with grated cheese, oil, and pepper.
8. Leave in a warm place for 30 minutes to rest and rise.
9. Preheat the oven to 400 degrees F (200 degrees C).
10. Bake the tart for 25-30 minutes (until golden brown).

NUTRITION FACTS (PER SERVING)

Calories 540; Total Fat 19.7 g, Saturated Fat 5.8 g, Cholesterol 61 mg, Sodium 233 mg, Total Carbohydrate

65.5 g, Dietary Fiber 10.3 g, Total Sugars 11.3 g, Protein
29.5 g, Vitamin D 0 mcg, Calcium 240 mg, Iron 4 mg,
Potassium 688 mg

ONION QUICHE

Slab bacon and onion tarts are traditionally served with a glass of wine. The cake will acquire a unique, savory flavor if you sprinkle it with two kinds of cheese: Emmental and sheep cheese.



Servings: 8

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt
- 1 package active dry yeast

For filling:

- 1 cup (225 g, 8 oz.) bacon, finely chopped
- 2 onions, finely chopped
- 2 cups (200 g) parmesan, grated

For fill:

- 3 eggs
- 1¾ cup (400 ml) whipped cream
- Salt, pepper

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. For the fill, mix eggs, whipped cream,

bacon, onion, salt, and pepper.

3. Take the dough out of the bread maker, roll it out evenly, and then place it (forming a board) on a baking sheet covered with oiled parchment paper.
4. Cover the dough with the fill, and then sprinkle with cheese.
5. Sprinkle with grated cheese, oil, and pepper.
6. Leave in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake the tart for 25-30 minutes (until golden brown).
9. Let the pie cool down. Slice, serve, and enjoy!

NUTRITION FACTS (PER SERVING)

Calories 675; Total Fat 40.9 g, Saturated Fat 18.7 g, Cholesterol 166 mg, Sodium 927 mg, Total Carbohydrate 51.2 g, Dietary Fiber 8.4 g, Total Sugars 1.6 g, Protein 30.8 g, Vitamin D 6 mcg, Calcium 298 mg, Iron 3 mg, Potassium 541 mg

CABBAGE APPLE QUICHE

You can replace the raw smoked ham with smoked or boiled pork. Cut it into dice 1x1 inch (2x2 cm) and stew with the fatback and savoy cabbage.



Servings: 8

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water

- 3 Tbsp. olive oil
- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt
- 1 package active dry yeast

After beeping:

- 1 Tbsp. cumin

For filling:

- 1 head savoy cabbage
- ¾ cup (150 g) bacon, sliced
- 2 apples
- 4 Tbsp. butter
- 4 Tbsp. apple cider vinegar
- 1 tsp. cumin
- grounded paprika
- pepper, salt

For fill:

- 4 eggs
- 1¼ cup (300 ml) cream

- 1¼ cup (300 ml) milk

For garnish:

- 1 bunch parsley
- 10 slices raw ham

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Clean and finely chop the savoy cabbage.
3. Roast fatback slices in a buttered frying pan. Add the cabbage, and then season with salt, pepper, paprika, cumin.
4. Add the vinegar and simmer in a closed saucepan for 5 minutes. Let it cool thoroughly, and then add the peeled and sliced apples.
5. For the fill, mix milk, eggs, and whipped cream.
6. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with

oiled parchment paper.

7. Evenly spread the filling over the dough and pour with fill.
8. Leave in a warm place for 30 minutes to rest and rise.
9. Preheat the oven to 400 degrees F (200 degrees C).
10. Bake the tart for 25-30 minutes (until golden brown).
11. Garnish the hot tart with roasted smoked ham slices and parsley.

NUTRITION FACTS (PER SERVING)

Calories 595; Total Fat 28.2 g, Saturated Fat 10.5 g, Cholesterol 147 mg, Sodium 1086 mg, Total Carbohydrate 63.8 g, Dietary Fiber 12 g, Total Sugars 11.5 g, Protein 27.5 g, Vitamin D 12 mcg, Calcium 148 mg, Iron 5 mg, Potassium 780 mg

PROSCIUTTO PEAR QUICHE



Servings: 8

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (240 ml) water
- ½ cup (120 ml) buttermilk
- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt
- 1 package active dry yeast

For filling:

- 4 pears
- 2 Tbsp. butter
- 1 tsp. ground chili
- 1 tsp. honey
- 2 cups (200 g) Roquefort cheese, grated
- Salt, pepper

For fill:

- 2 cups (500 ml) yogurt
- 1¼ cup (300 ml) mayonnaise
- ½ cup (50 g) parmesan cheese
- 1 Tbsp. mustard
- 10 slices Prosciutto di Parma ham

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. To make the topping, wash and peel the pears, cut them into strips, and then roast

them in a buttered frying pan with chili pepper, honey, salt, and black pepper. Let the mixture cool down.

3. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
4. Evenly spread the pear filling and cover with Roquefort cheese. Cover with slices of ham.
5. Leave in a warm place for 30 minutes to rest and rise.
6. Preheat the oven to 400 degrees F (200 degrees C).
7. For the fill, combine yogurt, mayonnaise, parmesan, and mustard. Cover the quiche.
8. Bake the tart for 25-30 minutes (until golden brown).
9. Let the pie cool down.

NUTRITION FACTS (PER SERVING)

Calories 720; Total Fat 32.7 g, Saturated Fat 12.9 g,

Cholesterol 80 mg, Sodium 1616 mg, Total Carbohydrate 77.9 g, Dietary Fiber 11.3 g, Total Sugars 19 g, Protein 32.8 g, Vitamin D 2 mcg, Calcium 403 mg, Iron 3 mg, Potassium 606 mg

ANCHOVY OLIVE QUICHE

BAKING SAVORY WHOLE MEAL PIES IN AN OVEN

When talking about wholegrain meals, people often use such words as "gray," "clumpy," and "plain." However, ultimately, it can be the opposite. Savory whole-grain yeast-fermented cakes are among the most delicious types of healthy baked goods that fully reveal the intense taste of whole-grain flour.

The use of pre-ferment, also known as "bread starter," is a time-proven method to keep the valuable properties of the dough and make your pies stay fluffy and fresh for a long time.



Servings: 8

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) water
- 1/5 cup (50 ml) milk
- 2 Tbsp. olive oil
- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt
- 1 package active dry yeast

For filling:

- 1 cup (100 g) anchovy fillets, canned
- 2/3 cup (120 g) black olives
- 3 garlic cloves
- 2 tsp. oregano

For tomato sauce:

- 2½ (1 kg) tomatoes
- 2 onions
- 4 Tbsp. olive oil
- pepper
- salt

For garnish:

- basil

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. To make the tomato sauce, treat the tomatoes with boiling water, then peel and finely chop them. Finely chop the

onion and lightly fry in olive oil. Add tomato slices, salt, and pepper. Simmer until all the liquid has evaporated.

3. Add canned anchovy fillets to the sauce.
4. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
5. Evenly spread the tomato sauce over the dough. Put the olives and minced garlic on top. Sprinkle with oregano.
6. Leave in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake the tart for 25-30 minutes (until golden brown).
9. Garnish with basil.

NUTRITION FACTS (PER SERVING)

Calories 388; Total Fat 15 g, Saturated Fat 2.3 g, Cholesterol 11 mg, Sodium 677 mg, Total Carbohydrate 55 g, Dietary Fiber 10.6 g, Total Sugars 5 g, Protein 14.4 g, Vitamin D 0 mcg, Calcium 99 mg, Iron 4 mg, Potassium 691 mg

PUMPKIN QUICHE



Servings: 8

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. pumpkin seed oil
- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt

- 1 package active dry yeast

After beeping:

- 2 Tbsp. pumpkin seeds

For filling:

- 1.3 pounds (600 g) pumpkin
- 2 onions
- 2 garlic cloves
- olive oil
- 2 tsp. sugar
- 1 cup (240 ml) chicken broth
- 2 tsp. oregano
- 2 cups (200 g) parmesan cheese, grated
- Salt, pepper

For garnish:

- 10 slices Prosciutto di Parma ham
- 1 cup arugula
- 5 Tbsp. olive oil

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Peel and seed the pumpkin, then cut it into small dices.
3. Chop the onions and garlic, and then fry in olive oil along with pumpkin and sugar.
4. Pour chicken broth into the mixture and simmer for several minutes.
5. Slightly beat the mixture in a blender, but don't mash it into too small pieces. Season to taste with salt and pepper; then add oregano.
6. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
7. Evenly spread the pumpkin filling and cover with parmesan cheese.
8. Leave in a warm place for 30 minutes to rest and rise.

9. Preheat the oven to 400 degrees F (200 degrees C).
10. Bake the tart for 25-30 minutes (until golden brown).
11. For garnish, lay slices of Parma ham and rocket leaves on the top of your tart. Sprinkle with olive oil and serve immediately.

NUTRITION FACTS (PER SERVING)

Calories 549; Total Fat 24.7 g, Saturated Fat 8.2 g, Cholesterol 49 mg, Sodium 1089 mg, Total Carbohydrate 57.3 g, Dietary Fiber 10.9 g, Total Sugars 5.1 g, Protein 30.6 g, Vitamin D 0 mcg, Calcium 284 mg, Iron 4 mg, Potassium 528 mg

VEGGIE QUICHE

With this vegetarian pie, even a dedicated meat-eater won't long for meat.



Servings: 8

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil

- 3½ cups (500 g, 15¾ oz.) whole grain flour
- 2 Tbsp. fennel seeds
- ¼ tsp. salt
- 1 package active dry yeast

For filling:

- 1½ pounds (700 g) cherry tomatoes, thinly sliced
- 2 bell peppers, thinly sliced
- 2 zucchinis, thinly sliced
- 12 asparagus pods
- 2 cups (500 g) pickled artichokes
- 2 garlic cloves
- 5 Tbsp. olive oil
- 2 cups (200 g) mozzarella cheese
- 1 basil bunch

PROCESS

1. Knead the dough in a bread machine.
Let it rest for 45 minutes.

2. Blanch the asparagus pods in boiling water for 3-5 minutes.
3. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
4. Evenly spread filling over the dough, and then sprinkle with olive oil.
5. Leave in a warm place for 30 minutes to rest and rise.
6. Preheat the oven to 400 degrees F (200 degrees C).
7. Bake the tart for 25-30 minutes (until golden brown).

NUTRITION FACTS (PER SERVING)

Calories 436; Total Fat 17.2 g, Saturated Fat 3 g, Cholesterol 4 mg, Sodium 133 mg, Total Carbohydrate 63.3 g, Dietary Fiber 15.3 g, Total Sugars 6.2 g, Protein 16 g, Vitamin D 0 mcg, Calcium 87 mg, Iron 4 mg, Potassium 1037 mg

GREEK GYRO

Greek gyros are spicy, crisp, and extremely tasty! To give even more savory flavor to your gyro meat, add some grated garlic to the topping and sprinkle with an extra portion of grated hard cheese (1½ cups / 150 g) just before baking.



Servings: 8

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 2 Tbsp. olive oil
- 3½ cups (500 g, 15¾ oz.) whole grain flour
- ¼ tsp. salt
- 1 package active dry yeast

After beeping:

- 1 tsp. oregano

For filling:

- 1.1 pounds (500 g) pork
- 2 onions
- ½ cup (60 g) fresh chili pepper
- 1 2/3 cup (200 g) Feta cheese
- 8 cherry tomatoes

For fill:

- 1½ (360 ml) cream
- Pepper, salt

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Cut the pork into small thin slices and slightly roast it in a frying pan. Be careful not to overcook it.
3. Peel and thinly slice the onions. Chop fresh chili peppers into fine pieces.
4. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
5. Season the dairy cream with salt and pepper, and evenly spread it over the dough. Cover with roast pork, onion rings, tomatoes, and chili peppers. Sprinkle with diced feta cheese.
6. Leave in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake the tart for 25-30 minutes (until golden brown).

NUTRITION FACTS (PER SERVING)

Calories 459; Total Fat 14.7 g, Saturated Fat 6.5 g, Cholesterol 75 mg, Sodium 412 mg, Total Carbohydrate 55.8 g, Dietary Fiber 10.6 g, Total Sugars 6.3 g, Protein 30.2 g, Vitamin D 0 mcg, Calcium 171 mg, Iron 4 mg, Potassium 746 mg

WHOLE-GRAIN ZUCCHINI QUICHE

Make a little extra chutney sauce and use it to garnish the tart before serving. It will look very original and will give some additional flavor to the meal.



Servings: 8
Prep Time + Cook Time: 3 hours
Program: DOUGH

INGREDIENTS:

For sponge:

- 4/5 cup (200 ml) milk
- 1/3 cup (80 ml) water
- 2 cups (250 g) whole grain flour
- 2 tsp. (5 g) fresh yeast

For dough:

- 2 Tbsp. (40 g) honey
- ¼ cup (60 g, ½ stick) butter
- 2 cups (250 g, 8 oz.) whole-grain flour
- 2½ Tbsp. (25 g) fresh yeast
- ¼ tsp. salt

For filling:

- 2 zucchini
- 1½ cup (150 g) parmesan cheese, grated

For chutney sauce:

- 0.9 pound (400 g) zucchini, finely diced
- 1 onion, finely diced

- $\frac{3}{4}$ cup (100 g) dried apricots, finely diced
- $\frac{1}{4}$ cup (50 ml) vinegar
- $1\frac{1}{2}$ tsp. curry
- $\frac{1}{2}$ tsp. paprika
- $\frac{1}{2}$ tsp. chili powder
- 1 tsp. mustard
- $\frac{1}{8}$ tsp. ground ginger
- 1 pinch salt
- $1\frac{1}{2}$ Tbsp. gelatin

PROCESS

1. To make chutney sauce, finely dice zucchini, onions, and dried apricots.
2. Add all the other ingredients (except gelatin), mix well and simmer on low heat for 45 minutes. Add the gelatin and simmer for another 5 minutes. Let the sauce cool down.
3. Put all ingredients for the bread starter in the bread machine and start the

program DOUGH. When the components have mixed well, stop the program. Let the dough rest and rise for 30 minutes.

4. Then add the dough ingredients. Set to DOUGH mode again. Let the dough rest and rise for 45 minutes.
5. Finely slice the zucchini for the filling.
6. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
7. Evenly spread the chutney sauce over the dough, cover with zucchini slices, and then sprinkle with grated cheese on top.
8. Let the pie rest and rise in a warm place for 30 minutes.
9. Preheat the oven to 400 degrees F (200 degrees C).
10. Bake until golden brown (about 25-30 minutes).

NUTRITION FACTS (PER SERVING)

Calories 417; Total Fat 12.6 g, Saturated Fat 7.2 g, Cholesterol 32 mg, Sodium 258 mg, Total Carbohydrate 60 g, Dietary Fiber 10.7 g, Total Sugars 9.1 g, Protein 22.9 g, Vitamin D 4 mcg, Calcium 256 mg, Iron 4 mg, Potassium 698 mg

WHOLE-GRAIN HAM QUICHE

This whole-grain ham quiche looks like a salad on a pizza... why not?!



Servings: 8

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For sponge:

- 4/5 cup (200 ml) milk
- 1/3 cup (80 ml) water
- 2 cups (250 g) whole grain flour

- 2 tsp. (5 g) fresh yeast

For dough:

- 2 Tbsp. (40 g) honey
- ¼ cup (60 g, ½ stick) butter
- 2 cups (250 g, 8 oz.) whole-grain flour
- 2½ Tbsp. (25 g) fresh yeast
- ¼ tsp. salt

After beeping:

- 1 cup (100 g) sun-dried tomatoes, chopped

For tomato sauce:

- 1 cup (100 g) red onion, chopped
- 2 garlic cloves, chopped
- ¼ cup (50 ml) olive oil
- 1½ pounds (700 g) tomatoes
- ¼ cup (50 g) tomato paste
- 2 Tbsp. (30 g) butter
- 1 Tbsp. oregano, chopped

- 1 Tbsp. basil, chopped
- Pepper, salt

For hot filling:

- 1½ cup parmesan cheese, grated

For salad filling:

- 7 oz. (200 g) cherry tomatoes
- bunch of arugulas
- 2 garlic cloves
- 2 Tbsp. olive oil
- 10 slices Parma ham
- 7 oz. (200 g) mozzarella cheese, chopped
- Pepper, salt

PROCESS

1. Put all ingredients for the bread starter in the bread machine and start the program DOUGH. When the components have mixed well, stop the program. Let the dough rest and rise for 30 minutes.

2. Then add the dough ingredients. Set DOUGH mode again. Let the dough rest and rise for 45 minutes.
3. To make the tomato sauce, fry the onion and garlic in olive oil. Add diced tomatoes, tomato paste, salt, and pepper. Simmer on low heat for 30 minutes, and then add butter, basil, and oregano leaves. Simmer for another 2 minutes.
4. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
5. Evenly spread the tomato sauce over the dough, and then sprinkle with grated cheese.
6. Let the pie rest and rise in a warm place for 30 minutes.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake until golden brown (about 25-30 minutes).
9. To make the salad topping, cut the

cherry tomatoes into halves and mix them with arugula and mozzarella. Season with minced garlic, olive oil, salt, and pepper.

10. Cover the cooked tart with sliced ham, tomato, and arugula right before serving.

NUTRITION FACTS (PER SERVING)

Calories 583; Total Fat 28.6 g, Saturated Fat 12.3 g, Cholesterol 70 mg, Sodium 833 mg, Total Carbohydrate 62.9 g, Dietary Fiber 11.1 g, Total Sugars 10.3 g, Protein 26.4 g, Vitamin D 6 mcg, Calcium 266 mg, Iron 4 mg, Potassium 818 mg

WHOLE-GRAIN SHEEP CHEESE QUICHE



Servings: 8

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For sponge:

- 4/5 cup (200 ml) buttermilk
- 1/3 cup (80 ml) water
- 2 cups (250 g) whole grain flour
- 2 tsp. (5 g) fresh yeast

For dough:

- 2 Tbsp. (40 g) honey
- ¼ cup (60 g, ½ stick) butter
- 2 cups (250 g, 8 oz.) whole-grain flour
- 2½ Tbsp. (25 g) fresh yeast
- ¼ tsp. salt

After beeping:

- ½ cup (50 g) parmesan cheese, grated

For filling:

- 3 1/3 cups (400 g) soft sheep cheese
- ½ cup (120 ml) yogurt
- 2 eggs
- 1 bunch of parsley
- ½ cup (50 g) black olives
- cumin
- cayenne pepper
- ground black pepper, salt

PROCESS

1. Put all ingredients for the bread starter in the bread machine and start the program DOUGH. When the components have mixed well, stop the program. Let the dough rest and rise for 30 minutes.
2. Then add the dough ingredients. Set to DOUGH mode again. Let the dough rest and rise for 45 minutes.
3. For the filling, thoroughly mash the sheep cheese with a fork. In another bowl, stir the yogurt with eggs, and then add the mixture to the mashed cheese. Add chopped parsley, salt, and pepper.
4. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
5. Evenly spread the cheese filling over the dough and put olives on the top.
6. Let the pie rest and rise in a warm place for 30 minutes.

7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake until golden brown (about 25-30 minutes).
9. Add a pinch of love. Slice, serve, and enjoy!

NUTRITION FACTS (PER SERVING)

Calories 439; Total Fat 15.5 g, Saturated Fat 8.9 g, Cholesterol 108 mg, Sodium 768 mg, Total Carbohydrate 54.8 g, Dietary Fiber 8.8 g, Total Sugars 7.3 g, Protein 25 g, Vitamin D 8 mcg, Calcium 406 mg, Iron 4 mg, Potassium 489 mg

WHOLE GRAIN ONION QUICHE



Servings: 8

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For sponge:

- 1 cup (250 ml) buttermilk
- 2 cups (250 g) whole grain flour
- 2 tsp. (5 g) fresh yeast

For dough:

- 2 Tbsp. (40 g) honey
- ¼ cup (60 g, ½ stick) butter
- 2 cups (250 g, 8 oz.) whole-grain flour
- 2 ½ Tbsp. (25 g) fresh yeast
- ¼ tsp. salt

For filling:

- 12 oz. (350 g) leek
- 2 cups (200 g) bacon, sliced
- 2 Tbsp. olive oil

For fill:

- ¾ cup (100 g) sheep cheese
- 4/5 cup (200 ml) cream
- 2 eggs
- ground nutmeg
- 1 pinch salt, pepper

PROCESS

1. Put all ingredients for the bread starter in the bread machine and start the

program DOUGH.

2. When the components have mixed well, stop the program. Let the dough rest and rise for 30 minutes.
3. Then add the dough ingredients. Set to DOUGH mode again. Let the dough rest and rise for 45 minutes.
4. To make the topping, chop the leeks into strips and stew them in a saucepan with fatback slices and olive oil for 2-3 minutes. Let it cool down. Add the rest of the topping ingredients and season with salt and pepper.
5. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
6. Evenly spread the leek topping over the dough.
7. Let the pie rest and rise in a warm place for 30 minutes.
8. Preheat the oven to 400 degrees F (200 degrees C).

9. Bake until golden brown (about 25-30 minutes).

NUTRITION FACTS (PER SERVING)

Calories 546; Total Fat 25.1 g, Saturated Fat 10 g, Cholesterol 101 mg, Sodium 828 mg, Total Carbohydrate 59.8 g, Dietary Fiber 9.2 g, Total Sugars 8.2 g, Protein 25 g, Vitamin D 8 mcg, Calcium 164 mg, Iron 5 mg, Potassium 631 mg

SWEET OVEN TARTS & PIES

Try recipes from this book to make sweet cakes in the oven. The results will always get the chef's praise! Knead the dough in the bread maker, and then let yourself be creative with the shapes and fillings for your cakes. This way, you will get an extremely impressive result with minimal effort!

UTENSILS

- Bread machine
- Oven
- Grater
- Pan
- Blender
- Rolling pin
- Baking dish
- Pastry brush
- Kitchen scale

- Sharp knife
- Bowl

BAKING SWEET YEAST-FERMENTED CAKES IN AN OVEN

The fastest way to knead yeast-fermented dough is with the DOUGH mode of a bread machine. When the program is over, you can leave the dough in the machine to rest and rise. All you must do after that is to place the dough on a tray and choose the filling. This won't take long! The recipes in the book are provided for one baking tray or two standard circular baking cups.

GRATED BLUEBERRY PIE

Homemade grated cranberry pie will not leave anyone unsatisfied!



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For the dough:

- 1 egg
- 1 cup (250 ml, 8 oz.) whole milk

- ¼ cup (60 g, 2 oz., ½ stick) butter
- 2 Tbsp. (50 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1 Tbsp. instant yeast
- ¼ tsp. salt

After the beeping:

- 2 cups (250 g, 8.8 oz.) blueberry

For the cream:

- ½ cup (100 ml, 4 oz.) mango syrup
- 2 cups (500 g, 16 oz.) vanilla cream

For the grated crumbs:

- ½ cup (100 g, 1 stick, 4 oz.) butter, softened
- ½ cup (100 g, 4 oz.) brown sugar
- 1½ cup (180 g, 16 oz.) wheat flour

- 1 tsp. vanilla sugar

For garnish:

- 1½ Tbsp. powdered sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. To make the crumble mixture, stir butter and sugar, and then add vanilla sugar, and flour. Rub the dough until you get crumbs. Leave the dough in a cold place for 30 minutes.
3. Preheat the oven to 400 degrees F (200 degrees C).
4. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
5. Mix the vanilla cream with fruit syrup and evenly spread it on the surface of the dough. Sprinkle with grated crumbs on top.
6. Leave the pie in a warm place for 30

minutes to rest and rise.

7. Bake until golden brown (about 25-30 minutes).
8. Let the pie cool down, and then sprinkle it with powdered sugar.

NUTRITION FACTS (PER SERVING)

Calories 508; Total Fat 16.3 g, Saturated Fat 9.8 g, Cholesterol 58 mg, Sodium 181 mg, Total Carbohydrate 78.2 g, Dietary Fiber 3.1 g, Total Sugars 24 g, Protein 11.2 g, Vitamin D 21 mcg, Calcium 146 mg, Iron 4 mg, Potassium 221 mg

PINEAPPLE PIE

Caribbean pie with delicate pineapple pulp is so exotic and tempting! Each piece of the pie can be decorated with a small paper umbrella before serving.



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For sponge:

- 1 cup (250 ml, 8.8 oz.) milk

- 2 cups (250 g, 8 oz.) whole grain flour
- 2 tsp. (5 g) fresh yeast

For dough:

- 1 egg
- ¼ cup (80 g) honey
- 1/3 cup (80 g) butter
- 2 cups (250 g, 8 oz.) whole grain flour
- 2 ½ Tbsp. (25 g) fresh yeast
- ¼ tsp. salt

After beeping:

- 1 cup (75 g) coconut chips

For filling:

- 2 cans (15 oz.) pineapple tidbits

For grated crumbs:

- ½ cup (120 g, 1 stick, 4 oz.) butter, softened
- ½ cup (100 g, 4 oz.) sugar

- 1 tsp. vanilla sugar
- 1 cup (130 g, 4.5 oz.) wheat flour
- 1¼ cup (100 g) coconut chips
- 1 pinch baking powder

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Then add the dough ingredients. Set to DOUGH mode again. Let the dough rest and rise for 45 minutes.
3. To make the crumble mixture, stir butter and sugar. Then add vanilla sugar, flour, coconut chips, and baking powder; rub the dough until you get crumbs. Chill it for 30 minutes.
4. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
5. Evenly spread the pineapples over the dough, and then sprinkle with the grated crumbs.

6. Let the dough rest and rise in a warm place for 30 minutes.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake until golden brown (about 25-25 minutes).

NUTRITION FACTS (PER SERVING)

Calories 487; Total Fat 14.9 g, Saturated Fat 10.8 g, Cholesterol 36 mg, Sodium 128 mg, Total Carbohydrate 82.2 g, Dietary Fiber 10.1 g, Total Sugars 31.4 g, Protein 12.7 g, Vitamin D 6 mcg, Calcium 86 mg, Iron 4 mg, Potassium 439 mg

GRATED PLUM PIE

Your plum pie will be especially delicious if you garnish it with whipped cream or vanilla cream.



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 egg
- 1 cup (250 ml, 8 oz.) whole milk

- ¼ cup (60 g, 2 oz., ½ stick) butter
- 2 Tbsp. (50 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1 Tbsp. instant yeast
- ¼ tsp. salt

For filling:

- 5½ pounds (2,5 kg) fresh plums

For grated crumbs:

- ½ cup (100 g, 1 stick, 4 oz.) butter, softened
- ½ cup (100 g, 4 oz.) brown sugar
- 1 2/3 cup (200 g) wheat flour
- 1 tsp. vanilla sugar

For spicy mixture:

- ¼ cup (50 g, 2 oz.) sugar
- 3 tsp. cinnamon

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. To make the crumble mixture, stir butter and sugar, and then add vanilla sugar, and flour. Rub the dough until you get crumbs. Leave the dough in a cold place for 30 minutes.
3. Preheat the oven to 400 degrees F (200 degrees C).
4. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
5. Rinse the plums, remove the pits, and cut the plums into halves. Lay the plum halves on the dough so that the pieces slightly overlap. Sprinkle with pie spice.
6. Sprinkle with grated crumbs on top.
7. Leave the cake in a warm place for 30 minutes to rest and rise.
8. Bake until golden brown (about 25-30 minutes).

