

The Artisan Bread Machine

Classic White Breads

Classic Butter Crust Bread
Blue Ribbon Bread Machine Bread
High-Protein White Bread
Southern-Style Sweet White Bread
Muffuletta
English Muffin Bread
Nonna's Italian Bread
Doppio Zero Italian Bread
Brioche
Braided Challah
Sally Lunn Bread
Pullman Loaf
Acadian Buckwheat Bread
Sour Cream Bread

Whole-Grain Breads

100% Whole Wheat Bread
Wildflower Honey and White Whole Wheat Bread
Irish Whole-Meal Bread
English Granary-Style Bread
Blue Ribbon Whole Wheat and Soybean Bread
Cracked Wheat Bread
Amber Waves of Grain Bread
Honey Wheat Berry Bread
Anadama Bread
Mennonite Oatmeal-Whole Wheat Bread
Oatmeal Honey Bread
Buttermilk Honey Oatmeal Bread
Great Plains Granola Bread
Apple-Cinnamon Granola Bread
Seeds Galore Durum Wheat Bread
Whole Wheat, Black Walnut and Applesauce Bread
Whole Wheat Cheddar Bread
Whole Wheat, Dill and Onion Bread
Northern Prairie Barley Sunflower Bread
Prairie Pioneer Corn, Wheat and Sweet Potato Bread
Cornmeal Pepper Yeast Bread
Northern Lakes Wild Rice Bread
Sorghum, Amaranth, Millet and Quinoa Bread
Sauerkraut Rye Bread

Sourdough and Slow-Rise Breads

Sourdough Sandwich Loaf
Sourdough Buns
Italian Scali Bread
Ciabatta
French Canadian Wheat and Walnut Bread

Semolina Bread
Buttermilk Bread
Herbed Polenta Bread
Sour Rye Bread with Caraway
Golden Onion Rye
Rosemary and Olive Bread
Cheddar and Green Olive Bread
Sun-Dried Tomato and Pesto Bread
Brewhouse Bread
Really, Really Slow-Rise Sour Wheat Bread
Really, Really Slow-Rise Sour Rye Bread
Really, Really Slow-Rise Whole Wheat, Sunflower and Pumpkin Seed Bread
Leaf-Wrapped Breadsticks
Sour Rye Sticks
Cheddar and Green Olive Breadsticks

Flatbreads and Pizzas

Sicilian-Style Flatbread
Griddle-Baked Pita Pocket Bread
Black Pepper Taralli-Style Flatbread with Lox and Cream Cheese
Lebanese Flatbread with Spicy Lamb Topping
Authentic Focaccia
Focaccia with Rosemary
Flatbread with Caramelized Onion and Brie
White Whole Wheat Flatbread with Gorgonzola, Pear and Walnuts
Caraway-Rye Flatbread with Sausage and Sauerkraut
Chicago Deep-Dish Pizza
Thin and Crispy Roasted Chicken, Pancetta and Potato Pizza
Thin and Crispy Pizza Bianca
Rustic Grilled Pizza with Fresh Corn, Tomatoes and Pesto
Thin and Crispy Pizza with Goat Cheese, Kale and Black Olives
Thin and Crispy Cornmeal Pizza with Goat Cheese, Kale and Black Olives
Cornmeal-Crusted Pizza with Peaches, Serrano Ham and Arugula

Flavored Breads

Pesto Bread
Easy Oatmeal Apple Bread
Béarnaise Bread
Sour Cream and Onion Bread
Italian Cheese Bread

Cheddar Chive Bread
Chipotle, Cilantro and Pepper Jack Bread
Summertime Basil and Garlic Bread
Roasted Bell Pepper and Kalamata Olive Bread
Savory Sun-Dried Tomato Bread
Eat-Your-Vegetables Bread
Bacon, Green Onion and Blue Cheese Bread
Cheddar Beer Bread
The Miller's Cinnamon Raisin Bread
Polish Lemon Poppy Seed Bread
Banana Walnut Bread with Blueberries and Flax Seed
Spiced Applesauce Bread
Honey Pumpkin Bread

