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Our helpful, in-house chefs are ready to assist you with any questions you might have!

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M–F, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at Cosori,

Happy cooking!

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SOURDOUGH STARTER

YIELD	1½ cups (192 g)
PREP TIME	7 days
COOK TIME	N/A

DAY 1

100 grams whole wheat flour (1 cup)
150 grams lukewarm water (⅔ cup)

Items Needed

Large mason jar with lid
Kitchen scale with gram measurements

1. **Record** the weight of your mason jar without the lid.
2. **Mix** together whole wheat flour and lukewarm water (85°-90°F) until well combined.
3. **Cover** loosely with the lid and allow to ferment for 24 hours.

DAY 2

70 grams mature starter
115 grams lukewarm water (½ cup)
50 grams whole wheat flour (5½ tablespoons)
50 grams unbleached all-purpose flour
(5½ tablespoons)

1. **Discard** some of the starter, leaving 70 grams inside the jar (not including the pre-recorded weight of the jar).
2. **Mix** the lukewarm water (85°-90°F) into the starter, followed by the whole wheat and all-purpose flour, then combine until fully incorporated.
3. **Cover** loosely with lid and allow to ferment for 24 hours.

DAY 3

Follow the same ingredients and directions as on day 2.

DAY 4

70 grams mature starter
50 grams stoneground rye flour (5½ tablespoons)
50 grams unbleached all-purpose flour
(5½ tablespoons)
100 grams lukewarm water (slightly under ½ cup)

1. **Discard** some of the starter, leaving 70 grams inside the jar (not including the pre-recorded weight of the jar).
2. **Mix** the lukewarm water (85°-90°F) into the starter, followed by the rye and all-purpose flour, then combine until fully incorporated.
3. **Cover** loosely with lid and allow to ferment for 24 hours.

DAY 5

Follow the same ingredients and directions as on day 4.

DAY 6

50 grams mature starter
50 grams whole wheat (5½ tablespoons)
50 grams unbleached all-purpose flour
(5½ tablespoons)
100 grams lukewarm water (slightly under ½ cup)

1. **Discard** some of the starter, leaving 50 grams inside the jar (not including the pre-recorded weight of the jar).
2. **Mix** the lukewarm water (85°-90°F) into the starter, followed by the whole wheat and all-purpose flour, then combine until fully incorporated.
3. **Cover** loosely with lid and allow to ferment for 24 hours.

DAY 7

This is your last feeding until the starter is ready to be used, and it will also be your maintenance feeding. Once your starter is active you will perform this feeding once every 12-24 hours. The easiest method would be to feed it once per day, every 24 hours.

25 grams mature starter
50 grams whole wheat flour (5½ tablespoons)
50 grams unbleached all-purpose flour
(5½ tablespoons)
100 grams room temperature water (slightly under ½ cup)

1. **Discard** some of the starter, leaving 25 grams inside the jar (not including the pre-recorded weight of the jar).
2. **Mix** the room temperature water (65°-70°F) into the starter, followed by the whole wheat and all-purpose flour, then combine until fully incorporated.
3. **Cover** loosely with lid and allow to ferment for 24 hours.
4. **Repeat** this process every day to keep the starter alive.



COUNTRY WHITE BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 8 mins

- 1 cup plus 1 tablespoon room temperature water (235 grams)
- 1 large egg, beaten (50 grams)
- ¼ cup sugar (50 grams)
- 4½ teaspoons vegetable oil (23 grams)
- 1½ teaspoons kosher salt (7 grams)
- 3½ cups bread flour (390 grams)
- 1½ teaspoons instant yeast (4 grams)

1. **Whisk** room temperature water (65°-70°F), egg, and sugar until well combined.
2. **Add** the egg mixture, oil, and salt to the bread pan, followed by the bread flour.
3. **Create** a shallow indentation in the middle of the flour and put the yeast into it.
4. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
5. **Select** the Basic function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.

Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added for this recipe.

6. **Lift** the bread pan out of the bread maker.
7. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



OLD FASHIONED WHITE BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 8 mins

- 1 cup room temperature water (236 grams)
- 3 tablespoons granulated sugar (36 grams)
- 3 tablespoons unsalted butter, room temperature (36 grams)
- 1½ tablespoons kosher salt (8 grams)
- 3¼ cups bread flour (393 grams)
- 1½ teaspoons active dry yeast (4 grams)

1. **Add** the room temperature water (65°-70°F), sugar, butter, and salt to the bread pan, followed by the bread flour.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Basic function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.

Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added for this recipe.

5. **Lift** the bread pan out of the bread maker.
6. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



CLASSIC FRENCH BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 50 mins

- 1½ cups room temperature water (288 grams)
- 1½ tablespoons granulated sugar (16 grams)
- 1½ teaspoons salt (8 grams)
- 1 tablespoon olive oil (15 grams)
- 4 cups bread flour (480 grams)
- 1½ teaspoons instant yeast (4 grams)

1. **Add** the room temperature water (65°-70°F), sugar, salt, and oil into the bread pan, followed by the bread flour.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the French Bread function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.

Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added for this recipe.

5. **Lift** the bread pan out of the bread maker.
6. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



POTATO BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 8 mins

- 1¼ cups room temperature water (288 grams)
- 1½ tablespoons granulated sugar (19 grams)
- 1½ teaspoons kosher salt (7 grams)
- 1½ tablespoons nonfat dry milk powder (9 grams)
- 3 cups plus 1 tablespoon bread flour (370 grams)
- ½ cup instant mashed potatoes (33 grams)
- 2 tablespoons unsalted butter, room temperature, cubed (28 grams)
- 1½ teaspoons instant yeast (4 grams)

1. **Add** the room temperature water (65°-70°F), sugar, salt, and milk powder into the bread pan, followed by the bread flour and instant mashed potatoes.
2. **Scatter** the butter along the sides of the bread pan.
3. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
4. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
5. **Select** the Basic function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.
Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added for this recipe.
6. **Lift** the bread pan out of the bread maker.
7. **Remove** the bread from the bread pan and cool on a wire rack for 20 minutes before serving.



WHOLE WHEAT BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 47 mins

- 1¼ cups room temperature water (283 grams)
- ½ cup honey (84 grams)
- 2 tablespoons vegetable oil (30 grams)
- 1½ teaspoons kosher salt (9 grams)
- 3½ cups whole wheat flour (420 grams)
- 1½ teaspoons instant yeast (4 grams)

1. **Mix** together the room temperature water (65°-70°F) and honey until the honey is completely dissolved.
2. **Add** the honey and water mixture, oil, and salt into the bread machine pan, followed by the flour.
3. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
4. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
5. **Select** the Whole Wheat function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.

Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added for this recipe.

6. **Lift** the bread pan out of the bread maker.
7. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



MULTIGRAIN BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 47 mins

- 1½ cups room temperature water (275 grams)
- 3 tablespoons light brown sugar, packed (38 grams)
- 2 tablespoons butter, room temperature (28 grams)
- 1½ teaspoons kosher salt (7 grams)
- 1½ cups all-purpose flour (180 grams)
- 1½ cups whole wheat flour (160 grams)
- 1 cup 7-grain or multigrain hot cereal, uncooked (128 grams)
- 1½ teaspoons instant yeast (4 grams)
- 1 tablespoon white sesame seeds (9 grams)
- 1 tablespoon black sesame seeds (9 grams)
- 1 tablespoon flax seeds (7 grams)

1. **Add** the room temperature water (65°-70°F), sugar, butter, and salt to the bread pan, followed by both flours and the cereal.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Whole Wheat function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.
5. **Mix** the sesame seeds and flax seeds in a small bowl.
6. **Place** ⅔ of the seed mixture into the bread maker when the bread maker beeps and “Add” flashes on the display.
7. **Spray** the top of the bread with warm water after 1 hour and 15 minutes, then sprinkle with the remainder of the seed mixture.
8. **Lift** the bread pan out of the bread maker.
9. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



SOURDOUGH WHEAT BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	14 hrs 15 mins
COOK TIME	45 mins

3¾ cups bread flour (450 grams)
1 cup lukewarm water (236 grams)
¾ cup sourdough starter, see page 4 (165 grams)
½ tablespoon sugar (7 grams)
1¾ teaspoons salt (7.5 grams)
Cornmeal, for dusting
Vegetable oil, for brushing