9. Let the cake cool down, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 630; Total Fat 16.9 g, Saturated Fat 9 g, Cholesterol 53 mg, Sodium 169 mg, Total Carbohydrate 113.6 g, Dietary Fiber 6.3 g, Total Sugars 42.5 g, Protein 11.1 g, Vitamin D 21 mcg, Calcium 53 mg, Iron 4 mg, Potassium 148 mg

PEAR CURD PIE

If you need to bake your cake fast, and there is no time to make the fermented-yeast dough, you can well take advantage of recipes with baking powder. All you have to do is put all the dough ingredients in your bread machine and quickly mix them. Don't knead the dough too long because the dough may turn sticky.

When the dough is ready, put it on the baking sheet, spread the filling, and immediately put the cake in the oven. There is no need to leave the dough to rest and rise.



Servings: 10

Prep Time + Cook Time: 1 hour

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (170 g) cottage cheese
- 7 Tbsp. whole milk
- 7 Tbsp. oil
- 1/3 cup (70 g) sugar
- 2½ cups (350 g, 11 ¼ oz.) whole grain flour
- 1 pack (25 g) baking powder
- ¼ tsp. salt

For filling:

- 3 pounds (1.4 kg) fresh/canned pears, peeled and sliced

For fill:

- $\frac{3}{4}$ cup (80 g) almonds, chopped
- 3 eggs
- $\frac{1}{3}$ cup (70 g) brown sugar
- 1 cup (250 ml) cream

PROCESS

1. Knead the dough in a bread machine.
2. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
3. Evenly spread pears over the dough.
4. For the fill, combine almonds, eggs, and sugar.
5. Pour the fill over the pears.
6. Preheat the oven to 350 degrees F (180 degrees C).

7. Bake until golden brown (about 25-30 minutes).

NUTRITION FACTS (PER SERVING)

Calories 439; Total Fat 17.5 g, Saturated Fat 3.2 g, Cholesterol 55 mg, Sodium 162 mg, Total Carbohydrate 65.4 g, Dietary Fiber 9.7 g, Total Sugars 29.3 g, Protein 11.5 g, Vitamin D 9 mcg, Calcium 190 mg, Iron 2 mg, Potassium 672 mg

ALMOND PIE



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 egg
- 1 cup (250 ml, 8 oz.) whole milk
- $\frac{1}{4}$ cup (60 g, 2 oz., $\frac{1}{2}$ stick) butter
- 2 Tbsp. (50 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose

flour

- 1 Tbsp. instant yeast
- ¼ tsp. salt

For filling:

- 7/8 cup (200 g, 7 oz.) butter
- 3 cups (200 g) almonds, flaked
- 2 Tbsp. (50 g) sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Preheat the oven to 400 degrees F (200 degrees C).
3. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
4. To add the filling, soften the butter and spread it over the dough surface. Press the dough with your fingertips to make several dimples. Sprinkle with sugar and evenly distribute the almond flakes.

5. Leave the pie in a warm place for 30 minutes to rest and rise.
6. Bake until golden brown (about 25-30 minutes).
7. Let the cake cool down, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 547; Total Fat 32.9 g, Saturated Fat 14.8 g, Cholesterol 75 mg, Sodium 226 mg, Total Carbohydrate 54.1 g, Dietary Fiber 4.1 g, Total Sugars 12.4 g, Protein 11.5 g, Vitamin D 26 mcg, Calcium 99 mg, Iron 3 mg, Potassium 273 mg

CHERRY CREAM PIE

Cherry cream pie with jelly is an unforgettable treat.



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 egg
- 1 cup (250 ml, 8 oz.) whole milk
- ¼ cup (60 g, 2 oz., ½ stick)

butter

- 2 Tbsp. (60 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1 Tbsp. instant yeast
- 1 tsp. vanilla sugar
- ¼ tsp. salt

After beeping:

- 1 cup (100 g) almonds, chopped

For filling:

- 1½ cup (400 g) cooked vanilla cream
- 3 cups (300 g) pears, grated
- 2 cups (300 g) currant
- 2 cups (300 g) cherry

For garnish:

- 1 cup (250 ml) clear gelatin fill

PROCESS

1. Knead the dough in a bread machine.

Let it rest for 45 minutes.

2. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
3. Evenly spread the vanilla cream over the dough and cover with grated pears, currant, and cherry.
4. Leave the pie in a warm place for 30 minutes to rest and rise.
5. Preheat the oven to 400 degrees F (200 degrees C).
6. Bake until golden brown (about 25-30 minutes).
7. For garnish, pour the cooled pie with a clear gelatin fill.
8. Let the pie cool down, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 426; Total Fat 13 g, Saturated Fat 4.4 g, Cholesterol 34 mg, Sodium 154 mg, Total Carbohydrate 66.6 g, Dietary Fiber 6.1 g, Total Sugars 20.8 g, Protein 12.7 g, Vitamin D 32 mcg, Calcium 133 mg, Iron 4 mg, Potassium 457 mg

PEACH VANILLA PIE

To brighten up the pie, you can replace pure powdered sugar with icing made of 1 cup (200 g) of powdered sugar and 3 Tbsp. of peach juice.



Servings: 8

Prep Time + Cook Time: 1½ hour

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (170 g) cottage cheese
- 7 Tbsp. whole milk

- 7 Tbsp. oil
- 1/3 cup (70 g) sugar
- 2½ cups (350 g, 11¼ oz.) whole grain flour
- 1 pack (25 g) baking powder
- ¼ tsp. salt

For filling:

- 2 cans (15 oz.) peaches
- 2/3 cup (55 g) almonds, flaked

For custard:

- 2 packages (200 g) instant vanilla pudding
- ½ cup (100 g) sugar
- 2 cups (500 ml) cream
- 3 cups (750 ml, 25.4 oz.) whole milk

For garnish:

- powdered sugar

PROCESS

1. Knead the dough in a bread machine.
2. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
3. Preheat the oven to 350 degrees F (180 degrees C).
4. For the fill, combine pudding powder, sugar, and milk. Cook the pudding following the instructions. Cool down and add whipped cream
5. Cover the dough with vanilla cream.
6. Drain the peaches, and then lay the peach halves over the cream with their convex side up. Sprinkle with almond slices.
7. Bake until golden brown (about 35-40 minutes).
8. Let the pie cool down and garnish it with powdered sugar.

NUTRITION FACTS (PER SERVING)

Calories 698; Total Fat 23.6 g, Saturated Fat 5.9 g,

Cholesterol 21 mg, Sodium 582 mg, Total Carbohydrate 113.6 g, Dietary Fiber 10.6 g, Total Sugars 78.8 g, Protein 16.7 g, Vitamin D 40 mcg, Calcium 313 mg, Iron 3 mg, Potassium 1264 mg

CURD CREAM PIE



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 egg
- 1 cup (250 ml, 8 oz.) whole milk
- ¼ cup (60 g, 2 oz., ½ stick) butter
- 2 Tbsp. (50 g) sugar

- 4 cups (500 g, 18 oz.) all-purpose flour
- 1 Tbsp. instant yeast
- ¼ tsp. salt

For filling:

- 2 cups (400 g) cooked vanilla pudding
- 4 eggs
- 3 cups (750 g) curd
- 2 Tbsp. (50 g) starch
- 1 cup (100 g) almonds, chopped

For garnish:

- 2 Tbsp. (40 g) powdered sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. For the filling, separate the egg whites from the yolks. Add yolks, low-fat cottage cheese, and starch to the pudding.
3. Whip the whites in thick foam and

gently inject the cream.

4. Preheat the oven to 400 degrees F (200 degrees C).
5. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
6. Evenly spread the curd-pudding mix over the dough, and then sprinkle with almonds.
7. Bake until golden brown (about 25-30 minutes).
8. For garnish, sprinkle the cooled pie with powdered sugar.
9. Let the pie cool down, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 612; Total Fat 17.1 g, Saturated Fat 7 g, Cholesterol 109 mg, Sodium 1016 mg, Total Carbohydrate 94.8 g, Dietary Fiber 2.9 g, Total Sugars 48.4 g, Protein 20.8 g, Vitamin D 21 mcg, Calcium 127 mg, Iron 3 mg, Potassium 286 mg

CRUMBLE CREAM PIE



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 egg
- 1 cup (250 ml, 8 oz.) whole milk
- ¼ cup (60 g, 2 oz., ½ stick) butter
- 2 Tbsp. (50 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose

flour

- 1 Tbsp. instant yeast
- 1 tsp. lemon zest
- $\frac{1}{4}$ tsp. salt

After beeping:

- $\frac{1}{2}$ cup (80 g) raisins

For filling:

- 1 $\frac{1}{3}$ cup (300 ml) whipped cream

For grated crumbs:

- 1 cup (200 g, 2 sticks, 8 oz.) butter, softened
- 1 cup (200 g, 8 oz.) brown sugar
- 2 $\frac{1}{2}$ cups (300 g) wheat flour
- 1 tsp. vanilla sugar

For garnish:

- 2 Tbsp. (50 g) powdered sugar

PROCESS

1. Knead the dough in a bread machine.

Let it rest for 45 minutes.

2. To make the crumble mixture, stir butter and sugar, and then add vanilla sugar, and flour. Rub the dough until you get crumbs. Leave the dough in a cold place for 30 minutes.
3. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
4. Evenly spread the whipped cream over the dough, and then sprinkle with crumble mixture.
5. Leave the pie in a warm place for 30 minutes to rest and rise.
6. Preheat the oven to 400 degrees F (200 degrees C).
7. Bake until golden brown (about 25-30 minutes).
8. For garnish, sprinkle the cooled pie with powdered sugar.
9. Let the pie cool down, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 732; Total Fat 32.6 g, Saturated Fat 20 g, Cholesterol 109 mg, Sodium 238 mg, Total Carbohydrate 101 g, Dietary Fiber 2.7 g, Total Sugars 37.4 g, Protein 11.2 g, Vitamin D 26 mcg, Calcium 75 mg, Iron 4 mg, Potassium 248 mg

CRUMBLE PIE MIXTURES

Crumble topping is a wonderful solution that will give your cake a finished look and make it unique and tasty! There are several recipes for crumble mixtures.

- ***Cranberry crumble mixture:*** Mix 1 cup (150 g) of dried cranberries with a ready-to-use crumble mixture.
- ***Nut crumble mixture:*** Cook crumble mixture almost as usual, but replace 1 cup (120 g) of flour with 1 cup (120 g) of milled nuts.
- ***Chocolate crumble mixture:*** Stir 2 tablespoons of cocoa into an ordinary crumble mixture.
- ***Marzipan crumble mixture:*** Mix 1 cup (200 g) of marzipan paste, ½ cup (100 g, 1 stick, 4 oz.) of butter, 2 Tbsp. (50 g) of sugar, 1 Tbsp. of vanilla sugar, and 2

Tbsp. (50 g) of wheat flour. Rub the mixture until you get some fine crumbles.

CHERRY CINNAMON PIE

Juicy and delicious cherry pie is a classic combination of white and red. You can add some cherry juice to the icing sugar. It will produce a beautiful pink shade.



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 egg

- 1 cup (250 ml, 8 oz.) whole milk
- ¼ cup (60 g, 2 oz., ½ stick) butter
- 2 Tbsp. (50 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1 Tbsp. instant yeast
- ¼ tsp. salt

For filling:

- 1¼ pound (600 g) cherries, pitted

For glaze:

- 1¼ cup (150 g) powdered sugar
- 2 Tbsp. water

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.

3. Evenly spread the cherries over the dough.
4. Leave the pie in a warm place for 30 minutes to rest and rise.
5. Preheat the oven to 400 degrees F (200 degrees C).
6. Bake until golden brown (about 25-30 minutes).
7. For garnish, pour icing sugar over the pie.

NUTRITION FACTS (PER SERVING)

Calories 394; Total Fat 6.7 g, Saturated Fat 3.8 g, Cholesterol 32 mg, Sodium 121 mg, Total Carbohydrate 76.6 g, Dietary Fiber 2 g, Total Sugars 21.5 g, Protein 7.3 g, Vitamin D 15 mcg, Calcium 47 mg, Iron 3 mg, Potassium 184 mg

CREAM CHERRY PIE



Servings: 10

Prep Time + Cook Time: 1 hour

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (170 g) cottage cheese
- 7 Tbsp. whole milk
- 7 Tbsp. oil
- 1/3 cup (70 g) sugar
- 2½ cups (350 g, 11 ¼ oz.) whole grain flour

- 1 pack (25 g) baking powder
- ¼ tsp. salt

For filling:

- 2.7 pounds (1.2 kg) cherries, pitted

For fill:

- 2 packages (200 g) instant vanilla pudding
- 1/3 cup (70 g) sugar
- 4/5 cup (200 ml) cream
- 3 cups (750 ml, 25.4 oz.) whole milk

PROCESS

1. For the fill, combine pudding powder, sugar, and milk. Cook the pudding following the instructions. Cool down and add whipped cream
2. Knead the dough in a bread machine.
3. Take the dough out of the bread maker, roll it out evenly, and place it on a baking

sheet covered with oiled parchment paper.

4. Evenly spread $\frac{2}{3}$ of the cherries over the dough. Then pour the fill. Place the remaining cherries on the top.
5. Preheat the oven to 350 degrees F (180 degrees C).
6. Bake until golden brown (about 25-30 minutes). Let the pie cool down.

NUTRITION FACTS (PER SERVING)

Calories 548; Total Fat 14.4 g, Saturated Fat 3.8 g, Cholesterol 13 mg, Sodium 480 mg, Total Carbohydrate 97.7 g, Dietary Fiber 5.1 g, Total Sugars 37.6 g, Protein 10.5 g, Vitamin D 34 mcg, Calcium 248 mg, Iron 2 mg, Potassium 667 mg

APPLE NUT PIE



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 egg
- 1 cup (250 ml, 8 oz.) whole milk
- ¼ cup (60 g, 2 oz., ½ stick) butter
- 2 Tbsp. (50 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose

flour

- 1 Tbsp. instant yeast
- 1½ tsp. cinnamon
- ¼ tsp. salt

For filling:

- 2.2 pounds (1 kg) apples
- 3 Tbsp. lemon juice
- ¼ cup (50 g, 2 oz., ½ stick) butter
- 1 cup (100 g) ground hazelnuts

For fill:

- 1¼ (300 ml) cream
- 2 Tbsp. (50 g) sugar
- 1 tsp. vanilla sugar
- 6½ Tbsp. (80 g) powdered sugar
- 3 eggs

PROCESS

1. Knead the dough in a bread machine.
Let it rest and rise for 45 minutes.

2. Wash and peel the apples. Cut them into slices, and then sprinkle them with lemon juice.
3. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
4. Evenly spread the softened butter over the dough, and then sprinkle with halves of the hazelnuts. Cover with apple slices in an overlapping manner.
5. Mix the ingredients for the fill and pour over the apples.
6. Leave the pie in a warm place for 30-40 minutes to rest.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake until golden brown (about 25-30 minutes).
9. Let the pie cool down, slice, and serve.

NUTRITION FACTS (PER SERVING)

Calories 474; Total Fat 19.6 g, Saturated Fat 8.1 g,

Cholesterol 96 mg, Sodium 167 mg, Total Carbohydrate 66.6 g, Dietary Fiber 3.8 g, Total Sugars 25 g, Protein 10.6 g, Vitamin D 22 mcg, Calcium 80 mg, Iron 4 mg, Potassium 252 mg

CRUMBLE TANGERINE PIE



Servings: 8

Prep Time + Cook Time: 1½ hour

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (170 g) cottage cheese
- 7 Tbsp. whole milk
- 7 Tbsp. oil
- 1/3 cup (70 g) sugar
- 2½ cups (350 g, 11¼ oz.) whole grain flour

- 1 pack (25 g) baking powder
- $\frac{1}{4}$ tsp. salt

For filling:

- 26.5 oz. (750 g) canned tangerines

For custard:

- 1 pack (100 g) instant vanilla pudding
- $\frac{3}{4}$ cup (160 g) sugar
- 4 eggs
- 1 pinch salt
- $\frac{3}{4}$ cup (170 g) butter
- 1 tsp. vanilla sugar
- 2 $\frac{1}{3}$ cups (400 g) skim cheese

For crumble mixture:

- $\frac{1}{2}$ cup (100 g) butter, softened
- $\frac{1}{2}$ cup (100 g) sugar
- $1\frac{1}{2}$ cup (200 g) all-purpose flour

For garnish:

- powdered sugar

PROCESS

1. To make the crumble mixture, stir butter and sugar, then add flour and rub the dough until you get crumbs.
2. Place the dough in a cold place for 30 minutes.
3. Knead the dough for the base in a bread machine, roll it out and place over oiled parchment paper on a baking sheet.
4. Preheat the oven to 350 degrees F (180 degrees C).
5. To make the topping, separate the egg whites from the yolks and whip them into a thick foam. Whip the butter with half of the sugar (1/3 cup / 70 g) and vanilla sugar into a fluffy mass. Gradually stir in the yolks, grated cottage cheese, and pudding powder. Gently add the mixture to the whipped whites. Add the remaining half of the sugar to the mix. Evenly spread the topping over the dough.

6. Top with slices of tangerines, and then sprinkle with grated crumbs.
7. Bake until golden brown (about 35-40 minutes).
8. Let the pie cool down and garnish with powdered sugar.

NUTRITION FACTS (PER SERVING)

Calories 928; Total Fat 44.7 g, Saturated Fat 20.9 g, Cholesterol 161 mg, Sodium 784 mg, Total Carbohydrate 117.8 g, Dietary Fiber 9.1 g, Total Sugars 63.8 g, Protein 23.3 g, Vitamin D 32 mcg, Calcium 255 mg, Iron 4 mg, Potassium 846 mg

APRICOT PIE



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 egg
- 1 cup (250 ml, 8 oz.) whole milk
- $\frac{1}{4}$ cup (60 g, 2 oz., $\frac{1}{2}$ stick) butter
- 2 Tbsp. (50 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose

flour

- 1 Tbsp. instant yeast
- $\frac{1}{4}$ tsp. salt

For filling:

- 4.4 pounds (2 kg) apricots
- $1\frac{1}{2}$ Tbsp. lemon juice
- 3 Tbsp. honey
- 17 oz. (500 g) vanilla cream

For fill:

- $\frac{1}{4}$ cup (60 g, 2 oz., $\frac{1}{2}$ stick) butter
- 2 Tbsp. (50 g) sugar
- $\frac{1}{3}$ cup (80 ml) cream
- 1 tsp. vanilla sugar
- 1 cup (100 g) ground almonds
- 1 cup (100 g) almonds, chopped

PROCESS

1. Knead the dough in a bread machine.
Let it rest and rise for 45 minutes.

2. Wash the apricots, cut them into quarters, and discard the pits.
3. Boil honey with lemon juice, put the apricots in, and simmer them for 2-3 minutes.
4. Preheat the oven to 350 degrees F (180 degrees C).
5. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
6. Evenly spread vanilla cream over the dough and put honey-simmered apricot slices on the top (reserving the broth).
7. Place the cake in the preheated oven for 15 minutes.
8. For the topping, mix the butter, sugar, and cream. Then add the lemon and honey broth used for the apricots and bring to a boil, stirring continuously.
9. Add the almonds and boil once again.
10. Take the cake from the oven, pour with

the topping, and bake for another 25 minutes.

11. Let the cake cool down, and then sprinkle it with powdered sugar.

NUTRITION FACTS (PER SERVING)

Calories 598; Total Fat 24.6 g, Saturated Fat 8.2 g, Cholesterol 48 mg, Sodium 185 mg, Total Carbohydrate 83.2 g, Dietary Fiber 8.3 g, Total Sugars 37 g, Protein 17.1 g, Vitamin D 39 mcg, Calcium 184 mg, Iron 4 mg, Potassium 886 mg

APRICOT NUT SPONGE PIE

BAKING SWEET WHOLE MEAL PIES IN AN OVEN

Sweet whole-meal pies described in this book are absolutely delicious! The secret is the leaven used to knead their dough - it makes the pies softer and more delicate and, what is also essential, keeps them fresh for longer.

It's straightforward! All you have to do is mix the leaven in a bread machine, let it rest, and then the rest of the dough ingredients and rest the Dough program to run it until the end.



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For sponge:

- 1.1 cup (260 ml) milk
- 2 cups (250 g) whole grain flour
- 2 tsp. (5 g) fresh yeast

For dough:

- 1 egg
- ¼ cup (80 g) honey
- 1/3 cup (80 g) butter

- 2 cups (250 g, 8 oz.) whole grain flour
- 2 ½ Tbsp. (25 g) fresh yeast
- ¼ tsp. salt

After beeping:

- ½ cup (50 g) ground hazelnuts

For filling:

- 2.2 pounds (1 kg) fresh/canned apricots
- 2 Tbsp. oil
- 4 Tbsp. ground hazelnuts

For fill:

- 1½ cups (400 g) sour cream
- 4 eggs
- 8 Tbsp. sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Then add the dough ingredients. Set to

DOUGH mode again. Let the dough rest and rise for 45 minutes.

3. Take the dough out of the bread maker, roll it out evenly, and place it (forming a board) on a baking sheet covered with oiled parchment paper.
4. Brush the dough surface with cooking oil, and then sprinkle with hazelnuts.
5. Cover with a layer of apricot halves, convex side up.
6. Mix the filler ingredients and pour over the apricots.
7. Let the pie rest and rise in a warm place for 30 minutes.
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake until golden brown (about 25-30 minutes).

NUTRITION FACTS (PER SERVING)

Calories 530; Total Fat 25.1 g, Saturated Fat 11.1 g, Cholesterol 119 mg, Sodium 174 mg, Total Carbohydrate 68.6 g, Dietary Fiber 9.2 g, Total Sugars 27.1 g, Protein 15 g, Vitamin D 12 mcg, Calcium 130 mg, Iron 3 mg,

Potassium 664 mg

BLUEBERRY PIE

Fresh blueberry pie is one of the most delicious tastes of summer! Serve the pie with whipped cream immediately after baking. It's fantastic!



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 egg

- 1 cup (250 ml, 8 oz.) whole milk
- 1 sprig rosemary
- ¼ cup (60 g, 2 oz., ½ stick) butter
- 2 Tbsp. (50 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1 Tbsp. instant yeast
- ¼ tsp. salt

After beeping:

- 1 cup (100 g) almonds, chopped

For filling:

- 1.65 pounds (¾ kg) fresh blueberries

For garnish:

- 2 Tbsp. (50 g) sugar
- 1 tsp. cinnamon

PROCESS

1. Rinse a rosemary sprig, put it in the

milk, heat, and simmer for 5-10 minutes.
At the end, remove the rosemary.

2. Knead the dough in a bread machine.
Let it rest and rise for 45 minutes.
3. Wash and dry blueberries.
4. Take the dough out of the bread maker,
roll it out evenly, and place it on a baking
sheet covered with oiled parchment
paper.
5. Evenly spread blueberries over the
dough.
6. Let the pie rest and rise in a warm place
for 30 minutes.
7. Preheat the oven to 400 degrees F (200
degrees C).
8. Bake until golden brown (about 25-30
minutes).
9. Let the cake cool down, and then
sprinkle it with the sugar-cinnamon mix.

NUTRITION FACTS (PER SERVING)

Calories 389, Total Fat 12 g, Saturated Fat 4.2 g,
Cholesterol 32 mg, Sodium 111 mg, Total Carbohydrate

63 g, Dietary Fiber 4.8 g, Total Sugars 19.4 g, Protein 9.8 g, Vitamin D 15 mcg, Calcium 71 mg, Iron 4 mg, Potassium 254 mg

WHOLE GRAIN PLUM PIE



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For sponge:

- 1 cup (250 ml, 8.8 oz.) milk
- 2 cups (250 g, 8 oz.) whole grain flour
- 2 tsp. (5 g) fresh yeast

For dough:

- 1 egg
- ¼ cup (80 g) honey
- 1/3 cup (80 g) butter
- 2 cups (250 g, 8 oz.) whole grain flour
- 2 ½ Tbsp. (25 g) fresh yeast
- ¼ tsp. salt

After beeping:

- ¼ cup (50 g) marzipan

For filling:

- 1 cup (200 g) marzipan
- 5.5 pounds (2½ kg) plums
- 1¼ cup (100 g, 3.6 oz.) flaked almonds

For spice mix:

- ¼ cup (50 g) sugar
- 3 tsp. cinnamon

For garnish:

- 1/3 cup (50 g) bitter chocolate

- 1 Tbsp. butter

PROCESS

1. Knead the sponge in a bread machine. Let it rest and rise for 30 minutes.
2. Then add the dough ingredients. Set to DOUGH mode. Let the dough rest and rise for 45 minutes.
3. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
4. Wash the plums, cut them into halves, and take away the pits. Lay them over the dough in an overlapping manner, their convex sides up.
5. Evenly spread marzipan with almond flakes over the dough. Sprinkle with cinnamon-sugar mixture.
6. Let the pie rest and rise in a warm place for 30 minutes
7. Preheat the oven to 400 degrees F (200 degrees C).

8. Bake until golden brown (about 25-25 minutes).
9. Let the pie cool down.
10. Melt the butter and chocolate over a water bath. Put the mixture in a pastry bag, let the cake cool down, and decorate it.

NUTRITION FACTS (PER SERVING)

Calories 536, Total Fat 20.6 g, Saturated Fat 7.8 g, Cholesterol 40 mg, Sodium 139 mg, Total Carbohydrate 80.2 g, Dietary Fiber 99 g, Total Sugars 21.8 g, Protein 14.1 g, Vitamin D 7 mcg, Calcium 95 mg, Iron 3 mg, Potassium 475 mg

PEACH RHUBARB PIE



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 egg
- 1 cup (250 ml, 8 oz.) whole milk
- ¼ cup (60 g, 2 oz., ½ stick) butter
- 2 Tbsp. (50 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose

flour

- 1 Tbsp. instant yeast
- ¼ tsp. salt

For filling:

- 1.65 pounds ($\frac{3}{4}$ kg) fresh peaches
- 2.2 pounds (1 kg) rhubarb

For marzipan crumb:

- 1 cup (220 g) marzipan
- ½ cup (100 g, 3.55 oz.) butter
- 3 Tbsp. (40 g) sugar
- 1 tsp. vanilla sugar
- 1/3 cup (50 g, 2 oz.) flour

For garnish:

- 3 Tbsp. (40 g) powdered sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. Prepare marzipan crumbs (or any else)

and chill it for 30 minutes.

3. Treat fresh peaches with hot (but not boiling) water, and then rinse them with cold water. Remove the skin and pits, and finely chop the pulp.
4. Rinse the rhubarb, and remove the stalks and leaves. Cut the stalks into pieces 1-inch (2-3 cm) long.
5. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
6. Evenly spread peaches and rhubarb pieces over the dough.
7. Sprinkle the pie with marzipan crumbs.
8. Let the pie rest and rise in a warm place for 30 minutes.
9. Preheat the oven to 400 degrees F (200 degrees C).
10. Bake until golden brown (about 25-30 minutes).
11. Let the cake cool down, and then

sprinkle it with powdered sugar.