Savory Rolls

Blue Ribbon Buns
Ranch Rolls
Featherweight Yeast Rolls
Bierocks/Runzas
English Muffins
Brioche Buns
Caraway Rye Horns
Pain Bagnat
Pan Cubano
Mexican Bolillos
Whole Wheat, Onion and Dill Rolls
Herbed Squash Rolls
German Soft Pretzels
Wheat Country Zwieback
Herbed Squash Rolls
Ciabattini
Bread Machine Bagels
Black Pepper Taralli
Wild Rice Stalks

Sweet Breads

Lemon Blueberry Sweet Bread
Banana Chocolate Chip Bread
Apricot Almond Loaf
Swedish Cardamom Bread
Polish Lemon Poppy Seed Bread
Sweet Orange Swirl Bread
Lime and Coconut Swirl Loaf
Sugar and Spice Monkey Bread
German Kuchen

Sweet Rolls

Classic Cinnamon Rolls
White Whole Wheat Cinnamon Rolls
Whole Wheat, Raisin and Cinnamon Rolls

Orange-Caramel Sticky Buns
Hot Cross Buns
Apricot Kolachke
Danish Pastry Dough
Almond-Filled Bear Claws
Apricot and Pistachio Pastries
Saffron Buns for St. Lucia Day
Pumpkin Pull-Aparts
Flaky, Buttery Croissants

Festive Breads

Lucia Crown
Iced Almond and Cherry Babka
Classic Brioche
Sausage, Apple and Cheddar Braid
Saucisson en Brioche
Pan de los Muertos
Pan Dolce
Swedish Limpa Bread
Festive Almond Braid
Slavic Nut Roll
Savory Sweet Potato and Red Onion Strudel

Gluten-Free Breads

White Bread
Soy Bread
Sorghum Bread
Thin-Style Pizza Crust
Focaccia
Cornmeal Pepper Bread
Caraway "Rye" Bread
Seeded Bread
Dinner Rolls
Sandwich Buns
Cinnamon Rolls
Cinnamon Swirl Loaf
Pumpkin Swirl Bread
Cinnamon Apple Bread
Cinnamon Apple Kuchen
Blueberry-Lemon Sweet Bread
Banana Chocolate Chip Bread with Chocolate Glaze

The Artisan Bread Machine Pantry

Artisan Dough Enhancer
Artisan Butter
Honey Spice Applesauce
Basil and Garlic Oil
Cinnamon Filling
Danish Almond Filling
Sweet Cream Cheese Filling
Cottage Cheese Filling
Apricot Filling
Poppy Seed Filling
Cinnamon Sugar
Easy Artisan Glaze
Chocolate Glaze
Easy Caramelized Onions
Sour Cherry Preserves
Fresh Strawberry Preserves
Luscious Peach Chutney

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Robert
ROSE

The Artisan Bread Machine



250 recipes for breads, rolls, flatbreads and pizzas

Judith Fertig

Whole Wheat Cheddar Bread

Makes 1 loaf

Tangy cubes of aged Cheddar make the dough lumpy-looking on its final rise, but the taste is heaven, especially when still warm. For a healthy meal bursting with flavor, set a big pot of homemade soup on the stove to slowly simmer while you get this bread going in the machine. Leftover bread is delicious lightly toasted.



1 lb/500 g

1¼ cups	warm (110°F/43°C) water	300 mL
2 tsp	vegetable oil	10 mL
1 tsp	liquid honey	5 mL
1 cup	unbleached all-purpose flour	250 mL
1 cup	whole wheat or white whole wheat flour	250 mL
½ tsp	fine sea salt	2 mL
4 oz	aged Cheddar, cut into ½-inch (1 cm) cubes	125 g
1 tsp	instant or bread machine yeast	5 mL

1½ lb/750 g

1¼ cups	warm (110°F/43°C) water	300 mL
1 tbs	vegetable oil	15 mL
1½ tsp	liquid honey	7 mL
1 tsp	fine sea salt	5 mL
1½ cups	unbleached all-purpose flour	375 mL
1¼ cups	whole wheat or white whole wheat flour	300 mL
6 oz	aged Cheddar, cut into ¼-inch (0.5 cm) cubes	175 g
1½ tsp	instant or bread machine yeast	7 mL

- 1. Mix.** Add the water, oil, honey, and salt to the bread pan.
- 2. Measure.** Spoon the flours into a measuring cup, level with a knife or your finger, then dump the flour into the bread pan. Add the yeast. Place the cubed Cheddar in the dispenser.
- 3. Start Machine.** Select the Whole Grain setting on the bread machine and push Start.