- Mix** together bread flour, lukewarm water (80°-90°F), sourdough starter, and sugar in a large mixing bowl until it comes together into a shaggy, dry dough. Shape the sourdough into a ball.
- Place** the dough in the bowl and cover with plastic wrap or a damp towel. Allow the dough to rest for 30 minutes.
- Place** the dough into the bread pan and sprinkle the salt on top.
- Place** the bread pan into the Cosori Bread Maker and lock it into place.
- Select** the Ferment function and press *Start/Pause*.
- Remove** the dough from the bread pan and place into a large mixing bowl.
- Stretch** the dough upward with lightly wet fingertips and fold it over itself to touch the opposite end. Continue until you have come full circle to complete 1 set, or 4 folds, around the bowl.
- Cover** the dough with plastic wrap and repeat this process 3 more times, completing 3 sets every 30 minutes.
- Shape** your dough into a loaf and place onto a baking sheet lined with parchment paper and dusted with cornmeal.
- Brush** a film of plastic wrap with oil and directly cover the dough with the oiled plastic wrap.
- Rest** the dough in the fridge overnight for 8-16 hours to rise slowly.
- Prepare** your oven by placing one rack in the center and one in the lower middle.
- Place** an empty rimmed baking sheet on the lower rack.
- Preheat** your oven to 450°F. Let the empty baking sheet preheat with the oven.
- Remove** the loaf from the fridge and gently rub with flour.
- Slash** the loaf with a sharp knife or razor down the middle or side of the loaf.
- Pour** 1 cup of water onto the preheated empty baking sheet to create steam. Carefully replace the baking sheet onto the lower rack.
- Place** the loaf on the center rack quickly and bake for 45 minutes.
- Remove** the bread when done baking and place on a wire rack to cool for at least 4 hours before slicing.
- Store** at room temperature wrapped in plastic wrap for up to 3 days.



HONEY WHEAT BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 47 mins

- 1¼ cups cold water (300 grams)
- 2 tablespoons olive oil (27 grams)
- 1½ teaspoons kosher salt (9 grams)
- ¼ cup honey (85 grams)
- 3½ cups whole wheat flour (448 grams)
- 1 tablespoon vital wheat gluten (14.3 grams)
- 1 teaspoon active dry yeast (3.1 grams)

1. **Add** ingredients into the bread pan in this order: cold water, olive oil, salt, honey, flour, and vital wheat gluten.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Whole Wheat function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.

Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added for this recipe.

5. **Lift** the bread pan out of the bread maker.
6. **Remove** the bread from the pan and cool on a wire rack completely before serving.



ITALIAN HERB & CHEESE BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 8 mins

- 1 cup lukewarm water (230 grams)
- 3 tablespoons granulated sugar (38 grams)
- 1½ teaspoons kosher salt (8 grams)
- 3½ cups bread flour (400 grams)
- 6 ounces cheddar cheese, shredded, divided (170 grams)
- 3 tablespoons unsalted butter, room temperature, cubed (36 grams)
- 1 teaspoon dried basil (6 grams)
- 1 teaspoon dried oregano (6 grams)
- 1 teaspoon dried parsley (6 grams)
- ½ teaspoon dried rosemary (3 grams)
- ½ teaspoon dried thyme (3 grams)
- ½ teaspoon crushed red pepper flakes (1.5 grams)
- A pinch of garlic powder
- 1½ teaspoons instant yeast (4 grams)

- Whisk** together the lukewarm water (85°-90°F) and sugar and pour the mixture into the bread pan.
- Add** the salt into the bread pan, followed by the flour.
- Scatter** 3 ounces of cheese and the butter along the edges of the bread pan.
- Combine** the basil, oregano, parsley, rosemary, thyme, crushed red pepper flakes, and garlic powder in a small bowl. Add half of the mixture along the edges of the bread pan and set the other half aside.
- Make** a shallow indentation in the middle of the flour and put the yeast into it.
- Place** the bread pan into the Cosori Bread Maker and lock it into place.
- Select** the Basic function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.
Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added at this time.
- Top** the loaf with the remaining cheese and seasoning mixture when the time on the bread maker reads 1:15.
- Lift** the bread pan out of the bread maker.
- Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



JALAPENO CHEDDAR BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 8 mins

- 1 cup room temperature water (235 grams)
- 3 tablespoons granulated sugar (38 grams)
- 1½ teaspoons kosher salt (8 grams)
- 3½ cups bread flour (400 grams)
- 3 tablespoons unsalted butter, room temperature, cubed (36 grams)
- 2 jalapenos, chopped and divided
- 4 ounces sharp cheddar cheese, shredded and divided (113 grams)
- 1½ teaspoons instant yeast (4 grams)