NUTRITION FACTS (PER SERVING)

Calories 509, Total Fat 18.2 g, Saturated Fat 9 g, Cholesterol 53 mg, Sodium 172 mg, Total Carbohydrate 78 g, Dietary Fiber 3.9 g, Total Sugars 17.7 g, Protein 9.8 g, Vitamin D 21 mcg, Calcium 130 mg, Iron 3 mg, Potassium 438 mg

CREAM PIE



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For sponge:

- 1 cup (250 ml, 8.8 oz.) milk
- 2 cups (250 g, 8 oz.) whole grain flour
- 2 tsp. (5 g) fresh yeast

For dough:

- 1 egg

- ¼ cup (80 g) honey
- 1/3 cup (80 g) butter
- 2 cups (250 g, 8 oz.) whole grain flour
- 2 ½ Tbsp. (25 g) fresh yeast
- ¼ tsp. salt

For filling:

- 2 cups (500 g) cooked vanilla pudding
- 4 cups (500 g, 17 oz.) skim cheese
- ½ cup (70 g, 2.6 oz.) raisins

For cream:

- 4 eggs
- ½ cup (120 g, 1 stick, 4 oz.) butter, softened
- 2/3 cup (130 g, 4.7 oz.) sugar
- 2 Tbsp. starch

PROCESS

1. Knead the sponge in a bread machine. Let it rest and rise for 30 minutes.
2. Then add the dough ingredients. Set to DOUGH mode. Let the dough rest and rise for 45 minutes.
3. For the filling, combine skim cheese with raisins and pudding.
4. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
5. Evenly spread the cheese filling over the dough.
6. Preheat the oven to 400 degrees F (200 degrees C).
7. To make the cream, separate the egg whites from the yolks. In another bowl, whip the whites into a thick foam.
8. Take another bowl, and use a mixer to whip the butter into a homogeneous fluffy mixture. Then add some sugar and gradually stir in the yolks.

9. Slowly add the starch and whipped whites.
10. Spread the cream evenly over the cheese filling.
11. Bake until golden brown (about 25-25 minutes).

NUTRITION FACTS (PER SERVING)

Calories 725, Total Fat 24.3 g, Saturated Fat 14.1 g, Cholesterol 142 mg, Sodium 1004 mg, Total Carbohydrate 114.8 g, Dietary Fiber 7 g, Total Sugars 71.9 g, Protein 17.7 g, Vitamin D 19 mcg, Calcium 212 mg, Iron 3 mg, Potassium 437 mg

APPLE MARZIPAN PIE

Try to decorate this pie with almond chips or colored sugar.



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1 egg
- 1 cup (250 ml, 8 oz.) whole milk
- ¼ cup (60 g, 2 oz., ½ stick)

butter

- 4 Tbsp. ($\frac{1}{4}$ cup, 50 g) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1 Tbsp. instant yeast
- $\frac{1}{4}$ tsp. salt

For filling:

- 3.3 pounds ($1\frac{1}{2}$ kg) fresh apples
- 2 Tbsp. lemon juice

For fill:

- 1 cup (220 g) marzipan
- 2 cups (500 ml) milk
- 1 pack almond pudding powder
- 4 eggs
- 3 Tbsp. (40 g) sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. To make the topping, add pudding mix

into 4 Tbsp. of milk and 4 Tbsp. of sugar. Stir thoroughly.

3. Whisk the eggs and stir with 4 Tbsp. of milk in a separate bowl. Boil the remaining milk, dissolve the marzipan paste, and add the remaining sugar. Then, while stirring, pour the pudding mixture, and bring to a boil. Let the cream slightly cool down. Then add the egg and milk mix, stirring continuously.
4. Core and peel the apples, cut them into large pieces, and sprinkle them with lemon juice.
5. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.
6. Evenly spread the apples over the dough.
7. Cover the apples with the marzipan fill.
8. Let the pie rest and rise in a warm place for 30 minutes.
9. Preheat the oven to 400 degrees F (200

degrees C).

10. Bake until golden brown (about 25-30 minutes).

NUTRITION FACTS (PER SERVING)

Calories 534, Total Fat 13.7 g, Saturated Fat 5.3 g, Cholesterol 102 mg, Sodium 166 mg, Total Carbohydrate 91.3 g, Dietary Fiber 4.8 g, Total Sugars 28.1 g, Protein 13 g, Vitamin D 41 mcg, Calcium 128 mg, Iron 3 mg, Potassium 352 mg

HONEY NUT PIE

A whole-meal honey and nut pie with apples is just delicious!



Servings: 10

Prep Time + Cook Time: 3 hours

Program: DOUGH

INGREDIENTS:

For sponge:

- 1 cup (250 ml, 8.8 oz.) milk
- 2 cups (250 g, 8 oz.) whole grain

flour

- 2 tsp. (5 g) fresh yeast

For dough:

- 1 egg
- ¼ cup (80 g) honey
- 1/3 cup (80 g) butter
- 2 cups (250 g, 8 oz.) whole grain flour
- 2 ½ Tbsp. (25 g) fresh yeast
- ¼ tsp. salt

For filling:

- ½ cup (170 g) honey
- ½ cup (100 g, 1 stick, 4 oz.) butter
- 2 1/3 cup (200 g, 7 oz.) almond, flaked

For apple layer:

- 2.2 pound (1 kg) fresh apples, peeled and coarsely chopped

- ½ cup (100 ml) apple juice
- ½ cup (110 g, 3.88 oz.) brown sugar
- 1 lemon zest
- 3 Tbsp. starch
- 1/3 cup (50 g, 1.8 oz.) raisins

For garnish:

- ¼ cup (50 g) powdered sugar

PROCESS

1. Knead the sponge in a bread machine. Let it rest and rise for 30 minutes.
2. Then add the dough ingredients. Set to DOUGH mode. Let the dough rest and rise for 45 minutes.
3. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper. Let the dough rest and rise in a warm place for 30 minutes.
4. Preheat the oven to 400 degrees F (200 degrees C).

For the filling

5. Heat honey and butter in a saucepan, then add almonds. Bring filling to a boil.
6. Evenly spread the filling over the dough.
7. Bake until golden brown (about 25-25 minutes).
8. Let the pie cool down.

For the apple layer

9. Combine apple juice, sugar, and lemon zest. Bring mixture to a boil. Add apples. Boil for 15 minutes.
10. Mix starch with some water and add it to the apple syrup. Boil until thick. Add raisins at the end.
11. Let the pie cool down, and then cut it into halves horizontally. Put the top layer aside. Lay apples on the bottom layer. Cover with the top layer.
12. Let the pie cool down. Sprinkle with powdered sugar.

NUTRITION FACTS (PER SERVING)

Calories 630, Total Fat 26.7 g, Saturated Fat 10.7 g, Cholesterol 57 mg, Sodium 192 mg, Total Carbohydrate 92.5 g, Dietary Fiber 10.1 g, Total Sugars 46.6 g, Protein 14.1 g, Vitamin D 12 mcg, Calcium 129 mg, Iron 4 mg, Potassium 555 mg

APPLE CREAM PIE



Servings: 10

Prep Time + Cook Time: 1½ hour

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (170 g) cottage cheese
- 7 Tbsp. whole milk
- 7 Tbsp. oil
- 1/3 cup (70 g) sugar
- 2½ cups (350 g, 11¼ oz.) whole

grain flour

- 1 pack (25 g) baking powder
- ¼ tsp. salt

For filling:

- 3.3 pounds (1.5 kg) apples
- ½ cup (120 g) marzipan
- 2 Tbsp. lemon juice
- 3 Tbsp. (40 g) butter

For custard:

- 1.1 pound (500 g) cooked semolina cream
- 1 egg
- 1 tsp. starch

PROCESS

1. Knead the dough in a bread machine.
2. Take the dough out of the bread maker, roll it out evenly, and place it on a baking sheet covered with oiled parchment paper.

3. Evenly spread grated marzipan on the dough.
4. To make the cream, separate the egg white from the yolk and whip them into a thick foam. In another bowl, stir the egg yolk with semolina cream and add starch.
5. Then gently add whipped white to the yolk mixture.
6. Spread the cream over the marzipan mixture.
7. Wash and peel the apples, cut them into slices, and then sprinkle them with lemon juice. Place them over the cream in an overlapping manner. Sprinkle with melted butter.
8. Preheat the oven to 350 degrees F (180 degrees C).
9. Bake until golden brown (about 25-30 minutes).

NUTRITION FACTS (PER SERVING)

Calories 397, Total Fat 17.1 g, Saturated Fat 4.5 g, Cholesterol 27 mg, Sodium 165 mg, Total Carbohydrate 54.2 g, Dietary Fiber 5.4 g, Total Sugars 15.8 g, Protein

10.4 g, Vitamin D 8 mcg, Calcium 197 mg, Iron 2 mg,
Potassium 472 mg

SEMOLINA CREAM

- Cut 1 vanilla pod into halves-lengthwise, scrape the core with a knife, and drop in a saucepan with 2 cups (500 ml) of milk; bring to a boil. Add $\frac{1}{2}$ cup (100 g) of sugar and $\frac{1}{2}$ cup (100 g) of semolina, and keep stirring and simmer for 1 minute.
- Remove from the heat, and remove the vanilla pod. Add 1 cup (250 g) of pureed full-fat cottage cheese, 1 egg, juice, and zest of $\frac{1}{2}$ a lemon; stir everything thoroughly.
- In another bowl, whip 1 egg white with $\frac{1}{4}$ cup (50 g) of sugar, and then gently stir it into the semolina mixture. Pour the mixture over the cake.
- Stir the remaining egg yolk with 2 tablespoons of milk or dairy cream, and spread it on top of the semolina topping. This gives the cake a delicious glaze.

BUNS, BAGELS & BAGUETTES

Small baked treats are always appropriate and welcomed. In this book, you will find recipes suitable for any occasion.

TINY BUNS FOR A PARTY

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Take the dough out of the bread maker.
3. Shape 30 small circular buns from the ready-to-use dough.
4. Place them on a baking sheet covered with oiled paper; let them rest for 15 minutes.
5. Make an opening in the middle of each bun. Put some filling inside.
6. Leave the mini buns to rest and rise for another 30 minutes.
7. Preheat the oven to 400 degrees F (200

degrees C).

8. Bake until golden brown (about 8-10 minutes).
9. When done, immediately brush the hot buns with olive oil.

DELICIOUS FILLINGS

- cheese
- ham
- hazelnuts
- olives
- herb butter
- garlic butter
- pesto sauce

MINI SANDWICHES

1. Bake mini buns without filling.
2. When the buns have cooled down, cut them in half and add a slice of cheese, salmon, ham, and/or sandwich contents of your choice.

UTENSILS

- Bread maker
- Grater
- Pan
- Blender
- Rolling pin
- Baking dish
- Kitchen scale
- Sharp knife
- Bowl
- Saucepan

SUN BUNS

Making these “little suns” is very simple.



Servings: 10 buns

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 3/5 cup (150 ml) water

- 1 Tbsp. (15 ml) olive oil
- 2 cups (250 g, 9 oz.) all-purpose flour
- 1 Tbsp. fresh yeast
- ¼ tsp. salt

For garnish:

- Sesame seeds/ poppy seeds/
cumin/ sunflower seeds/ oatmeal

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Take the dough out of the bread maker.
3. Place it on a floured surface, and then divide into 10 equal parts.
4. Shape buns from the ready-to-use dough.
5. Place them on a baking sheet covered with oiled parchment paper, close to each other in the shape of a circle or sun. Sprinkle each of them with a different topping: sesame seeds, poppy seeds,

cumin, sunflower seeds, oatmeal. Cover with a towel.

6. Leave the buns in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 107, Total Fat 1.7 g, Saturated Fat 0.3 g, Cholesterol 0 mg, Sodium 59 mg, Total Carbohydrate 19.5 g, Dietary Fiber 0.9 g, Total Sugars 0.1 g, Protein 3 g, Vitamin D 0 mcg, Calcium 5 mg, Iron 1 mg, Potassium 51 mg

ONION BUNS



Servings: 10 buns
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 3/5 cup (150 ml) water
- 1 Tbsp. (15 ml) olive oil
- 2 cups (250 g, 9 oz.) all-purpose flour
- 1 Tbsp. fresh yeast

- ¼ tsp. salt

After beeping:

- 1 onion, diced
- 1 Tbsp. olive oil

PROCESS

1. Fry the onion in a pan with olive oil.
2. Knead the dough in a bread machine.
3. Once the machine beeps, add the fried onion.
4. Let the dough rest for 45 minutes.
5. Take the dough out of the bread maker.
6. Place it on a floured surface and divide it into 10 equal parts.
7. Shape buns from the ready-to-use dough.
8. Place the buns on a baking sheet covered with oiled paper, close to each other. Cover with a towel.
9. Leave the buns in a warm place for 30 minutes to rest and rise.

10. Preheat the oven to 400 degrees F (200 degrees C).
11. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 123, Total Fat 3.2 g, Saturated Fat 0.5 g, Cholesterol 0 mg, Sodium 60 mg, Total Carbohydrate 20.6 g, Dietary Fiber 1.2 g, Total Sugars 0.5 g, Protein 3.2 g, Vitamin D 0 mcg, Calcium 7 mg, Iron 1 mg, Potassium 67 mg

COTTAGE CHEESE BUNS

Try to substitute cottage cheese with yogurt.



Servings: 10 buns
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 1/6 cup (40 ml) water
- 1 cup (125 g) cottage cheese
- 2 tsp. (10 g) butter
- 2 cups (250 g, 9 oz.) all-purpose

flour

- 1 Tbsp. fresh yeast
- ¼ tsp. salt
- 1 tsp. sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Take the dough out of the bread maker.
3. Place it on a floured surface and divide it into 10 equal parts.
4. Shape buns from the ready-to-use dough.
5. Place the buns on a baking sheet covered with oiled parchment paper. Cover with a towel.
6. Leave the buns in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake until golden brown (about 15-20

minutes).

NUTRITION FACTS (PER SERVING)

Calories 114, Total Fat 1.4 g, Saturated Fat 0.7 g, Cholesterol 3 mg, Sodium 116 mg, Total Carbohydrate 20.4 g, Dietary Fiber 0.9 g, Total Sugars 0.5 g, Protein 4.8 g, Vitamin D 1 mcg, Calcium 13 mg, Iron 1 mg, Potassium 63 mg

OLIVE BUNS

Olive buns are the perfect accompaniment to any soup and salad.



Servings: 10 buns

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (160 ml) water
- 4 tsp. (20 ml) olive oil
- 2 cups (250 g, 9 oz.) all-purpose

flour

- 1 Tbsp. fresh yeast
- ¼ tsp. salt

After beeping:

- ¼ cup (50 g) green olives, chopped
- ¼ cup (50 g) black olives, chopped
- 1 tsp. oregano

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add olives and oregano.
2. Let the dough rest for 45 minutes.
3. Take the dough out of the bread maker.
4. Place it on a floured surface and divide it into 10 equal parts.
5. Shape buns from the ready-to-use dough.
6. Place them on a baking sheet covered

with oiled parchment paper. Cover with a towel.

7. Leave the buns in a warm place for 30 minutes to rest and rise.
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 121, Total Fat 3.1 g, Saturated Fat 0.4 g, Cholesterol 0 mg, Sodium 148 mg, Total Carbohydrate 20.2 g, Dietary Fiber 1.3 g, Total Sugars 0.1 g, Protein 3.2 g, Vitamin D 0 mcg, Calcium 16 mg, Iron 2 mg, Potassium 54 mg

BACON BUNS



Servings: 10 buns
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 3/5 cup (150 ml) water
- 1 Tbsp. (15 ml) olive oil
- 2 cups (250 g, 9 oz.) all-purpose flour
- 1 Tbsp. fresh yeast

- ¼ tsp. salt

After beeping:

- 3½ (100 g) bacon, diced
- 1 Tbsp. olive oil

PROCESS

1. Fry the bacon in a pan with olive oil.
2. Knead the dough in a bread machine.
3. Once the machine beeps, add fried bacon.
4. Let the dough rest for 45 minutes.
5. Take the dough out of the bread maker.
6. Place it on a floured surface and divide it into 10 equal parts.
7. Shape buns from the ready-to-use dough.
8. Place them on a baking sheet covered with oiled parchment paper, close to each other. Cover with a towel.
9. Leave the buns in a warm place for 30 minutes to rest and rise.

10. Preheat the oven to 400 degrees F (200 degrees C).
11. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 173, Total Fat 7.3 g, Saturated Fat 1.8 g, Cholesterol 11 mg, Sodium 290 mg, Total Carbohydrate 19.7 g, Dietary Fiber 0.9 g, Total Sugars 0.1 g, Protein 6.7 g, Vitamin D 0 mcg, Calcium 6 mg, Iron 2 mg, Potassium 107 mg

LEMON BUNS

Lemon buns are perfect for smoked salmon and salad.



Servings: 10 buns
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) water
- 2 tsp. (10 ml) olive oil
- 1 tsp. lemon juice

- 2 cups (250 g, 9 oz.) all-purpose flour
- 1 Tbsp. fresh yeast
- ¼ tsp. salt
- 2 Tbsp. lemon zest, grated

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Take the dough out of the bread maker.
3. Place the dough on a floured surface and divide it into 10 equal parts.
4. Shape buns from the ready-to-use dough.
5. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.
6. Leave the buns in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200 degrees C).

8. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 104, Total Fat 1.3 g, Saturated Fat 0.2 g, Cholesterol 0 mg, Sodium 59 mg, Total Carbohydrate 19.8 g, Dietary Fiber 1 g, Total Sugars 0.2 g, Protein 3.1 g, Vitamin D 0 mcg, Calcium 5 mg, Iron 1 mg, Potassium 55 mg

WHOLE-GRAIN BUNS



Servings: 10 buns

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 3/5 cup (150 ml) water
- 1 Tbsp. (15 ml) olive oil
- 1 tsp. honey
- 2 cups (250 g, 9 oz.) whole-grain flour
- 1 Tbsp. fresh yeast

- ¼ tsp. salt

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Take the dough out of the bread maker.
3. Place the dough on a floured surface and divide it into 10 equal parts.
4. Shape buns from the ready-to-use dough.
5. Place them on a baking sheet covered with oiled parchment paper, close to each other. Cover with a towel.
6. Leave the buns in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 99, Total Fat 1.9 g, Saturated Fat 0.3 g, Cholesterol 0 mg, Sodium 60 mg, Total Carbohydrate

18.5 g, Dietary Fiber 3.2 g, Total Sugars 0.7 g, Protein
3.8 g, Vitamin D 0 mcg, Calcium 9 mg, Iron 1 mg,
Potassium 122 mg

MILK BUNS

Brush the buns with milk before baking.



Servings: 10 buns
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- ½ cup (125 ml) milk
- 2 Tbsp. (30 g) butter
- 2 cups (250 g, 9 oz.) all-purpose flour

- 1 Tbsp. fresh yeast
- ¼ tsp. salt
- 1 tsp. sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Take the dough out of the bread maker.
3. Place the dough on a floured surface and divide it into 10 equal parts.
4. Shape buns from the ready-to-use dough.
5. Place them on a baking sheet covered with oiled parchment paper, close to each other. Cover with a towel.
6. Leave the buns in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 122, Total Fat 2.8 g, Saturated Fat 1.7 g, Cholesterol 8 mg, Sodium 82 mg, Total Carbohydrate 20 g, Dietary Fiber 1.1 g, Total Sugars 1.8 g, Protein 3.3 g, Vitamin D 2 mcg, Calcium 17 mg, Iron 1 mg, Potassium 32 mg

FIG ROSEMARY BUNS

Fig Rosemary Buns are good even without icing. Along with the figs, add $\frac{1}{2}$ cup (50 g) of finely chopped Brie cheese to the dough.



Servings: 10 buns

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- $\frac{1}{2}$ cup (125 ml) red wine

- 1/5 cup (50 ml) water
- 1 Tbsp. olive oil
- 2 cups (250 g, 9 oz.) all-purpose flour
- 1 Tbsp. fresh yeast
- ¼ tsp. salt
- 1 tsp. rosemary, chopped

After beeping:

- 5 figs, sliced

PROCESS

1. Knead the dough in a bread machine.
2. Once the machine beeps, add sliced figs.
3. Let the dough rest for 45 minutes.
4. Take the dough out of the bread maker.
5. Place it on a floured surface and divide it into 10 equal parts.
6. Shape buns from the ready-to-use dough.
7. Place them on a baking sheet covered

with oiled parchment paper. Cover with a towel.

8. Leave the buns in a warm place for 30 minutes to rest and rise.
9. Preheat the oven to 400 degrees F (200 degrees C).
10. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 141, Total Fat 1.8 g, Saturated Fat 0.3 g, Cholesterol 0 mg, Sodium 61 mg, Total Carbohydrate 26 g, Dietary Fiber 1.9 g, Total Sugars 4.7 g, Protein 3.4 g, Vitamin D 0 mcg, Calcium 22 mg, Iron 2 mg, Potassium 129 mg

CURRY BUNS

These buns will have an even more exciting flavor if you add 2 tablespoons of boiled rice or finely chopped onions to the dough.



Servings: 10 buns

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (160 ml) water
- 2 tsp. (10 ml) olive oil

- 1 tsp. lemon juice
- 2 cups (250 g, 9 oz.) all-purpose flour
- 1 Tbsp. fresh yeast
- ¼ tsp. salt
- 2 Tbsp. curry

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Take the dough out of the bread maker.
3. Place the dough on a floured surface and divide it into 10 equal parts.
4. Shape buns from the ready-to-use dough.
5. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.
6. Leave the buns in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200

degrees C).

8. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 107, Total Fat 1.4 g, Saturated Fat 0.2 g, Cholesterol 0 mg, Sodium 60 mg, Total Carbohydrate 20.3 g, Dietary Fiber 1.4 g, Total Sugars 0.1 g, Protein 3.2 g, Vitamin D 0 mcg, Calcium 11 mg, Iron 2 mg, Potassium 71 mg

CHEESE BUNS

Sprinkle the buns with grated cheese before baking.



Servings: 10 buns
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (160 ml) water
- 1 Tbsp. olive oil
- 2 cups (250 g, 9 oz.) all-purpose

flour

- 1 cup (100 g) Gouda cheese
- ½ cup (50 g) parmesan cheese
- 1 Tbsp. fresh yeast
- ¼ tsp. salt

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Take the dough out of the bread maker.
3. Place the dough on a floured surface and divide into 10 equal parts.
4. Shape buns from the ready-to-use dough.
5. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.
6. Leave the buns in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200 degrees C).

8. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 158, Total Fat 5.5 g, Saturated Fat 2.7 g, Cholesterol 15 mg, Sodium 188 mg, Total Carbohydrate 19.9 g, Dietary Fiber 0.9 g, Total Sugars 0.3 g, Protein 7.1 g, Vitamin D 0 mcg, Calcium 199 mg, Iron 1 mg, Potassium 63 mg

BASIL BUNS

Cut the buns into halves and cover each half with a round of tomato and a slice of mozzarella. In my opinion, this is the most delicious summer breakfast ever.



Servings: 10 buns
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) water
- 2 tsp. (10 ml) olive oil

- 1 tsp. lemon juice
- 2 cups (250 g, 9 oz.) all-purpose flour
- 1 Tbsp. fresh yeast
- ¼ tsp. salt

After beeping:

- ½ cup fresh basil, finely chopped

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add chopped basil.
2. Let the dough rest for 45 minutes.
3. Take the dough out of the bread maker.
4. Place the dough on a floured surface and divide into 10 equal parts.
5. Shape buns from the ready-to-use dough.
6. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.

7. Leave the buns in a warm place for 30 minutes to rest and rise.
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 103, Total Fat 1.3 g, Saturated Fat 0.2 g, Cholesterol 0 mg, Sodium 59 mg, Total Carbohydrate 19.6 g, Dietary Fiber 1 g, Total Sugars 0.1 g, Protein 3.1 g, Vitamin D 0 mcg, Calcium 7 mg, Iron 1 mg, Potassium 55 mg

MINT BUNS



Servings: 10 buns
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- ¼ cup (60 ml) water
- ½ cup (120 ml) mint infusion
- 2 cups (250 g, 9 oz.) all-purpose flour
- 1 Tbsp. fresh yeast
- ¼ tsp. salt

- ¼ cup fresh mint leaves, chopped

PROCESS

1. For the mint infusion, pour boiling water on 10 mint leaves. Cool down to room temperature.
2. Knead the dough in a bread machine. Let it rest for 45 minutes.
3. Take the dough out of the bread maker.
4. Place the dough on a floured surface and divide into 10 equal parts.
5. Shape buns from the ready-to-use dough.
6. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.
7. Leave the buns in a warm place for 30 minutes to rest and rise.
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 97, Total Fat 0.3 g, Saturated Fat 0.1 g, Cholesterol 0 mg, Sodium 60 mg, Total Carbohydrate 20.1 g, Dietary Fiber 1.1 g, Total Sugars 0.4 g, Protein 3.1 g, Vitamin D 0 mcg, Calcium 9 mg, Iron 2 mg, Potassium 61 mg

CIABATTA BUNS



Servings: 20 buns
Prep Time + Cook Time: 3 hours
Program: DOUGH

INGREDIENTS:

For sponge:

- $\frac{3}{4}$ cup (180 ml) water
- $2\frac{1}{2}$ cups (350 g) all-purpose flour
- 2 tsp. (5 g) fresh yeast

For dough:

- $1\frac{1}{4}$ (300 ml) water

- 1/5 (50 ml) olive oil
- 3½ cups (450 g) all-purpose flour
- 1 Tbsp. (10 g) fresh yeast
- ¼ tsp. salt

PROCESS

1. Knead the sponge in a bread machine. Let it rest and rise for 30 minutes.
2. Then add the dough ingredients. Set DOUGH mode again. Let the dough rest and rise for 45 minutes.
3. Place the dough on a floured surface and divide into 20 equal parts.
4. Shape buns from the ready-to-use dough.
5. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.
6. Leave the buns in a warm place for 30 minutes to rest and rise.
7. Preheat the oven to 400 degrees F (200 degrees C).

8. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 168, Total Fat 2.8 g, Saturated Fat 0.4 g, Cholesterol 0 mg, Sodium 32 mg, Total Carbohydrate 30.8 g, Dietary Fiber 1.2 g, Total Sugars 0.1 g, Protein 4.4 g, Vitamin D 0 mcg, Calcium 7 mg, Iron 2 mg, Potassium 58 mg

CHILI BUNS

It's up to you to choose how hot your chili pepper will be.

Servings: 10 buns

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) water
- 2 tsp. (10 ml) olive oil
- 2 cups (250 g, 9 oz.) all-purpose flour
- 1 Tbsp. fresh yeast
- ¼ tsp. salt
- 1 tsp. chili powder
- 1 tsp. chili paste/sauce

After beeping:

- 1 Tbsp. corn grains, boiled

- 1 Tbsp. red chili, chopped
- 1 Tbsp. green chili, chopped

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add chili and corn grains.
2. Let the dough rest for 45 minutes.
3. Take the dough out of the bread maker.
4. Place the dough on a floured surface and divide into 10 equal parts.
5. Shape buns from the ready-to-use dough.
6. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.
7. Leave the buns in a warm place for 30 minutes to rest and rise.
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 110, Total Fat 1.4 g, Saturated Fat 0.2 g, Cholesterol 0 mg, Sodium 79 mg, Total Carbohydrate 21 g, Dietary Fiber 1.2 g, Total Sugars 0.5 g, Protein 3.2 g, Vitamin D 0 mcg, Calcium 6 mg, Iron 1 mg, Potassium 62 mg

SALAMI BUNS

These hot salami buns have a real fire inside them.



Servings: 10 buns

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) water
- 2 tsp. (10 ml) olive oil
- 1 tsp. lemon juice

- 2 cups (250 g, 9 oz.) all-purpose flour
- 1 Tbsp. fresh yeast
- ¼ tsp. salt

After beeping:

- ¾ cup (100 g) salami, finely chopped
- 1½ Tbsp. ground pepper

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add salami and pepper.
2. Let the dough rest for 45 minutes.
3. Take the dough out of the bread maker.
4. Place the dough on a floured surface and divide into 10 equal parts.
5. Shape buns from the ready-to-use dough.
6. Place them on a baking sheet covered with oiled parchment paper. Cover with a

towel.

7. Leave the buns in a warm place for 30 minutes to rest and rise.
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 138, Total Fat 3.6 g, Saturated Fat 1.2 g, Cholesterol 7 mg, Sodium 117 mg, Total Carbohydrate 22 g, Dietary Fiber 1.9 g, Total Sugars 0.3 g, Protein 4.7 g, Vitamin D 5 mcg, Calcium 21 mg, Iron 3 mg, Potassium 115 mg

BAGELS

Bagels make an ideal treat to go with a cup of tea.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water
- 2/5 cup (100 ml) milk

- 1½ Tbsp. (20 g) butter
- 1½ Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk
- poppy seeds/sesame seeds

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it, and make a hole in the center,

increasing it to 1 inch (2-3 cm) in diameter.

3. Place them on a baking sheet covered with oiled paper. Then let them rest and rise for 45 minutes.
4. Fill a large pan with water, add honey, and bring it to a boil.
5. Put each bagel in the boiling water for 30 seconds, remove, drain, and immediately dip one side of the bagel in poppy or sesame seeds. All the steps should be done quite fast, as the dough dries quickly, and the seeds might not stick to it. Place the bagels on a baking tray with their seeded side up.
6. Another way around is to take the bagels out of the boiling water and put them on a baking sheet. Then brush each bagel with some milk and egg yolk mixture, and then sprinkle with seeds.
7. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12

minutes. If you like a harder version, set the baking time to 15 minutes.

8. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 216, Total Fat 3.4 g, Saturated Fat 1.6 g, Cholesterol 27 mg, Sodium 139 mg, Total Carbohydrate 42 g, Dietary Fiber 6.2 g, Total Sugars 6.1 g, Protein 8 g, Vitamin D 3 mcg, Calcium 39 mg, Iron 2 mg, Potassium 237 mg

HEALTHY WHOLE-GRAIN BAGELS



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water
- 2/5 cup (100 ml) milk
- 1½ Tbsp. (20 g) butter
- 1 Tbsp. (20 g) honey

- 3½ cup (500 g, 17.6 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk
- poppy seeds/sesame seeds

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
3. Place them on a baking sheet covered with oiled parchment paper. Then let them rest and rise for 45 minutes.

4. Fill a large pan with water, add honey, and bring it to a boil.
5. Put each bagel in the boiling water for 30 seconds, remove, drain, and immediately dip one side of the bagel in poppy or sesame seeds. All the steps should be done quite fast, as the dough dries quickly, and the seeds might not stick to it. Place the bagels on a baking tray with their seeded side up.
6. Another way around is to take the bagels out of the boiling water and put them on a baking sheet. Then brush each bagel with some milk and egg yolk mixture, and then sprinkle with seeds.
7. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
8. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 219, Total Fat 3.4 g, Saturated Fat 1.6 g,

Cholesterol 27 mg, Sodium 139 mg, Total Carbohydrate 42.5 g, Dietary Fiber 6.4 g, Total Sugars 5.9 g, Protein 8.1 g, Vitamin D 3 mcg, Calcium 39 mg, Iron 2 mg, Potassium 241 mg

SESAME SAVORY BAGELS

Snack bagels will get a more distinct flavor if you add some sesame seeds to the dough. Savory bagels go well with soft cheese, sliced ham, salmon, tomatoes, olives, lettuce, and greens.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water

- 2/5 cup (100 ml) milk
- 1½ Tbsp. (20 g) butter
- 1 Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) wheat whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- 20 tsp. sesame seeds

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk
- sesame seeds

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add sesame

seeds.

2. Let the dough rest for 45 minutes.
3. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
4. Place them on a baking sheet covered with oiled parchment paper. Then let them rest and rise for 45 minutes.
5. Fill a large pan with water, add honey, and bring it to a boil.
6. Put each bagel in the boiling water for 30 seconds, remove, drain, and immediately dip one side of the bagel in sesame seeds. All the steps should be done quite fast, as the dough dries quickly, and the seeds might not stick to it. Place the bagels on a baking tray with their seeded side up.
7. Another way around is to take the bagels out of the boiling water and put them on

a baking sheet. Then brush each bagel with some milk and egg yolk mixture, and then sprinkle with seeds.

8. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
9. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 274, Total Fat 7.5 g, Saturated Fat 2.1 g, Cholesterol 27 mg, Sodium 23 mg, Total Carbohydrate 44.7 g, Dietary Fiber 3.4 g, Total Sugars 5.8 g, Protein 8.1 g, Vitamin D 3 mcg, Calcium 119 mg, Iron 4 mg, Potassium 156 mg

POPPY SEED SAVORY BAGELS

Snack bagels will get a more distinct flavor if you add some poppy seeds to the dough. Savory bagels go well with soft cheese, sliced ham, salmon, tomatoes, olives, lettuce, and greens.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water
- 2/5 cup (100 ml) milk
- 1½ Tbsp. (20 g) butter
- 1 Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) wheat whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- 20 tsp. poppy seeds

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk
- poppy seeds

PROCESS

1. Knead the dough in a bread machine.

Once the machine beeps, add poppy seeds.

2. Let the dough rest for 45 minutes.
3. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
4. Place them on a baking sheet covered with oiled parchment paper. Then let them rest and rise for 45 minutes.
5. Fill a large pan with water, add honey, and bring it to a boil.
6. Put each bagel in the boiling water for 30 seconds, remove, drain, and immediately dip one side of the bagel in poppy seeds. All the steps should be done quite fast, as the dough dries quickly, and the seeds might not stick to it. Place the bagels on a baking tray with their seeded side up.
7. Another way around is to take the bagels

out of the boiling water and put them on a baking sheet. Then brush each bagel with some milk and egg yolk mixture, and then sprinkle with seeds.

8. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
9. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 252, Total Fat 5.5 g, Saturated Fat 1.8 g, Cholesterol 27 mg, Sodium 139 mg, Total Carbohydrate 43.9 g, Dietary Fiber 2.9 g, Total Sugars 6.6 g, Protein 7.5 g, Vitamin D 3 mcg, Calcium 112 mg, Iron 3 mg, Potassium 153 mg

CUMIN SAVORY BAGELS

Snack bagels will get a more distinct flavor if you add some cumin to the dough. Savory bagels go well with soft cheese, sliced ham, salmon, tomatoes, olives, lettuce, and greens.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water
- 2/5 cup (100 ml) milk
- 1½ Tbsp. (20 g) butter
- 1 Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- 20 tsp. cumin

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk
- cumin

PROCESS

1. Knead the dough in a bread machine.

Once the machine beeps, add cumin.

2. Let the dough rest for 45 minutes.
3. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
4. Place them on a baking sheet covered with oiled parchment paper. Then let it rest and rise for 45 minutes.
5. Fill a large pan with water, add honey, and bring it to a boil.
6. Put each bagel in the boiling water for 30 seconds, remove, drain, and immediately dip one side of the bagel in cumin. All the steps should be done quite fast, as the dough dries quickly, and the cumin might not stick to it. Place the bagels on a baking tray with their seeded side up.
7. Another way around is to take the bagels out of the boiling water and put them on

a baking sheet. Then brush each bagel with some milk and egg yolk mixture, and then sprinkle with cumin.

8. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
9. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 238, Total Fat 3.9 g, Saturated Fat 1.5 g, Cholesterol 27 mg, Sodium 145 mg, Total Carbohydrate 44.4 g, Dietary Fiber 2.8 g, Total Sugars 5.9 g, Protein 7.3 g, Vitamin D 3 mcg, Calcium 70 mg, Iron 5 mg, Potassium 189 mg

HERB SAVORY BAGELS

Snack bagels will get a more distinct flavor if you add some fragrant herbs to the dough. Savory bagels go well with soft cheese, sliced ham, salmon, tomatoes, olives, lettuce, and greens.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water

- 2/5 cup (100 ml) milk
- 1½ Tbsp. (20 g) butter
- 1 Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- 20 tsp. herbs
(oregano/rosemary/basil/etc.)

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk
- herbs

PROCESS

1. Knead the dough in a bread machine.

Once the machine beeps, add herbs.

2. Let the dough rest for 45 minutes.
3. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
4. Place them on a baking sheet covered with oiled parchment paper. Then let it rest and rise for 45 minutes.
5. Fill a large pan with water, add honey, and bring it to a boil.
6. Put each bagel in the boiling water for 30 seconds, remove, drain, and immediately dip one side of the bagel in herbs. All the steps should be done quite fast, as the dough dries quickly, and the herbs might not stick to it. Place the bagels on a baking tray with their seeded side up.
7. Another way around is to take the bagels out of the boiling water and put them on

a baking sheet. Then brush each bagel with some milk and egg yolk mixture, and then sprinkle with herbs.

8. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
9. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 225, Total Fat 3.1 g, Saturated Fat 1.5 g, Cholesterol 27 mg, Sodium 138 mg, Total Carbohydrate 43.4 g, Dietary Fiber 2.9 g, Total Sugars 5.8 g, Protein 6.7 g, Vitamin D 3 mcg, Calcium 61 mg, Iron 3 mg, Potassium 162 mg

CHILI SAVORY BAGELS

Snack bagels will get a more distinct flavor if you add some chili to the dough. Savory bagels go well with soft cheese, sliced ham, salmon, tomatoes, olives, lettuce, and greens.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water
- 2/5 cup (100 ml) milk
- 1½ Tbsp. (20 g) butter
- 1 Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- 20 tsp. chili powder

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk
- chili/sesame seeds

PROCESS

1. Knead the dough in a bread machine.

Once the machine beeps, add chili.

2. Let the dough rest for 45 minutes.
3. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
4. Place them on a baking sheet covered with oiled parchment paper. Then let it rest and rise for 45 minutes.
5. Fill a large pan with water, add honey, and bring it to a boil.
6. Put each bagel in the boiling water for 30 seconds, remove, drain, and immediately dip one side of the bagel in the glaze. All the steps should be done quite fast, as the dough dries quickly, and the glaze might not stick to it. Place the bagels on a baking tray with their glazed side up.
7. Another way around is to take the bagels out of the boiling water and put them on

a baking sheet. Then brush each bagel with some milk and egg yolk mixture, and then sprinkle with your favorite topping.

8. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
9. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 238, Total Fat 3.9 g, Saturated Fat 1.6 g, Cholesterol 27 mg, Sodium 190 mg, Total Carbohydrate 45.4 g, Dietary Fiber 4.1 g, Total Sugars 6.2 g, Protein 7.2 g, Vitamin D 3 mcg, Calcium 45 mg, Iron 3 mg, Potassium 213 mg

ONION BAGELS

Snack bagels will get a more distinct flavor if you add some roasted onion to the dough. Savory bagels go well with soft cheese, sliced ham, salmon, tomatoes, olives, lettuce, and greens.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water
- 2/5 cup (100 ml) milk
- 1½ Tbsp. (20 g) butter
- 1½ Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- 2 onions, finely chopped
- 1 Tbsp. olive oil

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk

PROCESS

1. Roast the chopped onion.

2. Knead the dough in a bread machine. Once the machine beeps, add the roasted onion.
3. Let the dough rest for 45 minutes.
4. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
5. Place them on a baking sheet covered with oiled parchment paper. Then let them rest and rise for 45 minutes.
6. Combine and slightly blend the glaze mixture.
7. Before baking, brush each bagel with icing.
8. Bake the bagels in the preheated oven at 400 degrees F (220 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like their harder version, set the baking time to 15 minutes.
9. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 243, Total Fat 4.4 g, Saturated Fat 1.7 g, Cholesterol 27 mg, Sodium 139 mg, Total Carbohydrate 44.6 g, Dietary Fiber 2.8 g, Total Sugars 6.7 g, Protein 6.8 g, Vitamin D 3 mcg, Calcium 36 mg, Iron 3 mg, Potassium 146 mg

CHEESE BAGELS

Snack bagels will get a more distinct flavor if you add some grated cheese to the dough. Savory bagels go well with soft cheese, sliced ham, salmon, tomatoes, olives, lettuce, and greens.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water

- 2/5 cup (100 ml) milk
- 1½ Tbsp. (20 g) butter
- 1½ Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- 1 cup (100 g) parmesan, grated

For topping:

- ¾ cup (75 g) parmesan, grated

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add grated cheese.
2. Let the dough rest for 45 minutes.
3. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a

round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.

4. Place them on a baking sheet covered with oiled parchment paper. Then let them rest and rise for 45 minutes.
5. Before baking, sprinkle each bagel with grated cheese.
6. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
7. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 258, Total Fat 6.2 g, Saturated Fat 3.8 g, Cholesterol 18 mg, Sodium 297 mg, Total Carbohydrate 39.6 g, Dietary Fiber 2.3 g, Total Sugars 2.2 g, Protein 11.7 g, Vitamin D 1 mcg, Calcium 179 mg, Iron 2 mg, Potassium 107 mg

BAGEL WITH SALMON

This salmon and soft cream cheese bagel is so immaculate it will exceed your expectations!

Cook bagels following the previous recipe.



Servings: 4 bagels

Prep Time + Cook Time: 10 minutes

INGREDIENTS:

- ½ bunch of arugula
- 2 dill sprigs
- 1 red onion

- 1¼ cup (150 g) cream cheese
- 5 oz. (140 g) smoked salmon

PROCESS

1. Wash the rocket salad and dill. Drain them to dry.
2. Cut a bagel into halves and spread cream cheese over one of the halves.
3. Put some smoked salmon, fine onion rings, dill, and rocket salad over the cheese.
4. Cover with the other half of the bagel and lightly press the halves together.

APRICOT BAGELS

Sweet bagels can be stuffed with cottage cheese, jam, jelly, chocolate-nut cream, or nougat.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water
- 2/5 cup (100 ml) milk
- 1½ Tbsp. (20 g) butter
- 1½ Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- 8 dried apricots, finely chopped

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk
- sunflower seeds

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add dried apricots.
2. Let the dough rest for 45 minutes.
3. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
4. Place them on a baking sheet covered with oiled parchment paper. Then let them rest and rise for 45 minutes.
5. Fill a large pan with water, add honey, and bring it to a boil.
6. Put each bagel in the boiling water for 30 seconds, remove, drain, and immediately dip one side of the bagel in sunflower seeds. All the steps should be done quite fast, as the dough dries quickly, and the seeds might not stick to it. Place the bagels on a baking tray with their seeded side up.

7. Another way around is to take the bagels out of the boiling water and put them on a baking sheet. Then brush each bagel with some milk and egg yolk mixture, and then sprinkle with sunflower seeds.
8. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
9. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 292, Total Fat 6.9 g, Saturated Fat 4 g, Cholesterol 39 mg, Sodium 301 mg, Total Carbohydrate 46.3 g, Dietary Fiber 2.9 g, Total Sugars 8.3 g, Protein 12.5 g, Vitamin D 3 mcg, Calcium 191 mg, Iron 3 mg, Potassium 186 mg

FRUIT BAGELS

Sweet bagels can be stuffed with cottage cheese, jam, jelly, chocolate-nut cream, or nougat.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water

- 2/5 cup (100 ml) milk
- 1½ Tbsp. (20 g) butter
- 1½ Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- ¾ cup (100 g) candied fruits, finely chopped

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk
- sunflower seeds/sesame seeds/poppy seeds

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add candied fruits.
2. Let the dough rest for 45 minutes.
3. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
4. Place them on a baking sheet covered with oiled parchment paper. Then let them rest and rise for 45 minutes.
5. Fill a large pan with water, add honey, and bring it to a boil.
6. Put each bagel in the boiling water for 30 seconds, remove, drain, and immediately dip one side of the bagel in seeds. All the steps should be done quite fast, as the dough dries quickly, and the seeds might not stick to it. Place the bagels on a baking tray with their seeded side up.

7. Another way around is to take the bagels out of the boiling water and put them on a baking sheet. Then brush each bagel with some milk and egg yolk mixture, and then sprinkle with seeds.
8. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
9. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 314, Total Fat 6.7 g, Saturated Fat 4 g, Cholesterol 39 mg, Sodium 300 mg, Total Carbohydrate 51.3 g, Dietary Fiber 3 g, Total Sugars 12.9 g, Protein 12.1 g, Vitamin D 3 mcg, Calcium 187 mg, Iron 2 mg, Potassium 112 mg

CITRUS BAGELS

Sweet bagels can be stuffed with cottage cheese, jam, jelly, chocolate-nut cream, or nougat.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water
- 2/5 cup (100 ml) milk

- 1½ Tbsp. (20 g) butter
- 1½ Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- 10 tsp. zest (lemon, orange, etc.), finely grated

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk
- sunflower seeds/sesame seeds/poppy seeds

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add grated zest.

2. Let the dough rest for 45 minutes.
3. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
4. Place them on a baking sheet covered with oiled parchment paper. Then let them rest and rise for 45 minutes.
5. Fill a large pan with water, add honey, and bring it to a boil.
6. Put each bagel in the boiling water for 30 seconds, remove, drain, and immediately dip one side of the bagel in seeds. All the steps should be done quite fast, as the dough dries quickly, and the seeds might not stick to it. Place the bagels on a baking tray with their seeded side up.
7. Another way around is to take the bagels out of the boiling water and put them on a baking sheet. Then brush each bagel

with some milk and egg yolk mixture, and then sprinkle with seeds.

8. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
9. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 223, Total Fat 3 g, Saturated Fat 1.5 g, Cholesterol 27 mg, Sodium 138 mg, Total Carbohydrate 43 g, Dietary Fiber 2.4 g, Total Sugars 5.9 g, Protein 6.6 g, Vitamin D 3 mcg, Calcium 32 mg, Iron 2 mg, Potassium 120 mg

RAISIN BAGELS

Sweet bagels can be stuffed with cottage cheese, jam, jelly, chocolate-nut cream, or nougat.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water
- 2/5 cup (100 ml) milk

- 1½ Tbsp. (20 g) butter
- 1½ Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- ¾ cup (115 g) raisins

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add raisins.
2. Let the dough rest for 45 minutes.
3. Roll ready-to-use dough into a cylinder

and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.

4. Place them on a baking sheet covered with oiled parchment paper. Then let them rest and rise for 45 minutes.
5. Combine the glaze ingredients and slightly whip.
6. Before baking, brush each bagel with the icing.
7. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
8. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 256, Total Fat 3 g, Saturated Fat 1.5 g, Cholesterol 27 mg, Sodium 139 mg, Total Carbohydrate 51.7 g, Dietary Fiber 2.8 g, Total Sugars 12.6 g, Protein 6.9 g, Vitamin D 3 mcg, Calcium 37 mg, Iron 3 mg, Potassium 200 mg

COCONUT BAGELS

Sweet bagels can be stuffed with cottage cheese, jam, jelly, chocolate-nut cream, or nougat.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water
- 2/5 cup (100 ml) milk

- 1½ Tbsp. (20 g) butter
- 1½ Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- ¾ cup (115 g) coconut chips

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add coconut chips.
2. Let the dough rest for 45 minutes.

3. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
4. Place them on a baking sheet covered with oiled parchment paper. Then let them rest and rise for 45 minutes.
5. Combine the glaze ingredients and slightly whip.
6. Before baking, brush each bagel with the icing.
7. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
8. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 283. Total Fat 6.8 g, Saturated Fat 5.3 g, Cholesterol 27 mg, Sodium 138 mg, Total Carbohydrate 48.7 g, Dietary Fiber 3.1 g, Total Sugars 10.4 g, Protein 7.3 g, Vitamin D 3 mcg, Calcium 31 mg, Iron 3 mg,

Potassium 114 mg

NUT BAGELS

Sweet bagels can be stuffed with cottage cheese, jam, jelly, chocolate-nut cream, or nougat.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water
- 2/5 cup (100 ml) milk

- 1½ Tbsp. (20 g) butter
- 1½ Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- 10 tsp. hazelnuts, chopped

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk
- sunflower seeds/sesame seeds/poppy seeds

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add nuts.

2. Let the dough rest for 45 minutes.
3. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
4. Place them on a baking sheet covered with oiled parchment paper. Then let them rest and rise for 45 minutes.
5. Fill a large pan with water, add honey, and bring it to a boil.
6. Put each bagel in the boiling water for 30 seconds, remove, drain, and immediately dip one side of the bagel in seeds. All the steps should be done quite fast, as the dough dries quickly, and the seeds might not stick to it. Place the bagels on a baking tray with their seeded side up.
7. Another way around is to take the bagels out of the boiling water and put them on a baking sheet. Then brush each bagel

with some milk and egg yolk mixture, and then sprinkle with seeds.

8. Bake the bagels in a preheated oven at 400 degrees F (200 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like a harder version, set the baking time to 15 minutes.
9. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 232, Total Fat 3.9 g, Saturated Fat 1.6 g, Cholesterol 27 mg, Sodium 138 mg, Total Carbohydrate 42.8 g, Dietary Fiber 2.5 g, Total Sugars 5.9 g, Protein 6.7 g, Vitamin D 3 mcg, Calcium 33 mg, Iron 3 mg, Potassium 124 mg

CHOCOLATE BAGELS

Sweet bagels can be stuffed with cottage cheese, jam, jelly, chocolate-nut cream, or nougat.



Servings: 10 bagels

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 4/5 cup (200 ml) water
- 2/5 cup (100 ml) milk

- 1½ Tbsp. (20 g) butter
- 1½ Tbsp. (20 g) honey
- 3 cups (400 g, 13½ oz.) all-purpose flour
- 2/3 cup (90 g, 3 oz.) whole-grain flour
- 1 Tbsp. fresh yeast
- ½ tsp. salt

After beeping:

- 10 tsp. chocolate drops

For glaze:

- 2 Tbsp. honey
- 1 egg yolk
- 1/5 cup (50 ml) milk
- Sesame seeds

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add chocolate.
2. Let the dough rest for 45 minutes.

3. Roll ready-to-use dough into a cylinder and cut it into 10 equal slices. Shape a round bun out of each slice, slightly flatten it and make a hole in the center, increasing it to 1 inch (2-3 cm) in diameter.
4. Place them on a baking sheet covered with oiled parchment paper. Then let them rest and rise for 45 minutes.
5. Fill a large pan with water, add honey, and bring it to a boil.
6. Put each bagel in the boiling water for 30 seconds; take it out of the water, drain and immediately dip one side of the bagel in sesame seeds. All the steps shall be done quite fast, as the dough dries quickly, and the sesame seeds might not stick to it. Place the bagels on a baking tray with their seeded side up.
7. Another way around is to take the bagels out of the boiling water and put them on a baking sheet. Then brush each bagel with some milk and egg yolk mixture, and then sprinkle with sesame seeds.

8. Bake the bagels in the preheated oven at 400 degrees F (220 degrees C). If you prefer your bagels soft, bake them for 12 minutes. If you like their harder version, set the baking time to 15 minutes.
9. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 254, Total Fat 4.7 g, Saturated Fat 1.5 g, Cholesterol 27 mg, Sodium 138 mg, Total Carbohydrate 46.3 g, Dietary Fiber 2.6 g, Total Sugars 5.8 g, Protein 6.8 g, Vitamin D 3 mcg, Calcium 31 mg, Iron 2 mg, Potassium 114 mg

MINI BAGUETTES

Don't be afraid to play around with the basic baguette recipe to get new and delicious variations!

Cut a baguette into halves and use it as a base for delicious sandwiches.



Servings: 8 baguettes

Prep Time + Cook Time: 2 hours 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 1/3 cup (320 ml) water

- 3½ cups (500 g, 14½ oz.) all-purpose flour
- 1 package active dry yeast
- ½ teaspoon salt

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Place ready-to-use dough on a floured surface and divide it into 8 equal parts. Form sphere-like pieces and let them rest for 5 minutes. Shape each piece into a long baguette.
3. Put the baguettes on a baking sheet covered with oiled parchment paper, cover with a towel, and let them rest and rise for 45 minutes.
4. Preheat oven to 425 degrees F (220 degrees C).
5. Slightly sprinkle each baguette with flour and make 3-5 diagonal incisions with a sharp knife.
6. Bake the baguettes until golden brown

for 10-12 minutes.

7. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 232, Total Fat 0.7 g, Saturated Fat 0.1 g, Cholesterol 0 mg, Sodium 149 mg, Total Carbohydrate 48.3 g, Dietary Fiber 2 g, Total Sugars 0.2 g, Protein 7 g, Vitamin D 0 mcg, Calcium 10 mg, Iron 3 mg, Potassium 97 mg

LIGHT MINI BAGUETTES



Servings: 8 baguettes

Prep Time + Cook Time: 2 hours 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) water
- 2 oz. (60 g) butter, melted
- 3½ cups (500 g, 14½ oz.) all-purpose flour
- 1 package active dry yeast

- ½ teaspoon salt

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Place ready-to-use dough on a floured surface and divide it into 8 equal parts. Form sphere-like pieces and let them rest for 5 minutes. Shape each piece into a long baguette.
3. Put the baguettes on a baking sheet covered with oiled parchment paper, cover with a towel, and let them rest and rise for 45 minutes.
4. Preheat oven to 425 degrees F (220 degrees C).
5. Slightly sprinkle each baguette with flour and make 3-5 diagonal incisions with a sharp knife.
6. Bake the baguettes until golden brown for 10-12 minutes.

NUTRITION FACTS (PER SERVING)

Calories 286, Total Fat 6.8 g, Saturated Fat 4 g,

Cholesterol 16 mg, Sodium 192 mg, Total Carbohydrate 48.3 g, Dietary Fiber 2 g, Total Sugars 0.2 g, Protein 7.1 g, Vitamin D 4 mcg, Calcium 12 mg, Iron 3 mg, Potassium 99 mg

DARK MINI BAGUETTES



Servings: 8 baguettes

Prep Time + Cook Time: 2 hours 30 minutes

Program: DOUGH

INGREDIENTS:

- 1¼ cup (320 ml) water
- 2 cups (280 g) wheat flour
- 1½ cups (200 g) whole-grain wheat flour
- 1/3 cup (50 g) ready-made dough starter
- ½ teaspoon salt

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Place ready-to-use dough on a floured surface and divide it into 8 equal parts. Form sphere-like pieces and let them rest for 5 minutes. Shape each piece into a long baguette.
3. Put the baguettes on a baking sheet covered with oiled parchment paper, cover with a towel, and let them rest and rise for 45 minutes.
4. Preheat oven to 425 degrees F (220 degrees C).
5. Slightly sprinkle each baguette with flour and make 3-5 diagonal incisions with a sharp knife.
6. Bake the baguettes until golden brown for 10-12 minutes.
7. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 232, Total Fat 1.4 g, Saturated Fat 0.3 g, Cholesterol 0 mg, Sodium 172 mg, Total Carbohydrate

48.1 g, Dietary Fiber 4.1 g, Total Sugars 0.8 g, Protein
7.7 g, Vitamin D 0 mcg, Calcium 27 mg, Iron 3 mg,
Potassium 139 mg

ONION MINI BAGUETTES

Cut a baguette into halves and use it as a base for delicious sandwiches.