1. **Whisk** together the room temperature water (65°-70°F) and sugar and pour the mixture into the bread pan.
2. **Add** the salt into the bread pan, followed by the flour.
3. **Scatter** the butter, $\frac{2}{3}$ of the chopped jalapenos, and 3 ounces of the cheddar cheese along the sides of the bread pan.
4. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
5. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
6. **Select** the Basic function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.
Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added at this time.
7. **Top** the loaf with the rest of the chopped jalapenos and cheddar cheese at the 1 hour and 15 minute mark.
8. **Lift** the bread pan out of the bread maker.
9. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



BASIC DINNER ROLLS

YIELD	12 rolls
PREP TIME	2 hrs 10 mins
COOK TIME	18 mins

¾ cup lukewarm whole milk
(180 grams)
2 eggs, divided
¾ cup granulated sugar (50 grams)
1 teaspoon kosher salt (6 grams)
3 cups bread flour (360 grams)
6 tablespoons unsalted butter, room
temperature (84 grams)
1½ teaspoons instant yeast (4 grams)
1 tablespoon heavy cream (15 grams)

Items Needed

Pastry brush
9 x 13-inch baking sheet

1. **Whisk** together the lukewarm milk (85°-90°F), one egg, and the sugar until well combined, then pour into the bread pan.
2. **Add** the salt into the bread pan, followed by the flour.
3. **Scatter** the butter along the sides of the bread pan.
4. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
5. **Place** the bread pan into the Cosori Bread Maker and lock it in place.
6. **Select** the Artisan Dough function, adjust loaf weight to 700 grams, then press *Start/Pause*.
7. **Shape** the dough into 12 equally-sized balls.
8. **Place** the dough balls on a baking sheet lined with parchment paper. Cover and let rest for 30 minutes.
9. **Preheat** your oven to 350°F.
10. **Whisk** together one egg and heavy cream in a small bowl until well combined.
11. **Brush** the tops of the rolls with the egg mixture, place in the oven, and bake for 18 minutes.
12. **Remove** when done and let cool for 20 minutes before serving.



PIZZA DOUGH

YIELD	Two 12-in pizzas
PREP TIME	2 hrs 15 mins
COOK TIME	N/A

- 1 cup lukewarm water (236 grams)
- 1 teaspoon honey (7 grams)
- 2 tablespoons olive oil (30 grams)
- 1 teaspoon kosher salt (6 grams)
- 3 cups unbleached all-purpose flour (360 grams)
- 1½ teaspoons active dry yeast (5 grams)

1. **Add** ingredients into the bread pan in this order: lukewarm water (85°-90°F), honey, olive oil, salt, and flour.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Pizza Dough function and press *Start/Pause*.
5. **Lift** the bread pan out of the bread maker.
6. **Remove** the dough from the pan and place on a lightly floured cutting board.
7. **Cut** the dough in half and shape each half into a smooth ball.
8. **Cover** loosely with plastic wrap and let rise for 30-45 minutes.
9. **Follow** your favorite pizza recipe.



CIABATTA

YIELD	2 loaves
PREP TIME	2 hrs 55 mins
COOK TIME	25–30 mins

1½ cups lukewarm water (354 grams)
1½ teaspoons salt (9 grams)
1 teaspoon granulated sugar
(4 grams)
1 tablespoon olive oil (15 grams)
3¾ cups bread flour (390 grams)
1½ teaspoons active dry yeast
(4 grams)

Items Needed

9 x 13-inch baking sheet

1. **Add** ingredients into the bread pan in this order: lukewarm water (85°-90°F), salt, sugar, olive oil, and flour.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Artisan Dough function, adjust weight to 700 grams, then press *Start/Pause*.
5. **Lift** the bread pan out of the bread maker.
6. **Remove** dough gently from the bread pan and place onto a lightly floured surface.
7. **Cover** loosely with plastic wrap and let rest for 15 minutes.
8. **Line** a baking sheet with parchment paper.
9. **Divide** the dough into 2 pieces, and form each into an oval shape. Place both onto the prepared baking sheet.
10. **Sprinkle** the tops lightly with flour, cover loosely, and let rise for 45 minutes.
11. **Preheat** your oven to 425°F.
12. **Bake** the loaves at 425°F for 25-30 minutes or until golden brown.
13. **Remove** the loaves and cool on a wire rack before serving.