Servings: 8 baguettes

Prep Time + Cook Time: 2 hours 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (320 ml) water
- 3½ cups (500 g, 14½ oz.) all-purpose flour

- 1 package active dry yeast
- ½ teaspoon salt

After beeping:

- 3 onions, chopped
- 2 tablespoons olive oil

PROCESS

1. Chop 3 onions and fry them in olive oil for 2-3 minutes.
2. Knead the dough in a bread machine.
3. Once the machine beeps, add the fried onion.
4. Let the dough rest for 45 minutes.
5. Place ready-to-use dough on a floured surface and divide it into 8 equal parts. Form sphere-like pieces and let them rest for 5 minutes. Shape each piece into a long baguette.
6. Put the baguettes on a baking sheet covered with oiled parchment paper, cover with a towel, and let them rest and rise for 45 minutes.

7. Preheat oven to 425 degrees F (220 degrees C).
8. Slightly sprinkle each baguette with flour and make 3-5 diagonal incisions with a sharp knife.
9. Bake the baguettes until golden brown for 10-12 minutes.
10. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 277, Total Fat 4.2 g, Saturated Fat 0.6 g, Cholesterol 0 mg, Sodium 151 mg, Total Carbohydrate 51.9 g, Dietary Fiber 2.8 g, Total Sugars 1.9 g, Protein 7.3 g, Vitamin D 0 mcg, Calcium 20 mg, Iron 3 mg, Potassium 145 mg

SPICE MINI BAGUETTES

You can add your favorite filling to your baguettes.



Servings: 8 baguettes

Prep Time + Cook Time: 2 hours 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 1/3 cup (320 ml) water
- 3½ cups (500 g, 14½ oz.) all-purpose flour

- 1 package active dry yeast
- ½ tsp. salt

For filling:

- 1 cup (220 g, 8 oz.) butter
- 2 Tbsp. fragrant herbs/paprika

PROCESS

1. Knead the dough in a bread machine.
2. Let the dough rest for 45 minutes.
3. Place ready-to-use dough on a floured surface and divide it into 8 equal parts. Form sphere-like pieces and let them rest for 5 minutes.
4. To add a filling to your baguettes, roll the dough into a ½-inch (1 1/3 cm) thick layer and spread the filling above it. Shape the dough edges into a baguette.
5. Put the baguettes on a baking sheet covered with oiled parchment paper, cover with a towel, and let them rest and rise for 45 minutes.
6. Preheat oven to 425 degrees F (220

degrees C).

7. Slightly sprinkle each baguette with flour and make 3-5 diagonal incisions with a sharp knife.
8. Bake the baguettes until golden brown for 10-12 minutes.
9. Allow to cool down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 427, Total Fat 23 g, Saturated Fat 14.2 g, Cholesterol 59 mg, Sodium 307 mg, Total Carbohydrate 48.1 g, Dietary Fiber 1.9 g, Total Sugars 0.2 g, Protein 7 g, Vitamin D 15 mcg, Calcium 17 mg, Iron 3 mg, Potassium 91 mg

SNACK BUNS

Snack buns are a light and delicious snack that suits those who are slightly hungry, as well as those who feel ravenous hunger. They will be a hit at parties and picnics and perfectly match grilled meat, fish, vegetables, and more.

UTENSILS

- Bread maker
- Grater
- Pan
- Rolling pin
- Baking dish
- Pastry brush
- Kitchen scale
- Sharp knife
- Bowl
- Saucepan

TASTY SODA PASTRY

Put traditional pastries of ordinary yeast-fermented dough into a soda mixture, which, when baked, will give it a crispy dark brown crust and a unique, delicate flavor.

TO MAKE THE SODA MIXTURE:

1. Bring 4 cups (1 liter) of water to a boil in a saucepan. Add 1 tablespoon of salt.
2. Remove the saucepan from heat and, continually stirring, add 3 tablespoons of baking soda.

COOKING SODA PASTRIES:

1. Knead the dough in the bread machine, shape the pastries, and leave it to rest and rise for 10 minutes.
2. Bring the soda mixture to a boil; then put each pastry on a skimmer and dip it into the boiling soda mixture for 10 seconds before taking it out. Drain to dry.
3. Place the pastries on a baking sheet

covered with oiled baking paper and let it rest for 30 minutes.

4. Sprinkle the pastries with coarse salt or sesame seeds, and bake at a temperature of 400 degrees F (200 degrees C) for 10-20 minutes (depending on the size).

IRISH SODA BUNS

Cut-out buns pre-boiled in soda mixture will make an excellent treat for parties and celebrations.



Servings: 15-20 buns

Prep Time + Cook Time: 1 hour 40 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) milk

- ½ tsp. sugar
- 1 2/3 cups (250 g, 7½ oz.) all-purpose flour
- 1 pack (17 g) fresh yeast
- ½ tsp. salt

PROCESS

1. Knead the dough in a bread machine.
2. Roll out the dough to make a 1-inch (2 cm) thick layer.
3. Use cookie cutters to shape the buns.
4. Let them rest for 10 minutes.
5. Bring the soda mixture to a boil. Put the buns on a skimmer, dip them into the boiling soda mixture for 10 seconds; take them out and drain to dry.
6. Place the buns on a baking sheet covered with oiled baking paper and let them rest for 30 minutes.
7. Sprinkle the buns with coarse salt or sesame seeds.

8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake in the oven for 10-20 minutes (depending on the size).

NUTRITION FACTS (PER SERVING)

Calories 68, Total Fat 0.4 g, Saturated Fat 0.2 g, Cholesterol 1 mg, Sodium 83 mg, Total Carbohydrate 13.5 g, Dietary Fiber 0.6 g, Total Sugars 0.6 g, Protein 2.2 g, Vitamin D 0 mcg, Calcium 15 mg, Iron 1 mg, Potassium 33 mg

FETA RAMSON ROLLS



Servings: 16 rolls

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 3 cups (420 g, 13½ oz.) all-purpose flour
- 2/3 cup (100 g, 3 oz.) whole-grain flour
- 1½ Tbsp. active dry yeast
- ½ tsp. salt

For filling:

- 1 Tbsp. tomato paste
- 1 cup (100 g) Feta cheese, chopped
- 1 bunch wild garlic
- salt
- pepper

For glaze:

- ½ cup (50 g) parmesan cheese, grated

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 40 minutes.
2. Roll out the dough into a rectangular layer 14x10 inches (35x25 cm).
3. Mix all the ingredients for the filling.
4. Evenly distribute the filling on the surface. Make a cylinder.
5. Use a sharp knife to cut it into round slices 1-inch (2 cm) thick.
6. Place the rolls on a baking sheet covered with oiled parchment paper. Then let them rest for 30 minutes.
7. Preheat the oven to 425 degrees F (220 degrees C).
8. Sprinkle the rolls with grated cheese.
9. Bake in the oven until golden brown for 12-15 minutes.

NUTRITION FACTS (PER SERVING)

Calories 188, Total Fat 6.1 g, Saturated Fat 1.9 g, Cholesterol 8 mg, Sodium 110 mg, Total Carbohydrate 27.1 g, Dietary Fiber 2.4 g, Total Sugars 0.7 g, Protein 7.2 g, Vitamin D 0 mcg, Calcium 68 mg, Iron 2 mg, Potassium 150 mg

ZUCCHINI FLATBREAD

Large zucchini tarts will make a perfect match for a picnic or a party with friends.



Servings: 6 flatbreads

Prep Time + Cook Time: 1 hour 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) milk
- 1 Tbsp. butter
- ½ tsp. sugar

- 1 2/3 cups (250 g, 7½ oz.) all-purpose flour
- 1 pack (17 g) fresh yeast
- ½ tsp. salt

For filling:

- 10 oz. (300 g) zucchini
- 1 cup (100 g, 3 oz.) parmesan cheese
- ground pepper

PROCESS

1. Knead the dough in a bread machine.
2. Wash and slice the zucchini.
3. Divide the dough into 6 equal parts. Shape each piece to make an oval tart.
4. Put the flatbreads on a skimmer, dip into the boiling soda mixture for 10 seconds, take them out, and drain to dry.
5. Place the flatbreads on a baking sheet covered with oiled baking paper and let them rest for 30 minutes.

6. Make a little deepening in the middle of each tart, stuff it with 5-6 slices of zucchini, and season with pepper. Sprinkle with grated cheese.
7. Preheat the oven to 400 degrees F (200 degrees C).
8. Bake in the oven until golden brown for 15-20 minutes.

NUTRITION FACTS (PER SERVING)

Calories 248, Total Fat 6.6 g, Saturated Fat 4 g, Cholesterol 19 mg, Sodium 187 mg, Total Carbohydrate 36.1 g, Dietary Fiber 1.9 g, Total Sugars 2.5 g, Protein 11.6 g, Vitamin D 1 mcg, Calcium 195 mg, Iron 2 mg, Potassium 214 mg

HAM CHEESE FLATBREAD



Servings: 6 flatbreads

Prep Time + Cook Time: 1 hour 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) milk
- 1 Tbsp. butter
- ½ tsp. sugar
- 1 2/3 cups (250 g, 7½ oz.) all-purpose flour

- 1 pack (17 g) fresh yeast
- ½ tsp. salt

For filling:

- ¾ cup (100 g) ham
- 1 cup (100 g, 3 oz.) parmesan cheese
- 1 small onion
- 1/3 cup (80 ml) cream
- 2 Tbsp. mayonnaise
- 2 tsp. Dijon mustard
- ground pepper

PROCESS

1. Knead the dough in a bread machine.
2. Divide the dough into 6 equal parts. Shape each piece to make an oval tart.
3. Make a little deepening in the middle of each tart.
4. Wash and chop cheese, ham, and onion. Combine with the remaining filling ingredients.

5. Bring the soda mixture to a boil. Put the flatbreads on a skimmer and dip them into the boiling soda mixture for 10 seconds.
6. Take them out and drain them to dry. Then place them on a baking sheet covered with oiled baking paper and let them rest for 30 minutes.
7. Put the filling.
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake in the oven until golden brown for 15-20 minutes.

NUTRITION FACTS (PER SERVING)

Calories 299, Total Fat 10.2 g, Saturated Fat 5.1 g, Cholesterol 32 mg, Sodium 457 mg, Total Carbohydrate 37.8 g, Dietary Fiber 1.9 g, Total Sugars 2.6 g, Protein 14.1 g, Vitamin D 1 mcg, Calcium 198 mg, Iron 2 mg, Potassium 155 mg

POPPY SEED ROLLS



Servings: 16 rolls

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 3 cups (420 g, 13½ oz.) all-purpose flour
- 2/3 cup (100 g, 3 oz.) whole-grain flour

- 1½ Tbsp. active dry yeast
- ½ tsp. salt

For filling:

- ½ cup (70 g) poppy seeds
- 2 Tbsp. (30 g) parmesan cheese, grated
- 1 Tbsp. chili sauce
- 1 garlic clove, finely chopped
- 2 tsp. pizza herbs
- 1/3 cup (75 ml) olive oil

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 40 minutes.
2. Roll out the dough into a rectangular layer 14x10 inches (35x25 cm).
3. Combine all the ingredients for the filling.
4. Evenly distribute the filling on the dough surface. Make a cylinder.
5. Use a sharp knife to cut it into round

slices 1-inch (2 cm) thick.

6. Place the rolls on a baking sheet covered with oiled parchment paper. Then let them rest for 30 minutes.
7. Preheat the oven to 425 degrees F (220 degrees C).
8. Bake in the oven until golden brown for 12-15 minutes.

NUTRITION FACTS (PER SERVING)

Calories 201, Total Fat 8.7 g, Saturated Fat 1.4 g, Cholesterol 1 mg, Sodium 44 mg, Total Carbohydrate 26.2 g, Dietary Fiber 2.2 g, Total Sugars 0.7 g, Protein 5.4 g, Vitamin D 0 mcg, Calcium 87 mg, Iron 2 mg, Potassium 109 mg

SAUSAGE ROLLS

Before wrapping the sausage with the dough, you can top it with mustard, horseradish, or sprinkle with cheese.



Servings: 6 rolls

Prep Time + Cook Time: 1 hour 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) milk
- 1 Tbsp. butter

- 1 2/3 cups (250 g, 7½ oz.) all-purpose flour
- 1 pack (17 g) fresh yeast
- ½ tsp. salt

For filling:

- 6 sausages

PROCESS

1. Knead the dough in a bread machine.
2. Divide the dough into 6 equal parts, form thin cylinders, and finely roll out each cylinder into a strip.
3. Wrap the sausages with the dough strips.
4. Bring the soda mixture to a boil. Put the rolls on a skimmer and deep them into the boiling soda mixture for 10 seconds. Take it out and drain it to dry. Place it on a baking sheet covered with oiled parchment paper and let it rest for 30 minutes.
5. Preheat the oven to 400 degrees F (200 degrees C).

6. Bake in the oven until golden brown for 15-20 minutes.

NUTRITION FACTS (PER SERVING)

Calories 277, Total Fat 10.6 g, Saturated Fat 4.1 g, Cholesterol 30 mg, Sodium 229 mg, Total Carbohydrate 33.5 g, Dietary Fiber 1.4 g, Total Sugars 1.3 g, Protein 10.9 g, Vitamin D 1 mcg, Calcium 42 mg, Iron 2 mg, Potassium 163 mg

CHEESE BUNS

You can add bacon pieces to the filling or brush with pate.



Servings: 6 buns

Prep Time + Cook Time: 1 hour 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) milk
- 1 Tbsp. butter
- 1 2/3 cups (250 g, 7½ oz.) all-

purpose flour

- 1 pack (17 g) fresh yeast
- ½ tsp. salt
- ½ tsp. sugar

For filling:

- ¾ cup (70 g) parmesan/cream cheese, grated
- 4 garlic cloves
- 2 Tbsp. fresh dill, chopped

PROCESS

1. Knead the dough in a bread machine.
2. Divide the dough into 6 equal parts. Shape each piece to make an oval tart.
3. Bring the soda mixture to a boil; put the buns on a skimmer, dip them into the boiling soda mixture for 10 seconds; then take them out and drain to dry.
4. Place them on a baking sheet covered with oiled baking paper and let them rest for 30 minutes.

5. Use a sharp knife to cut them and add the cheese filling inside.
6. Preheat the oven to 400 degrees F (200 degrees C).
7. Bake in the oven until golden brown for 15-20 minutes.

NUTRITION FACTS (PER SERVING)

Calories 224, Total Fat 5.4 g, Saturated Fat 3.3 g, Cholesterol 16 mg, Sodium 329 mg, Total Carbohydrate 34.3 g, Dietary Fiber 1.3 g, Total Sugars 1.6 g, Protein 9.4 g, Vitamin D 1 mcg, Calcium 142 mg, Iron 2 mg, Potassium 83 mg

OLIVE ROLLS



Servings: 16 rolls

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 3 cups (420 g, 13½ oz.) all-purpose flour
- 2/3 cup (100 g, 3 oz.) whole-grain flour
- 1½ Tbsp. active dry yeast
- ½ tsp. salt

For filling:

- 3 Tbsp. pine nuts
- 1 cup (180 g) black olives, pitted
- 2 Tbsp. olive oil
- 1 small onion
- 1 tsp. oregano

For glaze:

- 1 egg yolk
- 2 Tbsp. milk

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 40 minutes.
2. Roast the pine nuts.
3. Grind olives, onion, oregano, and pine nuts in a blender.
4. Roll out the dough into a rectangular layer 14x10 inches (35x25 cm), and evenly distribute the filling on the surface. Make a cylinder.
5. Use a sharp knife to cut it into round slices 1-inch (2 cm) thick.
6. Place the rolls on a baking sheet covered with oiled parchment paper. Brush them with the egg-milk mix. Let it rest for 30 minutes.
7. Preheat the oven to 425 degrees F (220 degrees C).
8. Bake in the oven until golden brown for 12-15 minutes.

NUTRITION FACTS (PER SERVING)

Calories 188, Total Fat 7.4 g, Saturated Fat 1.1 g, Cholesterol 13 mg, Sodium 101 mg, Total Carbohydrate 26.5 g, Dietary Fiber 2.3 g, Total Sugars 0.5 g, Protein

4.6 g, Vitamin D 1 mcg, Calcium 23 mg, Iron 2 mg,
Potassium 97 mg

TOMATO ROLLS



Servings: 16 rolls

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 3 cups (420 g, 13½ oz.) all-purpose flour
- 2/3 cup (100 g, 3 oz.) whole-grain flour

- 1½ Tbsp. active dry yeast
- ½ tsp. salt

For filling:

- 1 cup (150 g) dried tomatoes
- 1 Tbsp. fresh basil
- 1 pinch salt
- 1 pinch sugar

For glaze:

- 1 egg yolk
- 2 Tbsp. milk

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 40 minutes.
2. For the filling, grind tomatoes, basil, salt, and sugar in a blender
3. Roll out the dough into a rectangular layer 14x10 inches (35x25 cm), and evenly distribute the filling on the surface. Make a cylinder.
4. Use a sharp knife to cut it into round

slices 1-inch (2 cm) thick.

5. Place the rolls on a baking sheet covered with oiled parchment paper. Brush them with the egg-milk mix. Let it rest for 30 minutes.
6. Preheat the oven to 425 degrees F (220 degrees C).
7. Bake in the oven until golden brown for 12-15 minutes.

NUTRITION FACTS (PER SERVING)

Calories 149, Total Fat 3.4 g, Saturated Fat 0.6 g, Cholesterol 13 mg, Sodium 3 mg, Total Carbohydrate 25.5 g, Dietary Fiber 1.8 g, Total Sugars 0.5 g, Protein 4.3 g, Vitamin D 1 mcg, Calcium 12 mg, Iron 2 mg, Potassium 101 mg

ARUGULA HAM ROLLS



Servings: 16 rolls

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 3 cups (420 g, 13½ oz.) all-purpose flour
- 2/3 cup (100 g, 3 oz.) whole-grain flour

- 1½ Tbsp. active dry yeast
- ½ tsp. salt

For filling:

- 2 Tbsp. tomato paste
- 10 slices Parma ham
- 10 leaves arugula
- 2 Tbsp. olive oil

For glaze:

- 1 cup (100 g) parmesan cheese, grated
- 1/3 cup (50 g) pine nuts

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 40 minutes.
2. Roll out the dough into a rectangular layer 14x10 inches (35x25 cm).
3. Brush the dough with tomato paste.
4. Evenly distribute the filling on the surface. Sprinkle with olive oil. Make a cylinder.

5. Use a sharp knife to cut it into round slices 1-inch (2 cm) thick.
6. Place the rolls on a baking sheet covered with oiled parchment paper. Then let them rest for 30 minutes.
7. Preheat the oven to 425 degrees F (220 degrees C).
8. Sprinkle the rolls with grated cheese, and pine nuts.
9. Bake in the oven until golden brown for 12-15 minutes.

NUTRITION FACTS (PER SERVING)

Calories 238, Total Fat 10 g, Saturated Fat 2.3 g, Cholesterol 14 mg, Sodium 292 mg, Total Carbohydrate 27.9 g, Dietary Fiber 2.8 g, Total Sugars 0.5 g, Protein 10.6 g, Vitamin D 0 mcg, Calcium 72 mg, Iron 3 mg, Potassium 230 mg

HAM CHEESE ROLLS



Servings: 16 rolls

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 3 cups (420 g, 13½ oz.) all-purpose flour
- 2/3 cup (100 g, 3 oz.) whole-grain flour

- 1½ Tbsp. active dry yeast
- ½ tsp. salt

For filling:

- 1 cup (100 g) parmesan cheese, grated
- 1 cup (100 g) ham, chopped

For glaze:

- ½ cup (50 g) parmesan cheese, grated

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 40 minutes.
2. Roll out the dough into a rectangular layer 14x10 inches (35x25 cm), and evenly distribute the filling on the surface. Make a cylinder.
3. Use a sharp knife to cut it into round slices 1-inch (2 cm) thick.
4. Place the rolls on a baking sheet covered with oiled parchment paper. Then let them rest for 30 minutes.

5. Preheat the oven to 425 degrees F (220 degrees C).
6. Sprinkle the rolls with grated cheese.
7. Bake in the oven until golden brown for 12-15 minutes.

NUTRITION FACTS (PER SERVING)

Calories 192, Total Fat 5.7 g, Saturated Fat 2 g, Cholesterol 10 mg, Sodium 172 mg, Total Carbohydrate 26.7 g, Dietary Fiber 2.4 g, Total Sugars 0.1 g, Protein 9.2 g, Vitamin D 0 mcg, Calcium 94 mg, Iron 2 mg, Potassium 154 mg

SALAMI CHEESE ROLLS



Servings: 16 rolls

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 3 cups (420 g, 13½ oz.) all-purpose flour
- 2/3 cup (100 g, 3 oz.) whole-grain flour

- 1½ Tbsp. active dry yeast
- ½ tsp. salt

For filling:

- 1 cup (100 g) salami, sliced
- 1 cup (100 g) Gouda cheese, grated
- ground black pepper

For glaze:

- ½ cup (50 g) Gouda cheese, grated

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 40 minutes.
2. Roll out the dough into a rectangular layer 14x10 inches (35x25 cm).
3. Evenly distribute Salami on the dough surface, and then sprinkle with cheese and pepper. Make a cylinder.
4. Use a sharp knife to cut it into round slices 1-inch (2 cm) thick.

5. Place the rolls on a baking sheet covered with oiled parchment paper. Then let them rest for 30 minutes.
6. Preheat the oven to 425 degrees F (220 degrees C).
7. Sprinkle the rolls with grated cheese.
8. Bake until golden brown for 12-15 minutes.

NUTRITION FACTS (PER SERVING)

Calories 192, Total Fat 7 g, Saturated Fat 2.7 g, Cholesterol 15 mg, Sodium 149 mg, Total Carbohydrate 25.3 g, Dietary Fiber 1.7 g, Total Sugars 0.4 g, Protein 7.1 g, Vitamin D 3 mcg, Calcium 73 mg, Iron 2 mg, Potassium 99 mg

ONION ROLLS



Servings: 16 rolls

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 3 cups (420 g, 13½ oz.) all-purpose flour
- 2/3 cup (100 g, 3 oz.) whole-grain flour

- 1½ Tbsp. active dry yeast
- ½ tsp. salt

For filling:

- 2 onions, chopped and roasted
- ½ cup (50 g) parmesan cheese, grated

For glaze:

- 1 egg yolk
- 1 Tbsp. milk

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 40 minutes.
2. Roll out the dough into a rectangular layer 14x10 inches (35x25 cm).
3. Combine all the ingredients for the filling.
4. Evenly distribute the filling on the dough surface. Make a cylinder.
5. Use a sharp knife to cut it into round slices 1-inch (2 cm) thick.

6. Place the rolls on a baking sheet covered with oiled parchment paper. Then let them rest for 30 minutes.
7. Brush the rolls with the yolk-milk mix.
8. Preheat the oven to 425 degrees F (220 degrees C).
9. Bake in the oven until golden brown for 12-15 minutes.

NUTRITION FACTS (PER SERVING)

Calories 171, Total Fat 4.2 g, Saturated Fat 1 g, Cholesterol 15 mg, Sodium 33 mg, Total Carbohydrate 27.6 g, Dietary Fiber 2.6 g, Total Sugars 0.7 g, Protein 6.5 g, Vitamin D 1 mcg, Calcium 42 mg, Iron 2 mg, Potassium 158 mg

MEAT ROLL

You can sprinkle the roll with 1 cup (100 g) of grated cheese before baking.



Servings: 16 rolls
Prep Time + Cook Time: 3 hours
Program: DOUGH

INGREDIENTS:

For dough:

- $\frac{3}{4}$ cup (180 ml) water
- 2 Tbsp. olive oil
- $2\frac{1}{2}$ cups (300 g) all-purpose flour
- 1 tsp. active dry yeast
- $\frac{1}{2}$ tsp. salt

For filling:

- 1 cup (220 g) mixed ground meat
- 1 cup (100 g) parmesan cheese, grated
- 1 Tbsp. olive oil
- 2 onions
- 1 leek stem
- 1 Tbsp. butter
- 1 Tbsp. tomato paste
- Herbs de Provence
- pepper
- salt

For glaze:

- 1 egg yolk
- 1 Tbsp. milk
- 1 Tbsp. sesame seeds

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. For the filling, chop the onions, add them to the minced meat and fry in vegetable oil. Add salt, pepper, butter, and tomato paste. Stew for 5 minutes more.
3. Roll out the dough into a rectangular layer 16x8 inches (40x20 cm).
4. Evenly distribute the meat filling on the dough surface. Sprinkle with grated cheese.
5. Roll the dough into a long cylinder and put it into a greased split table baking cup with a hole in the middle. Tightly connect the ends of the cylinder.
6. Let it rest for 30 minutes.

7. Brush the rolls with the yolk-milk mix.
8. Preheat the oven to 350 degrees F (180 degrees C).
9. Bake in the oven until golden brown for 50-60 minutes.

NUTRITION FACTS (PER SERVING)

Calories 172, Total Fat 8.5 g, Saturated Fat 2.9 g, Cholesterol 29 mg, Sodium 77 mg, Total Carbohydrate 17.1 g, Dietary Fiber 1.1 g, Total Sugars 1 g, Protein 7.3 g, Vitamin D 2 mcg, Calcium 74 mg, Iron 2 mg, Potassium 70 mg

SWEET BUNS

Rolls, cheese tarts, muffins, swirls, and donuts—these small sweet treats make an ideal snack, and their taste is sure to impress even the toughest-to-please gourmands.

Sweet pastries come in a truly wide variety, and there isn't one that wouldn't make your mouth water with a tempting flavor. They are the fruit and source of inexhaustible culinary imagination and inspiration. With just one basic recipe, you can make so many kinds of delicious foods.

Chocolate buns: after the signal, add 100 g of finely chopped chocolate or 100 g of ready-made chocolate drops.

Sugar buns: brush the buns' surface with a mixture of milk and sugar, and immediately glaze with colored powdered sugar.

UTENSILS

- Bread maker
- Grater
- Pan
- Blender
- Rolling pin
- Baking dish
- Kitchen scale
- Sharp knife
- Bowl
- Saucepan

BASIC SWEET BUN RECIPE



Servings: 10 buns
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) water
- 1 egg
- ¼ cup (50 g, 2 oz.) butter
- 1/3 cup (60 g, 2.4 oz.) sugar
- 3½ cups (500 g, 15¾ oz.) all-

purpose flour

- ½ tsp. lemon zest
- 1½ tsp. active dry yeast
- ½ tsp. salt

After beeping:

- chocolate
drops/raisins/spices/poppy seeds

PROCESS

1. Knead the dough in a bread machine. Let it rest for 45 minutes.
2. Take the dough out of the bread maker.
3. Place it on a floured surface and divide it into 10 equal parts.
4. Shape buns from the ready-to-use dough.
5. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.
6. Leave the buns in a warm place for 30 minutes to rest and rise.

7. Brush the buns with egg/cream/sweet milk (mix 2/3 cup (160 ml) of warm milk and 1/3 cup (65 g, 2.4 oz.) sugar).
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 253, Total Fat 5.1 g, Saturated Fat 2.8 g, Cholesterol 27 mg, Sodium 37 mg, Total Carbohydrate 45.1 g, Dietary Fiber 1.8 g, Total Sugars 6.2 g, Protein 6.6 g, Vitamin D 4 mcg, Calcium 13 mg, Iron 3 mg, Potassium 105 mg

RAISIN BUNS

Raisin buns are a double pleasure!



Servings: 10 buns

Prep Time + Cook Time: 2 hours 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) water
- 1 egg
- ¼ cup (50 g, 2 oz.) butter

- 1/3 cup (60 g, 2.4 oz.) sugar
- 3½ cups (500 g, 15¾ oz.) all-purpose flour
- ½ tsp. lemon zest
- 1½ tsp. active dry yeast
- ½ tsp. salt

After beeping:

- 1 1/3 cup (200 g, 5.1 oz.) raisins

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add raisins.
2. Let the dough rest for 45 minutes.
3. Take the dough out of the bread maker.
4. Place it on a floured surface and divide it into 10 equal parts.
5. Shape buns from the ready-to-use dough.
6. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.

7. Leave the buns in a warm place for 30 minutes to rest and rise.
8. Brush the buns with egg/cream/sweet milk (mix 2/3 cup (160 ml) of warm milk and 1/3 cup (65 g, 2.4 oz.) sugar).
9. Preheat the oven to 400 degrees F (200 degrees C).
10. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 313, Total Fat 5.2 g, Saturated Fat 2.8 g, Cholesterol 27 mg, Sodium 39 mg, Total Carbohydrate 60.9 g, Dietary Fiber 2.6 g, Total Sugars 18 g, Protein 7.2 g, Vitamin D 4 mcg, Calcium 23 mg, Iron 3 mg, Potassium 255 mg

CHOCOLATE BUNS



Servings: 10 buns

Prep Time + Cook Time: 2 hours 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) water
- 1 egg
- ¼ cup (50 g, 2 oz.) butter
- 1/3 cup (60 g, 2.4 oz.) sugar
- 3½ cups (500 g, 15¾ oz.) all-purpose flour

- ½ tsp. lemon zest
- 1½ tsp. active dry yeast
- ½ tsp. salt

After beeping:

- ¾ cup (100 g) chocolate drops

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add chocolate.
2. Let the dough rest for 45 minutes.
3. Take the dough out of the bread maker.
4. Place it on a floured surface and divide it into 10 equal parts.
5. Shape buns from the ready-to-use dough.
6. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.
7. Leave the buns in a warm place for 30 minutes to rest and rise.
8. Brush the buns with egg/cream/sweet

milk (mix 2/3 cup (160 ml) of warm milk and 1/3 cup (65 g, 2.4 oz.) sugar).

9. Preheat the oven to 400 degrees F (200 degrees C).
10. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 300, Total Fat 7.7 g, Saturated Fat 4.6 g, Cholesterol 29 mg, Sodium 44 mg, Total Carbohydrate 50.3 g, Dietary Fiber 2.1 g, Total Sugars 10.7 g, Protein 7.3 g, Vitamin D 4 mcg, Calcium 29 mg, Iron 3 mg, Potassium 138 mg

COCONUT BUNS



Servings: 10 buns

Prep Time + Cook Time: 2 hours 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) water
- 1 egg
- ¼ cup (50 g, 2 oz.) butter
- 1/3 cup (60 g, 2.4 oz.) sugar
- 3½ cups (500 g, 15¾ oz.) all-

purpose flour

- ½ tsp. lemon zest
- 1½ tsp. active dry yeast
- ½ tsp. salt

After beeping:

- 2 cups (150 g, 5.3 oz.) coconut chips

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add coconut chips.
2. Let the dough rest for 45 minutes.
3. Take the dough out of the bread maker.
4. Place it on a floured surface and divide it into 10 equal parts.
5. Shape buns from the ready-to-use dough.
6. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.

7. Leave the buns in a warm place for 30 minutes to rest and rise.
8. Brush the buns with egg/cream/sweet milk (mix 2/3 cup (160 ml) of warm milk and 1/3 cup (65 g, 2.4 oz.) sugar).
9. Preheat the oven to 400 degrees F (200 degrees C).
10. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 333, Total Fat 10.1 g, Saturated Fat 7.8 g, Cholesterol 27 mg, Sodium 37 mg, Total Carbohydrate 53.1 g, Dietary Fiber 2.8 g, Total Sugars 12.2 g, Protein 7.6 g, Vitamin D 4 mcg, Calcium 13 mg, Iron 3 mg, Potassium 105 mg

SUGAR BUNS

Servings: 10 buns

Prep Time + Cook Time: 2 hours 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) water
- 1 egg
- ¼ cup (50 g, 2 oz.) butter
- 1/3 cup (60 g, 2.4 oz.) sugar
- 3½ cups (500 g, 15¾ oz.) all-purpose flour
- ½ tsp. lemon zest
- 1½ tsp. active dry yeast
- ½ tsp. salt

For glaze:

- 2 Tbsp. colored sugar

PROCESS

1. Knead the dough in a bread machine.

Let it rest for 45 minutes.

2. Take the dough out of the bread maker.
3. Place it on a floured surface and divide it into 10 equal parts.
4. Shape buns from the ready-to-use dough.
5. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.
6. Leave the buns in a warm place for 30 minutes to rest and rise.
7. Brush the buns with sweet milk (mix $\frac{2}{3}$ cup (160 ml) of warm milk and $\frac{1}{3}$ cup (65 g, 2.4 oz.) sugar). Sprinkle with colored sugar.
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 261, Total Fat 5.1 g, Saturated Fat 2.8 g, Cholesterol 27 mg, Sodium 37 mg, Total Carbohydrate

47.1 g, Dietary Fiber 1.8 g, Total Sugars 8.2 g, Protein
6.6 g, Vitamin D 4 mcg, Calcium 13 mg, Iron 3 mg,
Potassium 105 mg

FRUIT BUNS



Servings: 10 buns

Prep Time + Cook Time: 2 hours 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) water
- 1 egg
- ¼ cup (50 g, 2 oz.) butter
- 1/3 cup (60 g, 2.4 oz.) sugar
- 3½ cups (500 g, 15¾ oz.) all-

purpose flour

- ½ tsp. lemon zest
- 1½ tsp. active dry yeast
- ½ tsp. salt

After beeping:

- 2 Tbsp. dried apricots
- 2 Tbsp. raisins
- 2 Tbsp. candied cherries
- 2 Tbsp. candied fruits

PROCESS

1. Knead the dough in a bread machine. Once the machine beeps, add candied fruits.
2. Let the dough rest for 45 minutes.
3. Take the dough out of the bread maker.
4. Place it on a floured surface and divide it into 10 equal parts.
5. Shape buns from the ready-to-use dough.

6. Place them on a baking sheet covered with oiled parchment paper. Cover with a towel.
7. Leave the buns in a warm place for 30 minutes to rest and rise.
8. Brush the buns with sweet milk (mix $\frac{2}{3}$ cup (160 ml) of warm milk and $\frac{1}{3}$ cup (65 g, 2.4 oz.) sugar).
9. Preheat the oven to 400 degrees F (200 degrees C).
10. Bake until golden brown (about 15-20 minutes).

NUTRITION FACTS (PER SERVING)

Calories 266, Total Fat 5.1 g, Saturated Fat 2.8 g, Cholesterol 27 mg, Sodium 38 mg, Total Carbohydrate 48.5 g, Dietary Fiber 2 g, Total Sugars 8.9 g, Protein 6.7 g, Vitamin D 4 mcg, Calcium 14 mg, Iron 3 mg, Potassium 130 mg

BRIOCHE

Traditional French brioche... the seeming simplicity of the form hides its refined elegance.



Servings: 12 buns

Prep Time + Cook Time: 3 hours + night

Program: DOUGH

INGREDIENTS:

For dough:

- 1/5 cup (50 ml) milk
- 5 eggs

- 1/3 cup (60 g, 2.4 oz.) sugar
- 3½ cups (500 g, 15¾ oz.) all-purpose flour
- 1½ tsp. active dry yeast
- ½ tsp. salt

After beeping:

- 1 cup (225 g, 8 oz.) frozen butter, diced

For glaze:

- 1 egg

PROCESS

1. Knead the dough in a bread machine. Take it out, wrap it with a kitchen film, and put it in the fridge overnight.
2. Before you start cooking the buns, place the dough in a warm place for 1 hour.
3. After that, cut the dough into 12 equal parts. Pinch a small piece of dough off each of the parts.
4. Shape the big and small dough pieces

into spheres. Place the large spheres in buttered cupcake baking cups and press your finger against the middle of their tops to make a little deepening.

5. Put the small spheres inside the grooves.
6. Cover with a towel and leave for 1 hour to rest and rise.
7. Preheat the oven to 350 degrees F (180 degrees C).
8. Brush the surface of your brioches with a whipped egg.
9. Bake in the preheated oven until golden brown for 15-20 minutes.
10. Cool the brioche down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 344, Total Fat 18 g, Saturated Fat 10.4 g, Cholesterol 123 mg, Sodium 143 mg, Total Carbohydrate 37.9 g, Dietary Fiber 1.5 g, Total Sugars 5.5 g, Protein 8.1 g, Vitamin D 18 mcg, Calcium 29 mg, Iron 3 mg, Potassium 118 mg

CHEESE PEAR BRIOCHE



Servings: 12 buns

Prep Time + Cook Time: 3 hours + night

Program: DOUGH

INGREDIENTS:

For dough:

- 1/5 cup (50 ml) milk
- 5 eggs
- 1/3 cup (60 g, 2.4 oz.) sugar
- 3½ cups (500 g, 15¾ oz.) all-purpose flour

- 1½ tsp. active dry yeast
- ½ tsp. salt

After beeping:

- 1 cup (225 g, 8 oz.) frozen butter, diced

Filling:

- 1 pear
- 1 1/3 cup (170 g) cream cheese

For glaze:

- 1 egg

PROCESS

1. Knead the dough in a bread machine. Take it out, wrap it with a kitchen film, and put it in the fridge overnight.
2. Before you start cooking the buns, place the dough in a warm place for 1 hour.
3. After that, cut the dough into 12 equal parts. Pinch a small piece of dough off each of the parts.
4. Shape the big and small dough pieces

into spheres. Place the large spheres in buttered cupcake baking cups and press your finger against the middle of their tops to make a little deepening.

5. Peel and finely chop 1 pear and mix with soft cheese. Make a deepening in the large dough sphere, put the filling inside the deepening, and cover it up with the small sphere.
6. Cover with a towel and leave for 1 hour to rest and rise.
7. Preheat the oven to 350 degrees F (180 degrees C).
8. Brush the surface of your brioches with a whipped egg.
9. Bake in the preheated oven until golden brown for 15-20 minutes.
10. Cool the brioche down on the grid.

NUTRITION FACTS (PER SERVING)

Calories 400, Total Fat 22.9 g, Saturated Fat 13.5 g, Cholesterol 138 mg, Sodium 185 mg, Total Carbohydrate 40 g, Dietary Fiber 1.9 g, Total Sugars 6.6 g, Protein 9.2 g, Vitamin D 18 mcg, Calcium 41 mg, Iron 3 mg, Potassium 148 mg

FRUIT MINI BUNS



Servings: 30 buns

Prep Time + Cook Time: 2 hours + 45 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) milk
- ¼ cup (60 g, 2 oz.) butter
- 1 egg
- 1/3 cup (60 g, 2.4 oz.) sugar
- 3½ cups (500 g, 15¾ oz.) all-

purpose flour

- 1½ tsp. active dry yeast
- ½ tsp. salt

For filling:

- 4 Tbsp. apricot jam
- 4 Tbsp. cherry jam
- dried apricots/plums
- candied cherry

For garnish:

- 1 egg yolk
- ¼ cup (60 ml) milk
- 4 Tbsp. ground almond
- 3 Tbsp. colored sugar
- powdered sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. Divide the dough into 30 parts (approximately 30 g). Shape each piece

of dough into a small round bun and place the buns on a baking sheet covered with oiled parchment paper. Leave for 15 minutes to rest and rise.

3. Brush the buns' surface with milk-based egg wash. Sprinkle some of the buns with colored powdered sugar. Sprinkle the rest with chopped almonds.
4. Make a little deepening on top of each bun. Fill it with your favorite jam, or cover it with dried apricots or candied cherries. Lightly flatten the buns.
5. Cover with a kitchen towel and leave for another 30 minutes.
6. Preheat the oven to 400 degrees F (200 degrees C).
7. Bake in the preheated oven until golden brown for 8-10 minutes.
8. Sprinkle with powdered sugar.

NUTRITION FACTS (PER SERVING)

Calories 118, Total Fat 2.7 g, Saturated Fat 1.3 g, Cholesterol 18 mg, Sodium 22 mg, Total Carbohydrate 20.8 g, Dietary Fiber 0.7 g, Total Sugars 6.5 g, Protein

2.8 g, Vitamin D 2 mcg, Calcium 21 mg, Iron 1 mg,
Potassium 52 mg

NUT SWIRLS

Nut and sugar-glazed swirls... no one will be able to resist the temptation!



Servings: 12 swirls

Prep Time + Cook Time: 2 hours + 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) milk
- $\frac{1}{4}$ cup (60 g, 2 oz.) butter
- 1 egg

- 1/3 cup (60 g, 2.4 oz.) sugar
- 3½ cups (500 g, 15¾ oz.) all-purpose flour
- 1½ tsp. active dry yeast
- ½ tsp. salt

For nut crumb:

- 2/3 cup (150 g, 5¼ oz.) butter
- ½ cup (100 g, 3½ oz.) sugar
- ¾ cup (100 g, 3¼ oz.) all-purpose flour
- 1 cup (100 g, 3½ oz.) ground hazelnuts
- 2 cups (200 g, 7 oz.) candied hazelnuts

For glaze:

- 1 egg yolk
- 2 Tbsp. milk
- 1½ cup (20 g) butter

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. Roll out the dough to make a rectangular layer 15x10 inches (40x30 cm). Heat the butter and evenly grease the dough.
3. To make the crumble mixture, stir butter and sugar, add flour and nuts, and rub the mixture until it crumbles. Evenly sprinkle it over the dough.
4. Roll the dough into a cylinder. Use a sharp knife to cut it into round slices 1-inch (2-3 cm) thick.
5. Place the slices on a baking sheet covered with oiled parchment paper, stretch them a bit to make a prolate shape, and brush with milk-based egg wash. Let them rest for 30 minutes.
6. Preheat the oven to 400 degrees F (200 degrees C).
7. Bake in the preheated oven until golden brown for 15 minutes.

NUTRITION FACTS (PER SERVING)

Calories 549, Total Fat 29.9 g, Saturated Fat 12.7 g, Cholesterol 76 mg, Sodium 35 mg, Total Carbohydrate 61.5 g, Dietary Fiber 3.4 g, Total Sugars 20.4 g, Protein 10.4 g, Vitamin D 3 mcg, Calcium 87 mg, Iron 4 mg, Potassium 171 mg

MUFFINS GOLDEN HIVE

You can also use a pastry syringe to fill muffins with vanilla cream without cutting them.



Servings: 12 muffins

Prep Time + Cook Time: 2 hours + 45 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 2/5 cup (100 ml) milk
- ¼ cup (60 g, 2 oz.) butter

- 1 egg
- 1/3 cup (60 g, 2.4 oz.) sugar
- 2½ cups (350 g, 11¼ oz.) all-purpose flour
- 1 tsp. active dry yeast
- ½ tsp. salt

Options after beeping:

- ¾ cup (100 g) chocolate, finely chopped
- 2 tsp. lemon zest, grated
- 1/3 cup (50 g) candied fruits, finely chopped
- ¾ cup (100 g) raisins
- ½ cup (50 g) ground nuts
- 1 cup (100 g) coconut chips

For glaze:

- 3 Tbsp. (40 g) butter
- ¼ cup (50 g, 1.8 oz.) sugar
- 1 Tbsp. honey

- $\frac{3}{4}$ cup (80 g, 2.6 oz.) ground almonds
- 2 Tbsp. cream

For filling:

- $\frac{1}{2}$ cup (120 g, 4 oz.) butter
- 1 Tbsp. powdered sugar
- 1 Tbsp. vanilla sugar
- $\frac{2}{3}$ cup (170 ml) vanilla pudding, prepared

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. Divide ready-to-use dough into 12 equal pieces and place them in buttered cupcake cups. Leave for 30 minutes to rest.
3. Preheat the oven to 400 degrees F (200 degrees C).
4. Put all the glaze ingredients into a saucepan and bring them to a boil over low heat. Brush the cupcake tops with

the glaze.

5. Bake in the preheated oven for 20 minutes. Cool down.
6. To make the filling, stir together butter, powdered sugar, and vanilla sugar. Whisk with a mixer into a foam and gradually, tablespoon by tablespoon, adding vanilla pudding into the mixture.
7. Horizontally cut the cooked muffins into halves. Cover one half with the vanilla cream. Put other halves on top of each.

NUTRITION FACTS (PER SERVING)

Calories 352, Total Fat 19.7 g, Saturated Fat 10.2 g, Cholesterol 54 mg, Sodium 136 mg, Total Carbohydrate 39.8 g, Dietary Fiber 1.7 g, Total Sugars 15.5 g, Protein 5.7 g, Vitamin D 12 mcg, Calcium 47 mg, Iron 2 mg, Potassium 112 mg

FRUIT CAKES

You can choose your favorite fruits for the filling: candied cherries, prunes, dried apricots.



Servings: 15 cakes

Prep Time + Cook Time: 3 hours + 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) milk
- ¼ cup (60 g, 2 oz.) butter
- 1 egg

- 1/3 cup (60 g, 2.4 oz.) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1½ tsp. active dry yeast
- ½ tsp. salt

For filling:

- 1 cup (250 g) applesauce
- 2 Tbsp. water
- 2 Tbsp. starch

For grated crumbs:

- ¼ cup (50 g, 1.8 oz.) brown sugar
- 2 Tbsp. butter, softened
- 1/3 cup (50 g, 1½ oz.) all-purpose flour
- ½ Tbsp. (2 g) vanilla sugar
- 1½ tsp. cinnamon

For garnish:

- powdered sugar

- apricot marmalade

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. To make the crumble mixture, stir butter, cinnamon, and sugar; add vanilla sugar and flour. Rub the dough until you get crumbs. Leave the dough in a cold place for 30 minutes.
3. For the filling, combine applesauce, water, and starch. Boil the mix and cool down.
4. Remove ready-to-use dough from the bread maker, divide it into 15 equal pieces, and shape them into spheres. Slightly press them down to flatten and put them on a baking sheet covered with oiled parchment paper.
5. Cover with a towel and let them rest for 15 minutes.
6. After that, make a wide deepening in the middle of each piece. Fill with fruit

topping, and then sprinkle with a crumble mixture.

7. Cover the cakes with a towel and let them rest for 30 minutes more.
8. Preheat the oven to 400 degrees F (200 degrees C).
9. Bake in the preheated oven for 20-25 minutes.
10. For garnish: heat apricot marmalade, spread it over around the filling of the freshly cooked pastries, and then sprinkle with powdered sugar.

NUTRITION FACTS (PER SERVING)

Calories 230, Total Fat 5.2 g, Saturated Fat 2.9 g, Cholesterol 23 mg, Sodium 43 mg, Total Carbohydrate 41.2 g, Dietary Fiber 2 g, Total Sugars 10.6 g, Protein 5.4 g, Vitamin D 4 mcg, Calcium 39 mg, Iron 2 mg, Potassium 100 mg

APRICOT VANILLA PIES



Servings: 15 cakes

Prep Time + Cook Time: 3 hours + 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) milk
- ¼ cup (60 g, 2 oz.) butter
- 1 egg
- 1/3 cup (60 g, 2.4 oz.) sugar
- 4 cups (500 g, 18 oz.) all-purpose

flour

- 1½ tsp. active dry yeast
- ½ tsp. salt

For filling:

- 2 cups (500 g) vanilla pudding
- 8 peaches/apricots

For garnish:

- powdered sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. Remove ready-to-use dough from the bread maker, divide it into 15 equal pieces, and shape them into spheres. Slightly press them down to flatten and put them on a baking sheet covered with oiled parchment paper.
3. Cover with a towel and let them rest for 15 minutes.
4. Make several deepenings in the dough

and fill it with vanilla cream pudding.
Top with peach/apricot halves.

5. Cover the cakes with a towel and let them rest for 30 minutes more.
6. Preheat the oven to 400 degrees F (200 degrees C).
7. Bake in the preheated oven for 20-25 minutes.
8. Sprinkle with powdered sugar.

NUTRITION FACTS (PER SERVING)

Calories 256, Total Fat 5.7 g, Saturated Fat 2.7 g, Cholesterol 21 mg, Sodium 83 mg, Total Carbohydrate 45.6 g, Dietary Fiber 2.4 g, Total Sugars 17.8 g, Protein 6.2 g, Vitamin D 3 mcg, Calcium 45 mg, Iron 2 mg, Potassium 253 mg

NUT LOG

This nut cake is an excellent choice for a cocktail party or a standing reception.



Servings: 20 cakes

Prep Time + Cook Time: 2 hours + 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) milk
- ¼ cup (60 g, 2 oz.) butter
- 1 egg

- 1/3 cup (60 g, 2.4 oz.) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1 tsp. vanilla sugar
- 1½ tsp. active dry yeast
- ½ tsp. salt

For filling:

- 2 cups (200 g) nuts, finely chopped
- ½ tsp. cinnamon
- 1 pinch salt
- 1 Tbsp. honey
- 1½ Tbsp. brown sugar
- ¼ cup (60 g) butter
- 1 egg
- 1/5 cup (50 ml) cream
- 2 Tbsp. biscuit crumbs

For glaze:

- 1 egg yolk

- 2 Tbsp. milk

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. Divide ready-to-cook dough into two equal parts and roll each section into a rectangular layer 15x10 inches (40x25 cm).
3. Roast the nuts in advance. Mix all the filling ingredients and evenly distribute them over both rectangles. Roll each layer into a cylinder.
4. Slightly stretch the cylinders to the length of approximately (20 inches, 50 cm). Use a sharp knife to cut each cylinder into 5 pieces (4 inches, 10 cm each). Cut the slices into halves lengthwise and put them on a baking sheet covered with oiled parchment paper.
5. Brush the pastry with milk-based egg wash. Leave for 30 minutes to rest and rise.

6. Preheat the oven to 400 degrees F (200 degrees C).
7. Bake in the preheated oven until golden brown for 15 minutes.

NUTRITION FACTS (PER SERVING)

Calories 230, Total Fat 11.3 g, Saturated Fat 4.2 g, Cholesterol 41 mg, Sodium 120 mg, Total Carbohydrate 27.6 g, Dietary Fiber 1.7 g, Total Sugars 6 g, Protein 5.6 g, Vitamin D 6 mcg, Calcium 33 mg, Iron 2 mg, Potassium 110 mg

BERRY PATTIES

To make the biscuit crumble at home, merely crush the portion of crackers with a rolling pin.



Servings: 15 buns
Prep Time + Cook Time: 3 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) milk
- ¼ cup (60 g, 2 oz.) butter

- 1 egg
- 1/3 cup (60 g, 2.4 oz.) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1½ tsp. active dry yeast
- ½ tsp. salt

For filling:

- 1½ cups (150 g) fresh berries
- ½ cup berry jam
- 1 cup (125 g) cottage cheese
- 1 cup (100 g) ground almonds
- 2 Tbsp. biscuit crumbs

For glaze:

- 1 egg yolk
- 2 Tbsp. milk

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. Divide ready-to-cook dough into 15

pieces and roll them out.

3. Combine all the ingredients for the filling.
4. Put some filling inside of each piece. Pinch the corners together to make a square.
5. Place the pastries on a baking sheet covered with oiled parchment paper and brush them with milk-based egg wash. Cover with a towel and let rest for 30 minutes.
6. Preheat the oven to 400 degrees F (200 degrees C).
7. Bake in the preheated oven until golden brown for 15 minutes.

NUTRITION FACTS (PER SERVING)

Calories 272, Total Fat 8.2 g, Saturated Fat 2.9 g, Cholesterol 36 mg, Sodium 87 mg, Total Carbohydrate 41.8 g, Dietary Fiber 2.5 g, Total Sugars 10.8 g, Protein 7.9 g, Vitamin D 5 mcg, Calcium 59 mg, Iron 2 mg, Potassium 172 mg

COTTAGE CHEESE CROISSANTS

Cottage cheese rolls look delicious and taste just as well!

You can spread the filling over the triangular before rolling them up. To make the filling, you can mix marzipan, nougat, and marmalade, or use a mix of ham and cheese.



Servings: 12 rolls

Prep Time + Cook Time: 2 hours 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) milk
- 1¼ cup (150 g) cottage cheese
- ¼ cup (60 g, 2 oz.) butter
- 1 egg
- 1/3 cup (60 g, 2.4 oz.) sugar
- 4 cups (500 g, 18 oz.) all-purpose flour
- 1 tsp. vanilla sugar
- 1½ tsp. active dry yeast
- ½ tsp. salt

For glaze:

- 1 egg yolk
- 2 Tbsp. milk
- 2 Tbsp. almonds, chopped

PROCESS

1. Knead the dough in a bread machine.
Let it rest and rise for 45 minutes.

2. Roll out the ready-to-cook dough into a circle 16 inches (40 cm) in diameter and divide it into 12 triangular sectors. Roll each triangle up, starting with its wide edge.
3. Place the rolls on a baking sheet covered with oiled parchment paper and brush them with the glaze mix. Cover with a towel and let rest for 30 minutes.
4. Preheat the oven to 400 degrees F (200 degrees C).
5. Bake in the preheated oven until golden brown for 15 minutes.

NUTRITION FACTS (PER SERVING)

Calories 239, Total Fat 5.6 g, Saturated Fat 3.1 g, Cholesterol 43 mg, Sodium 65 mg, Total Carbohydrate 39.1 g, Dietary Fiber 1.5 g, Total Sugars 6.2 g, Protein 7.9 g, Vitamin D 3 mcg, Calcium 37 mg, Iron 2 mg, Potassium 109 mg

FRIED CURD DONUTS

FRIED PASTRY: CRISPY AND TASTY.

You can fry in a special fryer or an ordinary large saucepan. The pastry will taste better if fried in a neutral grease or vegetable oil. Check the oil temperature each time before you dip a new portion of pastry: it should be 350 degrees F (175 degrees C). If you don't have a thermometer, there is one trick our grandmothers might have used: put a handle of a wooden spoon into the oil. If bubbles appear, the temperature is right.

Another thing to remember is not to put too many items in at once. There should be enough space for each pastry to be entirely dipped into the oil.



Servings: 26 balls

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 1½ cup (250 g) cottage cheese
- ¼ cup (60 g, 2 oz.) butter
- 1 egg
- 1/3 cup (60 g, 2.4 oz.) sugar
- 1½ cups (200 g, 6¾ oz.) all-purpose flour
- ½ tsp. lemon zest, grated

- 1 tsp. vanilla sugar
- 1½ tsp. active dry yeast
- ½ tsp. salt

For deep fat:

- oil

For garnish:

- powdered sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. Preheat the oil to 350 degrees F (175 degrees C).
3. Use a spoon to form small dough spheres and deep-fry them until golden brown.
4. Take them out with a skimmer, and let them dry on a paper towel.
5. Sprinkle with powdered sugar, serve and enjoy!

NUTRITION FACTS (PER SERVING)

Calories 68, Total Fat 2.4 g, Saturated Fat 1.4 g, Cholesterol 12 mg, Sodium 55 mg, Total Carbohydrate 9.1 g, Dietary Fiber 0.4 g, Total Sugars 2.6 g, Protein 2.7 g, Vitamin D 2 mcg, Calcium 10 mg, Iron 1 mg, Potassium 37 mg

DONUTS

To make donuts for a party, you can decorate them with a colorful sugar glaze.

You can also add cocoa powder or ground nuts to the dough.

DECORATING DONUTS

While donuts are still warm, you can sprinkle them with powdered sugar, white sugar, or vanilla sugar. After the donuts have cooled down, you can brush them with honey, cover them with chocolate or multi-colored icing, and/or sprinkle them with chopped nuts, grated chocolate, or confectionery dressing.



Servings: 12 doughnuts

Prep Time + Cook Time: 2 hours 30 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) milk
- 2 Tbsp. water
- 3 Tbsp. (40 g) butter
- 1 egg
- 1/3 cup (60 g, 2.4 oz.) sugar
- 2 2/3 cups (375 g, 12 oz.) all-purpose flour
- 1 tsp. vanilla sugar

- 1½ tsp. active dry yeast
- ½ tsp. salt

For deep fat:

- oil

For garnish:

- powdered sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. Roll out ready-to-cook dough to make a 1-inch (2 cm) thick layer. Cut into circles 3 inches (7 cm) in diameter. Cut a small hole in the middle of each ring.
3. Put the donuts on a floured baking sheet, cover with a towel, and leave for 20 minutes to rest and rise.
4. Preheat the oil to 350 degrees F (175 degrees C).
5. Deep fry donuts for 2 minutes on each side until golden brown.

6. Take them out with a skimmer; let them dry on a paper towel.
7. Sprinkle with powdered sugar, serve and enjoy!

NUTRITION FACTS (PER DONUT)

Calories 171, Total Fat 3.7 g, Saturated Fat 2 g, Cholesterol 22 mg, Sodium 31 mg, Total Carbohydrate 30.1 g, Dietary Fiber 1 g, Total Sugars 6.1 g, Protein 4.2 g, Vitamin D 3 mcg, Calcium 23 mg, Iron 2 mg, Potassium 57 mg

FRIED APPLE SWIRLS



Servings: 14 swirls

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) milk
- ¼ cup (50 g, 2 oz., ½ stick) butter
- 1 egg
- 1/3 cup (60 g, 2.4 oz.) sugar

- 3½ cups (500 g, 15¾ oz.) all-purpose flour
- ½ tsp. lemon zest
- 1½ tsp. active dry yeast
- ½ tsp. salt

For filling:

- 3 apples

For deep fat:

- oil

For garnish:

- sugar
- cinnamon

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 45 minutes.
2. Peel the apples and cut them into fine slices or grate coarsely.
3. Roll out the dough into a rectangular layer 16x12 inches (40x30 cm). Evenly spread the apple filling. Roll the dough

into a cylinder, and then use a sharp knife to cut them into thin slices (1 inch /2 cm).

4. Place the pastries on a floured baking sheet and slightly stretch them lengthwise. Leave them to rest for 30 minutes.
5. Preheat the oil to 350 degrees F (175 degrees C).
6. Deep fry the swirls for 2 minutes on each side until golden brown.
7. Take them out with a skimmer; let them dry on a paper towel.
8. Roll in a mixture of sugar and cinnamon.

NUTRITION FACTS (PER SERVING)

Calories 212, Total Fat 4.1 g, Saturated Fat 2.2 g, Cholesterol 21 mg, Sodium 35 mg, Total Carbohydrate 39.2 g, Dietary Fiber 2.2 g, Total Sugars 10.2 g, Protein 5 g, Vitamin D 3 mcg, Calcium 30 mg, Iron 2 mg, Potassium 114 mg

MEDITERRANEAN PASTRY

Isn't it stunning that pizza and pasta have overcome all borders and became a standard meal on our tables in such a short period? With this recipe book, you can significantly expand the range of your favorite Italian dishes.

Buon appetito!

UTENSILS

- Bread maker
- Grater
- Pan
- Blender
- Rolling pin
- Baking dish
- Kitchen scale
- Sharp knife
- Bowl

- Saucepan

SMALL AND DELICIOUS

Roll out the flatbread dough into a layer and use a glass to cut out circles. You will get about 30 small flatbreads. The amount of topping in the recipe is just enough for that! They will make an excellent snack for parties and receptions.

MINI FOCACCIA



Servings: 8 breads

Prep Time + Cook Time: 2 hours 15 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 1 tsp. honey
- 4 cups (500 g) all-purpose flour
- 1½ tsp. active dry yeast

- ½ tsp. salt

For filling:

- 4 tsp. olive oil
- sprigs of rosemary
- coarse salt

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 1 hour.
2. Divide the dough into 8 equal parts, then shape into flat buns.
3. Place them on a baking sheet covered with oiled parchment paper.
4. Brush the breads with olive oil.
5. Cover with a towel, then leave for 30 minutes to rest and rise.
6. Preheat the oven to 425 degrees F (220 degrees C).
7. Make a few recesses in the breads, and let them rest for 15 minutes more.
8. Evenly sprinkle with coarse salt and

rosemary.

9. Bake in the oven for 10-12 minutes until golden brown.

NUTRITION FACTS (PER SERVING)

Calories 337, Total Fat 12.9 g, Saturated Fat 1.9 g, Cholesterol 0 mg, Sodium 2 mg, Total Carbohydrate 48.7 g, Dietary Fiber 1.9 g, Total Sugars 0.9 g, Protein 6.8 g, Vitamin D 0 mcg, Calcium 10 mg, Iron 3 mg, Potassium 82 mg

SHEEP CHEESE MINI FOCACCIA



Servings: 8 breads

Prep Time + Cook Time: 2 hours 15 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 1 tsp. honey
- 4 cups (500 g) all-purpose flour

- 1½ tsp. active dry yeast
- ½ tsp. salt

For filling:

- 4 tsp. olive oil
- ½ cup (100 g) black/green olives, pitted
- ½ cup (100 g) soft sheep cheese
- coarse salt

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 1 hour.
2. Divide the dough into 8 equal parts, then shape into flat buns.
3. Place them on a baking sheet covered with oiled parchment paper.
4. Finely chop the sheep cheese and olives.
5. Evenly spread the filling on the breads.
6. Sprinkle the breads with olive oil and coarse salt.

7. Cover with a towel. Leave for 45 minutes to rest and rise.
8. Preheat the oven to 425 degrees F (220 degrees C).
9. Bake in the oven for 10-12 minutes, until golden brown.

NUTRITION FACTS (PER SERVING)

Calories 372, Total Fat 15.4 g, Saturated Fat 2.8 g, Cholesterol 11 mg, Sodium 248 mg, Total Carbohydrate 49.6 g, Dietary Fiber 2.3 g, Total Sugars 1 g, Protein 9.2 g, Vitamin D 0 mcg, Calcium 83 mg, Iron 4 mg, Potassium 91 mg

HAM ARUGULA MINI FOCACCIA



Servings: 8 breads

Prep Time + Cook Time: 2 hours 15 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 1 tsp. honey
- 4 cups (500 g) all-purpose flour
- 1½ tsp. active dry yeast
- ½ tsp. salt

For filling:

- 4 tsp. olive oil
- 8 slices prosciutto
- 8 leaves arugula

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 1 hour.
2. Divide the dough into 8 equal parts, then shape into flat buns.
3. Place them on a baking sheet covered with oiled parchment paper.
4. Cut prosciutto into strips and spread them above the flatbreads. Slightly press

the prosciutto into the dough.

5. Sprinkle the breads with olive oil.
6. Cover with a towel. Leave for 45 minutes to rest and rise.
7. Preheat the oven to 425 degrees F (220 degrees C).
8. Bake in the oven for 10-12 minutes, until golden brown.
9. Put a rocket leaf on each bread before serving.

NUTRITION FACTS (PER SERVING)

Calories 398, Total Fat 15.9 g, Saturated Fat 2.8 g, Cholesterol 15 mg, Sodium 702 mg, Total Carbohydrate 48.8 g, Dietary Fiber 1.9 g, Total Sugars 0.9 g, Protein 14.8 g, Vitamin D 0 mcg, Calcium 13 mg, Iron 3 mg, Potassium 90 mg

TOMATO MINI FOCACCIA

You can additionally garnish these small flatbreads with roasted pine nuts or pumpkin seeds.



Servings: 8 breads

Prep Time + Cook Time: 2 hours 15 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil

- 1 tsp. honey
- 4 cups (500 g) all-purpose flour
- 1½ tsp. active dry yeast
- ½ tsp. salt

For filling:

- 4 tsp. olive oil
- 16 cherry tomatoes
- 1 onion, chopped
- 8 leaves basil
- 2/3 cup (150 ml) cream
- 4 Tbsp. parmesan cheese, grated
- ground pepper
- sugar, coarse salt

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 1 hour.
2. Divide the dough into 8 equal parts, then shape into flat buns.
3. Place them on a baking sheet covered

with oiled parchment paper.

4. Wash the tomatoes and cut them into halves. Finely chop the basil.
5. Mix dairy cream with parmesan cheese and spread over the flatbreads. Top them with tomato slices, onion, and chopped basil leaves; then gently press the topping into the dough.
6. Cover with a towel. Leave for 45 minutes to rest and rise.
7. Sprinkle the breads with olive oil, sugar, salt, and pepper.
8. Preheat the oven to 425 degrees F (220 degrees C).
9. Bake in the oven for 10-12 minutes, until golden brown.

NUTRITION FACTS (PER SERVING)

Calories 420, Total Fat 15.7 g, Saturated Fat 3.5 g, Cholesterol 8 mg, Sodium 84 mg, Total Carbohydrate 60.3 g, Dietary Fiber 5.1 g, Total Sugars 8.2 g, Protein 11.5 g, Vitamin D 0 mcg, Calcium 105 mg, Iron 4 mg, Potassium 693 mg

NUT PEAR MINI FOCACCIA



Servings: 8 breads

Prep Time + Cook Time: 2 hours 15 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 1 tsp. honey
- 4 cups (500 g) all-purpose flour
- 1½ tsp. active dry yeast
- ½ tsp. salt

For filling:

- 4 tsp. walnut oil
- 2-3 pears
- 2/3 cup (60 g) nuts
- 2/3 cup (80 g) Roquefort cheese

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 1 hour.
2. Divide the dough into 8 equal parts, then shape into flat buns.
3. Place them on a baking sheet covered with oiled parchment paper.

4. Peel and finely dice the pears. Chop Roquefort cheese. Finely chop nut kernels.
5. Top flatbreads with the filling and gently press the topping into the dough.
6. Cover with a towel. Leave for 45 minutes to rest and rise.
7. Sprinkle the breads with walnut oil.
8. Preheat the oven to 425 degrees F (220 degrees C).
9. Bake in the oven for 10-12 minutes, until golden brown.

NUTRITION FACTS (PER SERVING)

Calories 397, Total Fat 13.7 g, Saturated Fat 3.3 g, Cholesterol 9 mg, Sodium 233 mg, Total Carbohydrate 58.9 g, Dietary Fiber 4.2 g, Total Sugars 6.3 g, Protein 10.7 g, Vitamin D 0 mcg, Calcium 87 mg, Iron 3 mg, Potassium 204 mg

ONION ANCHOVY MINI FOCACCIA



Servings: 8 flatbreads

Prep Time + Cook Time: 2 hours 15 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 1 tsp. honey
- 4 cups (500 g) all-purpose flour
- 1½ tsp. active dry yeast

- ½ tsp. salt

For filling:

- 16 canned anchovy fillets
- 2 red onions, chopped
- 1/3 cup (50 g) black olives, pitted and finely chopped
- 4 tsp. olive oil

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 1 hour.
2. Divide the dough into 8 equal parts, then shape into flat buns.
3. Place them on a baking sheet covered with oiled parchment paper.
4. Top flatbreads with the filling and gently press the topping into the dough.
5. Cover with a towel. Leave for 45 minutes to rest and rise.
6. Sprinkle the flatbreads with olive oil.
7. Preheat the oven to 425 degrees F (220

degrees C).

8. Bake for 10-12 minutes, until golden brown.

NUTRITION FACTS (PER SERVING)

Calories 372, Total Fat 14.4 g, Saturated Fat 2.1 g, Cholesterol 7 mg, Sodium 351 mg, Total Carbohydrate 51.7 g, Dietary Fiber 2.6 g, Total Sugars 2.1 g, Protein 9.4 g, Vitamin D 0 mcg, Calcium 40 mg, Iron 4 mg, Potassium 167 mg

CREAM BACON MINI FOCACCIA



Servings: 8 flatbreads

Prep Time + Cook Time: 2 hours 15 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ cup (300 ml) water
- 3 Tbsp. olive oil
- 1 tsp. honey
- 4 cups (500 g) all-purpose flour
- 1½ tsp. active dry yeast

- ½ tsp. salt

For filling:

- 8 slices bacon, chopped
- 2 red onions, chopped
- 4/5 cup (200 ml) cream
- ground pepper

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 1 hour.
2. Divide the dough into 8 equal parts, shape flat buns.
3. Place them on a baking sheet covered with oiled parchment paper.
4. Cover the flatbreads with whipped cream.
5. Top with bacon and onion. Sprinkle with pepper.
6. Cover with a towel. Leave for 45 minutes to rest and rise.
7. Preheat the oven to 425 degrees F (220

degrees C).

8. Bake in the oven for 10-12 minutes, until golden brown.

NUTRITION FACTS (PER SERVING)

Calories 402, Total Fat 15 g, Saturated Fat 4.2 g, Cholesterol 25 mg, Sodium 448 mg, Total Carbohydrate 51.9 g, Dietary Fiber 2.3 g, Total Sugars 2.5 g, Protein 14 g, Vitamin D 0 mcg, Calcium 23 mg, Iron 3 mg, Potassium 222 mg

BRUSCHETTA

The name “crostini” means “little crusts” and is used for small slices of grilled or toasted bread and toppings. Take 15 slices of bread, mini baguette halves, bread crackers, or ciabatta breads. Brown them in a toaster, roast on a frying pan, or bake in an oven at 400 degrees F (200 degrees C). Spread the topping over them.

Give a try to sweet crostini. Toast slices of sweet pastry and top each slice with 1 tablespoon of mascarpone or vanilla cream, then decorate with a piece of fresh fruit. Serve immediately! Crostini are very simple to cook and make a classic dish for cold buffets and standing receptions.

UTENSILS

- Oven
- Grater
- Pan

- Baking dish
- Kitchen scale
- Sharp knife
- Bowl
- Saucepan
- Blender

TUSCAN BRUSCHETTA



Servings: 15 toasts

Prep Time + Cook Time: 20 minutes

INGREDIENTS:

- 15 bread slices
- 1 can anchovy
- ½ cup black olives, pitted
- 1 tsp. chili powder
- 2 garlic cloves
- 1 tsp. capers
- 1 tsp. rosemary

- 3 leaves sage
- 1 tsp. lemon juice
- 1/5 cup (50 ml) olive oil
- Salt, pepper

PROCESS

1. Mix all the ingredients in a blender (except bread).
2. Toast bread slices in a toaster, in a pan, or an oven (400 degrees F / 200 degrees C).
3. Cover each slice with the paste.

NUTRITION FACTS (PER SERVING)

Calories 66, Total Fat 4.3 g, Saturated Fat 0.7 g, Cholesterol 3 mg, Sodium 112 mg, Total Carbohydrate 5.3 g, Dietary Fiber 0.6 g, Total Sugars 0.4 g, Protein 2 g, Vitamin D 0 mcg, Calcium 34 mg, Iron 1 mg, Potassium 39 mg

TUNA BRUSCHETTA



Servings: 15 toasts

Prep Time + Cook Time: 20 minutes

INGREDIENTS:

- 15 bread slices
- 2 onions, diced
- 1 cup of canned tuna in oil
- 2 tsp. anchovy paste
- 4 Tbsp. cream
- 2 Tbsp. capers
- 1 tsp. lemon juice

- 1/5 cup (50 ml) olive oil
- Salt, pepper

PROCESS

1. Mix in all the ingredients (except bread).
2. Toast bread slices in a toaster, in a pan, or an oven (400 degrees F / 200 degrees C).
3. Cover each slice with the topping. Serve and enjoy!

NUTRITION FACTS (PER SLICE)

Calories 83, Total Fat 5.6 g, Saturated Fat 0.8 g, Cholesterol 7 mg, Sodium 145 mg, Total Carbohydrate 6.1 g, Dietary Fiber 0.6 g, Total Sugars 1.1 g, Protein 4.2 g, Vitamin D 0 mcg, Calcium 19 mg, Iron 1 mg, Potassium 72 mg

TOMATO BRUSCHETTA

Add chili pepper to the tomatoes if you like spicy.



Servings: 15 toasts

Prep Time + Cook Time: 20 minutes

INGREDIENTS:

- 15 bread slices
- 2/3 cups (150 g) cottage cheese/cream cheese
- 3 Tbsp. pesto sauce

- 1 Tbsp. basil
- 4 tomatoes, finely diced
- olive oil
- salt, pepper

PROCESS

1. Combine cottage cheese, pesto sauce, and basil.
2. Toast bread slices in a toaster, in a pan, or an oven (400 degrees F / 200 degrees C).
3. Cover each slice with the paste. Put the tomatoes on the top.
4. Sprinkle with olive oil and garnish with basil.

NUTRITION FACTS (PER SLICE)

Calories 52, Total Fat 1.9 g, Saturated Fat 0.4 g, Cholesterol 2 mg, Sodium 123 mg, Total Carbohydrate 6.4 g, Dietary Fiber 0.7 g, Total Sugars 1.5 g, Protein 2.7 g, Vitamin D 0 mcg, Calcium 34 mg, Iron 0 mg, Potassium 97 mg

MUSHROOM BRUSCHETTA



Servings: 15 toasts

Prep Time + Cook Time: 30 minutes

INGREDIENTS:

- 15 bread slices
- 2 onions, diced
- 2 cups (200 g) champignon,
chopped
- 8 dried tomatoes, finely chopped
- 1/3 cup (60 g) pine nuts
- olive oil

- salt, pepper

PROCESS

1. Fry all the topping ingredients in the oil, add pine nuts, salt, and pepper.
2. Toast bread slices in a toaster, in a pan, or an oven (400 degrees F / 200 degrees C).
3. Cover each slice with the topping.
4. Sprinkle with olive oil and garnish with green.

NUTRITION FACTS (PER SLICE)

Calories 72, Total Fat 3.2 g, Saturated Fat 0.3 g, Cholesterol 0 mg, Sodium 110 mg, Total Carbohydrate 9.4 g, Dietary Fiber 1.5 g, Total Sugars 2.9 g, Protein 2 g, Vitamin D 0 mcg, Calcium 24 mg, Iron 1 mg, Potassium 210 mg

SALMON BRUSCHETTA



Servings: 15 toasts

Prep Time + Cook Time: 20 minutes

INGREDIENTS:

- 15 bread slices
- 15 eggs
- 15 slices smoked salmon/bacon
- 2 Tbsp. cream
- fennel
- butter
- salt, pepper

PROCESS

1. Fry eggs and cream (or without cream) with butter.
2. Toast bread slices in a toaster, in a pan, or an oven (400 degrees F / 200 degrees C).
3. Put salmon/bacon slices on the bread. Top with eggs/omelet.
4. Garnish with fennel.

NUTRITION FACTS (PER SLICE)

Calories 135, Total Fat 7.8 g, Saturated Fat 2.1 g, Cholesterol 164 mg, Sodium 257 mg, Total Carbohydrate 5.2 g, Dietary Fiber 0.2 g, Total Sugars 0.8 g, Protein 6.6 g, Vitamin D 15 mcg, Calcium 37 mg, Iron 1 mg, Potassium 69 mg

ZUCCHINI BRUSCHETTA



Servings: 15 toasts

Prep Time + Cook Time: 30 minutes

INGREDIENTS:

- 15 bread slices
- 0.7 pound (300 g) tomatoes, diced
- 0.7 pound (300 g) zucchini, diced
- 1 onion, diced
- 2 garlic cloves

- ¾ cup (200 g) ricotta
- 2 Tbsp. spices
- 1 Tbsp. olive oil
- Salt, pepper

PROCESS

5. In a pan, stew zucchini, tomatoes, onion, and garlic, until all the liquid has evaporated.
6. Cool down the topping; then add ricotta, spices, salt, and pepper.
7. Toast bread slices in a toaster, in a pan, or an oven (400 degrees F / 200 degrees C).
8. Cover the bread slices with the topping.

NUTRITION FACTS (PER SLICE)

Calories 61, Total Fat 2.4 g, Saturated Fat 0.9 g, Cholesterol 4 mg, Sodium 81 mg, Total Carbohydrate 7.6 g, Dietary Fiber 0.9 g, Total Sugars 1.6 g, Protein 2.8 g, Vitamin D 0 mcg, Calcium 58 mg, Iron 1 mg, Potassium 139 mg

TROUT CREAM BRUSCHETTA



Servings: 15 toasts

Prep Time + Cook Time: 20 minutes

INGREDIENTS:

- 15 bread slices
- 15 slices smoked trout
- 2 Tbsp. horseradish, grated
- 1½ cups cream
- 4 Tbsp. black caviar
- 1 avocado, sliced
- dill

PROCESS

1. Toast bread slices in a toaster, in a pan, or an oven (400 degrees F / 200 degrees C).
2. Brush toasted bread slices with the horseradish-cream mix.
3. Top with avocado and trout slices.
4. Garnish with caviar and dill.

NUTRITION FACTS (PER SLICE)

Calories 169, Total Fat 7.7 g, Saturated Fat 2 g, Cholesterol 76 mg, Sodium 181 mg, Total Carbohydrate 5.7 g, Dietary Fiber 0.3 g, Total Sugars 1 g, Protein 18.5 g, Vitamin D 10 mcg, Calcium 67 mg, Iron 2 mg, Potassium 318 mg

LIVER BRUSCHETTA



Servings: 15 toasts

Prep Time + Cook Time: 25 minutes

INGREDIENTS:

- 15 bread slices
- 0.7 pound liver
- 2 onions, diced
- 2 apples, diced
- 2 Tbsp. red wine
- 2 Tbsp. tomato paste (optional)
- Salt, pepper

PROCESS

1. Fry liver (chicken/beef) in a pan. Add salt and pepper.
2. Slightly stew onion and apples, add wine and tomato paste.
3. Mix all the ingredients in a blender.
4. Toast bread slices in a toaster, in a pan, or an oven (400 degrees F / 200 degrees C).
5. Brush toasted bread slices with the liver mix.
6. Garnish with spices.

NUTRITION FACTS (PER SLICE)

Calories 86, Total Fat 1.4 g, Saturated Fat 0.4 g, Cholesterol 81 mg, Sodium 81 mg, Total Carbohydrate 11.6 g, Dietary Fiber 1.3 g, Total Sugars 4.4 g, Protein 6.6 g, Vitamin D 0 mcg, Calcium 19 mg, Iron 2 mg, Potassium 160 mg

CALZONE

Please note that the fillings for calzones should not be too liquid.

UTENSILS

- Bread maker
- Grater
- Pan
- Rolling pin
- Baking dish
- Kitchen scale
- Sharp knife
- Bowl

SPINACH CALZONE



Servings: 8 calzones

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ (300 ml) water
- 3 Tbsp. olive oil
- 4 cups (500 g) all-purpose flour
- 1 tsp. active dry yeast
- ½ tsp. salt

For filling:

- 2 onions, chopped
- 17 cups (500 g, 1 pound) spinach leaves, chopped
- 2 Tbsp. olive oil
- Salt, pepper
- 1 cup (100 g) Pecorino Romano cheese, grated
- 4/5 cup (200 g) ricotta cheese
- 1 egg yolks
- ½ pound (200 g) bacon, fried

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 40 minutes.
2. Stew onion and spinach in olive oil for 2 minutes, and then add salt and pepper. Allow to cool down.
3. Combine with cheese, ricotta, and egg yolks.
4. Divide ready-to-use dough into 8 equal

pieces and roll out them.

5. Put the filling in each bun; cover with bacon slices.
6. Carefully pinch the dough edges.
7. Brush the dough surface with olive oil.
8. Place calzones on a baking sheet covered with oiled paper. Let them rest for 30 minutes.
9. Preheat the oven to 425 degrees F (220 degrees C).
10. Bake in the preheated oven for 20 minutes. Allow to cool down before serving.

NUTRITION FACTS (PER SERVING)

Calories 561, Total Fat 26.6 g, Saturated Fat 8.6 g, Cholesterol 101 mg, Sodium 813 mg, Total Carbohydrate 55 g, Dietary Fiber 3.8 g, Total Sugars 1.8 g, Protein 25.5 g, Vitamin D 5 mcg, Calcium 287 mg, Iron 5 mg, Potassium 654 mg

MEAT CALZONE



Servings: 8 calzones

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ (300 ml) water
- 3 Tbsp. olive oil
- 4 cups (500 g) all-purpose flour
- 1 tsp. active dry yeast
- ½ tsp. salt

For filling:

- 1 onion, chopped
- 1 cup (200 g) ground meat
- 2 Tbsp. olive oil
- Salt, pepper
- 0.7 pound (300 g) tomatoes, peeled & sliced
- 2 Tbsp. tomato paste
- 2 cups (200 g) feta cheese
- 4 Tbsp. (30 g) black olives, finely chopped

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 40 minutes.
2. Fry onion with ground meat in olive oil. Add tomatoes, tomato paste, salt, and pepper. Allow to cool down.
3. Combine with cheese and olives.
4. Divide ready-to-use dough into 8 equal pieces and roll out them.

5. Put the filling in each calzone.
6. Carefully pinch the dough edges.
7. Brush the dough surface with olive oil.
8. Place calzones on a baking sheet covered with oiled paper. Let them rest for 30 minutes.
9. Preheat the oven to 425 degrees F (220 degrees C).
10. Bake in the preheated oven for 20 minutes. Allow to cool down before serving.

NUTRITION FACTS (PER SERVING)

Calories 434, Total Fat 16.9 g, Saturated Fat 5.9 g, Cholesterol 41 mg, Sodium 338 mg, Total Carbohydrate 53 g, Dietary Fiber 2.9 g, Total Sugars 3.5 g, Protein 17.5 g, Vitamin D 0 mcg, Calcium 147 mg, Iron 4 mg, Potassium 349 mg

HAM CHEESE CALZONE



Servings: 8 calzones

Prep Time + Cook Time: 2 hours 20 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1¼ (300 ml) water
- 3 Tbsp. olive oil
- 4 cups (500 g) all-purpose flour
- 1 tsp. active dry yeast
- ½ tsp. salt

For filling:

- 2 cups (200 g) ricotta cheese
- 2 eggs
- 2 cups (200 g) ham, thinly sliced
- Salt, pepper
- 2 cups (200 g) mozzarella cheese
- 3 Tbsp. parmesan cheese, grated
- marjoram

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 40 minutes.
2. Carefully combine ricotta with eggs.
3. Add ham, mozzarella, grated parmesan, salt, pepper, and marjoram.
4. Divide ready-to-use dough into 8 equal pieces and roll out them.
5. Put the filling in each calzone.
6. Carefully pinch the dough edges.
7. Brush the dough surface with olive oil.

8. Place calzones on a baking sheet covered with oiled paper. Let them rest for 30 minutes.
9. Preheat the oven to 425 degrees F (220 degrees C).
10. Bake in the preheated oven for 20 minutes. Allow to cool down before serving.

NUTRITION FACTS (PER SERVING)

Calories 396, Total Fat 13.1 g, Saturated Fat 4.4 g, Cholesterol 69 mg, Sodium 449 mg, Total Carbohydrate 50.6 g, Dietary Fiber 2.1 g, Total Sugars 0.3 g, Protein 18.2 g, Vitamin D 4 mcg, Calcium 126 mg, Iron 4 mg, Potassium 195 mg

BREADSTICKS

Breadsticks look great and taste delicious! They make an excellent treat for a buffet. Make these awesome treats for your next party, and let the guests admire your cooking.

And, breadsticks will stay fresh for several days if you keep them closed in a box in a dry place.

Try rolling the sticks in coconut flakes, cumin, sesame, coarse salt, dried herbs, and/or grated cheese before baking! Enjoy!

UTENSILS

- Bread maker
- Grater
- Rolling pin
- Baking dish
- Pastry brush

- Kitchen scale
- Sharp knife
- Bowl

PARMESAN BREADSTICKS



Servings: 40 grissini

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 1/6 (280 ml) water
- 3 Tbsp. olive oil
- 3 1/3 cups (400 g) all-purpose flour
- ½ cup (100 g) semolina

- 2 tsp. active dry yeast
- 1 tsp. salt
- ½ tsp. sugar
- 3 Tbsp. parmesan, grated

For topping:

- 1 cup parmesan, grated
- 3 Tbsp. fragrant herbs

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Make 40 identical pieces out of the finished dough; then use your hands to roll them into thin sticks.
3. Evenly roll each breadstick in the parmesan-herb mix.
4. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 15 minutes.
5. Preheat the oven to 425 degrees F (220 degrees C).

6. Bake in the preheated oven for 20 minutes.
7. Turn off the oven and let breadsticks dry for 20 minutes on the grid.

NUTRITION FACTS (PER SERVING)

Calories 67, Total Fat 2 g, Saturated Fat 0.7 g, Cholesterol 3 mg, Sodium 35 mg, Total Carbohydrate 9.7 g, Dietary Fiber 0.4 g, Total Sugars 0.1 g, Protein 2.6 g, Vitamin D 0 mcg, Calcium 36 mg, Iron 1 mg, Potassium 20 mg

COCONUT BREADSTICKS



Servings: 40 grissini

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1/6 (280 ml) water
- 3 Tbsp. olive oil
- 1/3 cups (400 g) all-purpose flour
- ½ cup (100 g) semolina
- 2 tsp. active dry yeast
- 1 tsp. salt

- ½ tsp. sugar

For topping:

- ½ cup coconut flakes

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Make 40 identical pieces out of the finished dough; then use your hands to roll them into thin sticks.
3. Evenly roll each breadstick in coconut flakes.
4. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 15 minutes.
5. Preheat the oven to 425 degrees F (220 degrees C).
6. Bake in the preheated oven for 20 minutes.
7. Turn off the oven and let breadsticks dry for 20 minutes on the grid.

NUTRITION FACTS (PER SERVING)

Calories 59, Total Fat 1.5 g, Saturated Fat 0.5 g,
Cholesterol 0 mg, Sodium 1 mg, Total Carbohydrate 9.7
g, Dietary Fiber 0.5 g, Total Sugars 0.1 g, Protein 1.5 g,
Vitamin D 0 mcg, Calcium 2 mg, Iron 1 mg, Potassium
23 mg

BACON CHEESE BREADSTICKS



Servings: 25 grissini
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) water
- 2 Tbsp. olive oil
- 2 cups (250 g) all-purpose flour
- 1 tsp. active dry yeast
- 1/2 tsp. salt

For filling:

- 1/2 cup (50 g) hard cheese, grated
- 1 cup (60 g) bacon, finely chopped
- ground black pepper

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Combine all the ingredients for the filling.
3. Roll out the dough to make a rectangular layer 16x10 inches (40x30 cm).
4. Evenly spread the filling onto the dough and slightly press it down.

5. Wrap $\frac{1}{3}$ of the dough to the center and slightly press it down.
6. Now you have a plain piece of the dough at the top. Spread or brush the topping to your taste over it.
7. Wrap the opposite $\frac{1}{3}$ of the dough to the center and slightly press it down.
8. Use a sharp knife to cut the dough into $\frac{1}{2}$ -inch (1 cm) wide strips.
9. Twist each strip several times, carefully stretching it lengthwise.
10. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 20 minutes.
11. Preheat the oven to 425 degrees F (220 degrees C).
12. Bake in the preheated oven for 15-20 minutes.

NUTRITION FACTS (PER SERVING)

Calories 67, Total Fat 2.8 g, Saturated Fat 0.8 g, Cholesterol 4 mg, Sodium 88 mg, Total Carbohydrate 7.8 g, Dietary Fiber 0.3 g, Total Sugars 0.1 g, Protein 2.7 g, Vitamin D 1 mcg, Calcium 26 mg, Iron 1 mg, Potassium

29 mg

TUNA BREADSTICKS



Servings: 40 grissini

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (220 ml) water
- 3 Tbsp. olive oil
- 3 1/3 cups (400 g) all-purpose flour
- ½ cup (100 g) semolina

- 2 tsp. active dry yeast
- 1 tsp. salt
- ½ tsp. sugar
- 1 cup (200 g) canned tuna in oil
- 1 onion, chopped
- 2 Tbsp. butter
- 1 tsp. cayenne pepper

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Make 40 identical pieces out of the finished dough; then use your hands to roll them into thin sticks.
3. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 15 minutes.
4. Preheat the oven to 425 degrees F (220 degrees C).
5. Bake in the preheated oven for 20 minutes.

6. Turn off the oven and let breadsticks dry for 20 minutes on the grid.

NUTRITION FACTS (PER SERVING)

Calories 71, Total Fat 2.2 g, Saturated Fat 0.6 g, Cholesterol 3 mg, Sodium 65 mg, Total Carbohydrate 9.9 g, Dietary Fiber 0.5 g, Total Sugars 0.2 g, Protein 2.8 g, Vitamin D 0 mcg, Calcium 3 mg, Iron 1 mg, Potassium 41 mg

CHEESE BREADSTICKS



Servings: 25 grissini

Prep Time + Cook Time: 2 hours

Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) water
- 2 Tbsp. olive oil
- 2 cups (250 g) all-purpose flour
- 1 tsp. active dry yeast
- ½ tsp. salt

For filling:

- 1 cup (100 g) hard cheese, grated
- 1 tsp. paprika
- 1 tsp. cumin

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Combine all the ingredients for the filling.
3. Roll out the dough to make a rectangular layer 16x10 inches (40x30 cm).
4. Evenly spread the filling onto the dough and slightly press it down.
5. Wrap $\frac{1}{3}$ of the dough to the center and slightly press it down.
6. Now you have a plain piece of the dough at the top. Spread or brush the topping to your taste over it.
7. Wrap the opposite $\frac{1}{3}$ of the dough to the center and slightly press it down.
8. Use a sharp knife to cut the dough into $\frac{1}{2}$ -inch (1 cm) wide strips.

9. Twist each strip several times, carefully stretching it lengthwise.
10. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 20 minutes.
11. Preheat the oven to 425 degrees F (220 degrees C).
12. Bake in the preheated oven for 15-20 minutes.

NUTRITION FACTS (PER SERVING)

Calories 63, Total Fat 2.3 g, Saturated Fat 0.8 g, Cholesterol 3 mg, Sodium 65 mg, Total Carbohydrate 7.9 g, Dietary Fiber 0.4 g, Total Sugars 0.1 g, Protein 2.6 g, Vitamin D 1 mcg, Calcium 51 mg, Iron 1 mg, Potassium 23 mg

RED BREADSTICKS

Servings: 40 grissini

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 1/6 (280 ml) red beet juice/tomato juice
- 3 Tbsp. olive oil
- 3 1/3 cups (400 g) all-purpose flour
- 1/2 cup (100 g) semolina
- 2 tsp. active dry yeast
- 1 tsp. salt
- 1/2 tsp. sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Make 40 identical pieces out of the finished dough; then use your hands to

roll them into thin sticks.

3. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 15 minutes.
4. Preheat the oven to 425 degrees F (220 degrees C).
5. Bake in the preheated oven for 20 minutes.
6. Turn off the oven and let breadsticks dry for 20 minutes on the grid.

NUTRITION FACTS (PER SERVING)

Calories 55, Total Fat 1.2 g, Saturated Fat 0.2 g, Cholesterol 0 mg, Sodium 0 mg, Total Carbohydrate 9.6 g, Dietary Fiber 0.4 g, Total Sugars 0.1 g, Protein 1.4 g, Vitamin D 0 mcg, Calcium 2 mg, Iron 1 mg, Potassium 19 mg

GREEN BREADSTICKS

Servings: 40 grissini

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 17 cups (500 g, 1 pound) spinach leaves, sliced
- 1 bunch parsley
- 1 cup (250 ml) water
- 3 Tbsp. pumpkin seed oil
- 3 1/3 cups (400 g) all-purpose flour
- ½ cup (100 g) semolina
- 2 tsp. active dry yeast
- 1 tsp. salt
- ½ tsp. sugar

PROCESS

1. In a blender, mix spinach, parsley, and

water. Add to the dough.

2. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
3. Make 40 identical pieces out of the finished dough; then use your hands to roll them into thin sticks.
4. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 15 minutes.
5. Preheat the oven to 425 degrees F (220 degrees C).
6. Bake in the preheated oven for 20 minutes.
7. Turn off the oven and let breadsticks dry for 20 minutes on the grid.

NUTRITION FACTS (PER SERVING)

Calories 51, Total Fat 0.3 g, Saturated Fat 0.1 g, Cholesterol 0 mg, Sodium 69 mg, Total Carbohydrate 10.1 g, Dietary Fiber 0.7 g, Total Sugars 0.1 g, Protein 1.8 g, Vitamin D 0 mcg, Calcium 17 mg, Iron 1 mg, Potassium 97 mg

CARROT BREADSTICKS

Servings: 40 grissini

Prep Time + Cook Time: 2 hours 10 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 1/6 cup (280 ml) carrot juice
- 3 Tbsp. olive oil
- 3 1/3 cups (400 g) all-purpose flour
- 1/2 cup (100 g) semolina
- 2 tsp. active dry yeast
- 1 tsp. salt
- 1/2 tsp. sugar

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Make 40 identical pieces out of the finished dough; then use your hands to roll them into thin sticks.

3. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 15 minutes.
4. Preheat the oven to 425 degrees F (220 degrees C).
5. Bake in the preheated oven for 20 minutes.
6. Turn off the oven and let breadsticks dry for 20 minutes on the grid.

NUTRITION FACTS (PER SERVING)

Calories 57, Total Fat 1.2 g, Saturated Fat 0.2 g, Cholesterol 0 mg, Sodium 3 mg, Total Carbohydrate 9.9 g, Dietary Fiber 0.5 g, Total Sugars 0.2 g, Protein 1.5 g, Vitamin D 0 mcg, Calcium 3 mg, Iron 1 mg, Potassium 93 mg

OLIVE BREADSTICKS

Crusty breadsticks make a hit at any party!



Servings: 25 grissini
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) water
- 2 Tbsp. olive oil
- 2 cups (250 g) all-purpose flour

- 1 tsp. active dry yeast
- ½ tsp. salt

For filling:

- ½ cup (100 g) olives, chopped
- 1 Tbsp. herbs de Provence
- ½ cup (50 g) parmesan, grated

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Combine all the ingredients for the filling.
3. Roll out the dough to make a rectangular layer 16x10 inches (40x30 cm).
4. Evenly spread the filling onto the dough and slightly press it down.
5. Wrap ⅓ of the dough to the center and slightly press it down.
6. Now you have a plain piece of the dough at the top. Spread or brush the topping to your taste over it.

7. Wrap the opposite $\frac{1}{3}$ of the dough to the center and slightly press it down.
8. Use a sharp knife to cut the dough into $\frac{1}{2}$ -inch (1 cm) wide strips.
9. Twist each strip several times, carefully stretching it lengthwise.
10. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 20 minutes.
11. Preheat the oven to 425 degrees F (220 degrees C).
12. Bake in the preheated oven for 15-20 minutes.

NUTRITION FACTS (PER SERVING)

Calories 58, Total Fat 2.1 g, Saturated Fat 0.5 g, Cholesterol 1 mg, Sodium 54 mg, Total Carbohydrate 8 g, Dietary Fiber 0.4 g, Total Sugars 0 g, Protein 1.8 g, Vitamin D 0 mcg, Calcium 23 mg, Iron 1 mg, Potassium 14 mg

CHILI BREADSTICKS



Servings: 25 grissini
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) water
- 2 Tbsp. olive oil
- 2 cups (250 g) all-purpose flour
- 1 tsp. active dry yeast
- ½ tsp. salt

For filling:

- ¼ cup (50 g) chili pepper, finely chopped
- 2 tsp. chili powder
- ½ cup (50 g) parmesan, grated
- 1/3 cup (50 g) sesame seeds

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Combine all the ingredients for the filling.
3. Roll out the dough to make a rectangular layer 16x10 inches (40x30 cm).
4. Evenly spread the filling onto the dough and slightly press it down.

5. Wrap $\frac{1}{3}$ of the dough to the center and slightly press it down.
6. Now you have a plain piece of the dough at the top. Spread or brush the topping to your taste over it.
7. Wrap the opposite $\frac{1}{3}$ of the dough to the center and slightly press it down.
8. Use a sharp knife to cut the dough into $\frac{1}{2}$ -inch (1 cm) wide strips.
9. Twist each strip several times, carefully stretching it lengthwise.
10. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 20 minutes.
11. Preheat the oven to 425 degrees F (220 degrees C).
12. Bake in the preheated oven for 15-20 minutes.

NUTRITION FACTS (PER SERVING)

Calories 72, Total Fat 2.8 g, Saturated Fat 0.6 g, Cholesterol 1 mg, Sodium 23 mg, Total Carbohydrate 9.7 g, Dietary Fiber 1.2 g, Total Sugars 0.9 g, Protein 2.3 g, Vitamin D 0 mcg, Calcium 40 mg, Iron 1 mg, Potassium

65 mg

TOMATO BREADSTICKS



Servings: 25 grissini
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) water
- 2 Tbsp. olive oil
- 2 cups (250 g) all-purpose flour
- 1 tsp. active dry yeast
- ½ tsp. salt

For filling:

- 4/5 cup (200 ml) cream
- 1 Tbsp. tomato paste
- ½ cup (50 g) sheep cheese, grated
- 1 Tbsp. dried marjoram
- 1 Tbsp. dried basil
- 2 cups (100 g) sun-dried tomatoes, finely chopped

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Combine all the ingredients for the filling (except tomatoes and cheese).
3. Roll out the dough to make a rectangular layer 16x10 inches (40x30 cm).
4. Evenly spread the filling onto the dough. Top with chopped tomatoes and sheep cheese. Slightly press it down.
5. Wrap ⅓ of the dough to the center and slightly press it down.

6. Now you have a plain piece of the dough at the top. Spread or brush the topping to your taste over it.
7. Wrap the opposite $\frac{1}{3}$ of the dough to the center and slightly press it down.
8. Use a sharp knife to cut the dough into $\frac{1}{2}$ -inch (1 cm) wide strips.
9. Twist each strip several times, carefully stretching it lengthwise.
10. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 20 minutes.
11. Preheat the oven to 425 degrees F (220 degrees C).
12. Bake in the preheated oven for 15-20 minutes.

NUTRITION FACTS (PER SERVING)

Calories 63, Total Fat 2.3 g, Saturated Fat 0.6 g, Cholesterol 3 mg, Sodium 36 mg, Total Carbohydrate 9 g, Dietary Fiber 0.6 g, Total Sugars 0.3 g, Protein 1.8 g, Vitamin D 0 mcg, Calcium 17 mg, Iron 1 mg, Potassium 88 mg

SALMON BREADSTICKS



Servings: 25 grissini
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) water
- 2 Tbsp. olive oil
- 2 cups (250 g) all-purpose flour
- 1 tsp. active dry yeast
- ½ tsp. salt

For filling:

- 4/5 cup (200 ml) cream
- 1 Tbsp. lemon juice
- 7 oz. (200 g) smoked salmon
- 3 Tbsp. horseradish
- 3 Tbsp. fresh dill
- pepper

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Mix all the ingredients for the filling in a blender.
3. Roll out the dough to make a rectangular layer 16x10 inches (40x30 cm).
4. Evenly spread the filling onto the dough and slightly press it down.
5. Wrap $\frac{1}{3}$ of the dough to the center and slightly press it down.
6. Now you have a plain piece of the dough at the top. Spread or brush the

topping to your taste over it.

7. Wrap the opposite $\frac{1}{3}$ of the dough to the center and slightly press it down.
8. Use a sharp knife to cut the dough into $\frac{1}{2}$ -inch (1 cm) wide strips.
9. Twist each strip several times, carefully stretching it lengthwise.
10. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 20 minutes.
11. Preheat the oven to 425 degrees F (220 degrees C).
12. Bake in the preheated oven for 15-20 minutes.

NUTRITION FACTS (PER SERVING)

Calories 62, Total Fat 2 g, Saturated Fat 0.5 g, Cholesterol 3 mg, Sodium 169 mg, Total Carbohydrate 8.3 g, Dietary Fiber 0.4 g, Total Sugars 0.3 g, Protein 2.7 g, Vitamin D 0 mcg, Calcium 12 mg, Iron 1 mg, Potassium 48 mg

ANCHOVY BREADSTICKS



Servings: 25 grissini
Prep Time + Cook Time: 2 hours
Program: DOUGH

INGREDIENTS:

For dough:

- 2/3 cup (150 ml) water
- 2 Tbsp. olive oil
- 2 cups (250 g) all-purpose flour
- 1 tsp. active dry yeast
- ½ tsp. salt

For filling:

- 3½ oz. (100 g) anchovy, blended
- 1 Tbsp. milk
- 1 egg yolk
- 3 Tbsp. sesame seeds

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 30 minutes.
2. Roll out the dough to make a rectangular layer 16x10 inches (40x30 cm).
3. Mix egg yolk with milk and brush the dough.
4. Evenly spread the anchovy paste onto the dough. Sprinkle with sesame seeds.
5. Wrap ⅓ of the dough to the center and slightly press it down.
6. Now you have a plain piece of the dough at the top. Spread or brush the topping to your taste over it.
7. Wrap the opposite ⅓ of the dough to the center and slightly press it down.

8. Use a sharp knife to cut the dough into ½-inch (1 cm) wide strips.
9. Twist each strip several times, carefully stretching it lengthwise.
10. Place breadsticks on a baking sheet covered with oiled parchment paper. Then let them rest for 20 minutes.
11. Preheat the oven to 425 degrees F (220 degrees C).
12. Bake in the preheated oven for 15-20 minutes.

NUTRITION FACTS (PER SERVING)

Calories 60, Total Fat 2.2 g, Saturated Fat 0.4 g, Cholesterol 11 mg, Sodium 5 mg, Total Carbohydrate 8 g, Dietary Fiber 0.4 g, Total Sugars 0.1 g, Protein 2.2 g, Vitamin D 1 mcg, Calcium 20 mg, Iron 1 mg, Potassium 35 mg

BREAD CRACKERS

You can substitute cumin with pumpkin seeds, grated cheese, paprika, rosemary, or sesame seeds. Also, try to cover crackers with glaze or garnish them to your liking.



Servings: 50 crackers

Prep Time + Cook Time: 1 hour 45 minutes

Program: DOUGH

INGREDIENTS:

For dough:

- 1 cup (250 ml) water

- 1 Tbsp. olive oil
- 2½ cups (300 g) all-purpose flour
- ½ cup (100 g) semolina
- 1 tsp. active dry yeast
- 1 pinch sugar
- ½ tsp. salt

For garnish:

- 3 Tbsp. olive oil
- cumin seeds
- coarse salt

PROCESS

1. Knead the dough in a bread machine. Let it rest and rise for 40 minutes.
2. Roll out the dough into a thin layer and use a glass or cookie cutter to cut out small crackers.
3. Place crackers on a baking sheet covered with oiled parchment paper.
4. Preheat the oven to 425 degrees F (220 degrees C).

5. Brush crackers with olive oil, and then sprinkle with salt and cumin.
6. Bake in the preheated oven for 8-10 minutes, until golden brown.

NUTRITION FACTS (PER SERVING)

Calories 39, Total Fat 1.2 g, Saturated Fat 0.2 g, Cholesterol 0 mg, Sodium 0 mg, Total Carbohydrate 6.1 g, Dietary Fiber 0.3 g, Total Sugars 0 g, Protein 0.9 g, Vitamin D 0 mcg, Calcium 1 mg, Iron 0 mg, Potassium 12 mg

USEFUL TOOLS

MEASURING JUG

The jug is used to **measure the liquids** and usually comes along with the machine.

KITCHEN SCALES

We use electronic kitchen scales to **measure dry ingredients**. However, there can still be some minor discrepancies because of the ingredients' different humidities and densities.

BOWLS

Sometimes we will need to **mix and whip** the ingredients manually. (This won't happen too often.)

MIXER

Sometimes it's worth **mixing the dough** before baking it in the bread machine. This will make baked goods gassier and fluffier.

WIRE WHISK

Sometimes it's enough to **stir the**

ingredients manually.

PLASTIC TURNER

With the turner, you can **get cooked pastry out** of the cup fast and efficiently.

SHARP KNIFE

Always use a sharp knife to **make fine cuts** on the dough surface.

KITCHEN SCISSORS

These are needed to **make dough decorations**.

ROLLING PIN

If you need to **roll out** the dough, use a rolling pin.

SIEVE

We use a sieve to **sift/oxygenate flour** and sugar powder. This will make our baked goods fluffier.

COOKIE CUTTERS & CUPCAKE LINERS

These are used to **shape** cookies and

cupcakes.

BRUSH

We use a brush to **apply oil over the cups**, liners, and top surfaces of the pastries.

BAKING TRAY

Use a baking tray for cooking **in the oven**.

BAKING PAPER

Cover the cup or baking sheet with special paper to **prevent your baked goods** from burning.

KITCHEN TIMER

It's convenient to **keep track of the time**, whether leaving the dough to rest or baking it.

WOODEN STICKS

The wooden sticks are used to **check if the pastry is ready**. Stick one inside a pie and see if it comes out clean and dry. If so, the pie is ready. But if some dough or moisture is left over, you need to keep baking for another 5

minutes and run the stick-test one more time.

METAL RACK

Put the freshly cooked baked goods on a rack so that they **cool down gradually** and evenly.

SOMETHING INTERESTING ABOUT BREAD

1. Bread is known as the **first multi-component food** in the history of humanity. The first discovered mention of bread is dated 15,000 years ago.
2. The first known bread was cooked in **Egypt**.
3. Every nation in the world has its bread recipe. In the old times, **every tribe had its bread**, so in some way, it was a symbol of cultural uniqueness.
4. Every day, people around the globe consume about **9 million units of bread**.
5. Bread quality depends on the **quality of flour and other ingredients** and the baking technology used.
6. Bread can be baked **using special yeast** strains grown at special yeast farms or with special leaven (yeast + lactic acid bacteria).
7. There are no **yeast-free breads**; this is a marketing ploy. The breads referred to this

way are made of sourdough, which is also a yeast product.

8. **Sourdough** can be made based on malt, rye, hop, kefir, and other components; the main aim is to raise the dough (just as yeasts do in different kinds of dough).
9. So-called "**homemade ferments**" contain "wild" yeast, which can be found anywhere.
10. **Factory-produced sourdough** contains specially cultivated strains.
11. Yeasts are **not bad for health**. Moreover, they enrich bread with vitamins, especially vitamin B.
12. The primary function of the yeast is to **raise the dough** and make the bread "fluffy." High-quality bread is finely porous and elastic. This makes it easy to digest.
However, suppose the bread is too fluffy, soft, and gets back to its shape when pressed. In that case, it contains baking powder, gluten, and some artificial

chemicals.

13. Both wheat and rye breads contain **gluten**, but in rye bread, the content is less.
14. Gluten is a protein that can be dangerous for people with **Coeliac Disease**—a genetic disorder present in its acute form in 1% of the population and more common in hidden ways. People who suspect that they might have it can run a blood test. Another related condition is sensitivity to gluten (that occurs in 1 out of 200 people), allergy to gluten (excessive production of antibodies in the blood), and food intolerance associated with the enzyme deficiency caused by different factors.
15. If you suffer from bowel diseases (pain, distention, constipation, diarrhea, heartburn), chronic fatigue, anemia, depression, and/or weak concentration, consult a professional gastroenterologist or nutritionist for possible **problems with gluten**.
16. Excessive amounts of gluten are hazardous, especially if combined with the

so-called “lethal trio” of **white flour, sugar, and trans-fats**. This combination can be found in biscuits, buns, croissants, waffles, puffs, and donuts. Surprisingly, there is hidden gluten in sausages, lunch meats, sauces, yogurt, and other products.

17. Combining stress, medicines, preservatives, and other factors with **gluten** can damage the intestinal lining, leading to leaky gut syndrome and provoking autoimmune processes.
18. If your intestines don't bother you, don't worry about consuming **gluten**, but pay attention to your health, and remember when enough is enough.
19. It's better **not to eat your bread hot!** Letting it cool and dry a bit is the best for your health.
20. Never eat bread that has **grown moldy**. It's DANGEROUS! The fungus of mold spreads its mycelium (kind of a root system) much further than you can see.
21. **Crispbreads** are not really bread. Of

course, if there are some indications that regular bread is bad for you, you can replace it with crisp breads. Don't forget to study the list of ingredients and calorie content, though.

22. **Safe daily bread intake** varies from 100 grams to 150 grams per person and depends on an individual's weight and activity level.
23. No one kind of bread is **perfect for everyone**. For example, in some cases, your doctor might insist on the ban of rye bread or recommend eating wheat pastries.
24. In general, **whole grain bread** without additives is considered to be the healthiest.

OUR RECOMMENDATIONS

[Bread Machine Cookbook: 200+ Hands-Off Recipes to Make Artisan Bread at Home. Enjoy Baking Traditional, Mediterranean, or Keto Bread with Your Bread Maker](#)



[Bread Machine Cookbook for Beginners:
Easy Bread Recipes for No-Fuss Home
Baking with Your Bread Maker](#)





Thank you, Dear Readers!

I am so grateful for those who make up the community of readers that I love to write recipe books for! Thank you for your shares, encouraging emails, feedback, and reviews. I appreciate each one more than you guys know!

If you enjoy the book or find it useful, I kindly ask you to **leave a [review](#)**. Your reviews help me out SO MUCH! Not only do they inspire me to create more books

for you and your family to enjoy, but they also help spread the word to other readers about these recipes. I greatly appreciate it.
Have an amazing day!

Copyright

**ALL ©COPYRIGHTS RESERVED
2021 by Amber Carwile**

All Rights Reserved. No part of this publication or the information in it may be quoted from or reproduced in any form by means such as printing, scanning, photocopying, or otherwise without prior written permission of the copyright holder.

Disclaimer and Terms of Use: Effort has been made to ensure that the information in this book is accurate and complete; however, the author and the publisher do not warrant the accuracy of the information, text, or graphics contained within the book due to the rapidly changing nature of science, research, known and unknown Facts, and the internet. The author and the publisher do not hold any responsibility for errors, omissions, or contrary interpretation of the subject matter herein. This book is presented solely for

motivational and informational purposes
only.