FOCACCIA

YIELD	One 12-in focaccia
PREP TIME	2 hrs 5 mins
COOK TIME	18–22 mins

Bread

- 1 cup plus 3 tablespoons lukewarm water (281 grams)
- 2 tablespoons extra virgin olive oil (30 grams)
- 1 teaspoon kosher salt (6 grams)
- 3 cups unbleached all-purpose flour (360 grams)
- 1½ teaspoons active dry yeast (4 grams)

Toppings

- 3 tablespoons extra virgin olive oil, plus more for greasing (45 grams)
- 1 tablespoon fresh rosemary, chopped (15 grams)
- Coarse salt

Items Needed

- 12-inch round pan
- Pastry brush

1. **Add** ingredients to the bread pan in this order: lukewarm water (85°–90°F), 1 tablespoon olive oil (15 grams), salt, and flour.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Artisan Dough function, then press *Start/Pause*.
5. **Lift** the bread pan out of the bread maker when done.
6. **Remove** dough gently from the bread pan and place onto a lightly floured surface. Let rest for 5 minutes.
7. **Form** the dough into a smooth ball. Grease a 12-inch round pan with 1 tablespoon olive oil and place the dough in the pan.
8. **Spread** the dough out to fit inside the pan, poking the dough with your fingertips to form dimples.
9. **Brush** the top with the olive oil, then sprinkle with rosemary and salt.
10. **Place** the uncovered dough in a warm environment and let rise for 30 minutes or until doubled in size.
11. **Preheat** your oven to 425°F.
12. **Bake** the focaccia at 425°F for 18–22 minutes, or until the focaccia is golden and cooked through.
13. **Remove** when done, then carefully lift the focaccia out of the pan.
14. **Slice** and serve warm.



DELI-STYLE RYE BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 47 mins

- 1½ cups cold water (354 grams)
- 2 tablespoons unsalted butter, melted (28.3 grams)
- 1 tablespoon molasses (20 grams)
- 2 tablespoons brown sugar (42 grams)
- 2 teaspoons caraway seeds (8 grams)
- 1½ teaspoons kosher salt (9 grams)
- 1 cup rye flour (120 grams)
- 2½ cups bread flour (330 grams)
- 1 teaspoon active dry yeast (3.1 grams)

1. **Add** ingredients to the bread pan in this order: cold water, butter, molasses, brown sugar, caraway seeds, salt, rye flour, and bread flour.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Whole Wheat function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.

Note: The bread maker will automatically beep and “Add” will flash on the screen partway through baking, but nothing needs to be added for this recipe.

5. **Lift** the bread pan out of the bread maker.
6. **Remove** the bread from the pan and cool on a wire rack completely before serving.



PUMPERNICKEL DATE & WALNUT BREAD

YIELD	2 lb loaf (900 g)
PREP TIME	10 mins
COOK TIME	3 hrs 15 mins

- 1½ cups cold water (135 grams)
- 1½ tablespoons vegetable or light olive oil (22.5 grams)
- ½ cup molasses (110 grams)
- 3 tablespoons cocoa powder (22.5 grams)
- 1 tablespoon caraway seeds (6.81 grams)
- 1½ teaspoons kosher salt (9 grams)
- 1½ cups bread flour (180 grams)
- 1 cup rye flour (120 grams)
- 1 cup whole wheat flour (120 grams)
- 1½ tablespoons vital wheat gluten (13.5 grams)
- ½ cup walnuts, chopped (65 grams)
- ½ cup pitted dates, chopped (90 grams)
- 2 teaspoons active dry yeast (6 grams)

1. **Add** ingredients to the bread pan in this order: cold water, oil, molasses, cocoa powder, caraway seeds, salt, flours, vital wheat gluten, walnuts, and dates.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Basic function and your preferred crust color, adjust loaf weight to 900 grams, then press *Start/Pause*.
Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added for this recipe.
5. **Lift** the bread pan out of the bread maker.
6. **Remove** the bread from the pan and cool on a wire rack completely before serving.



HONEY OATMEAL BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 47 mins

- 1 cup cold water (236 grams)
- 1 tablespoon neutral-flavored oil (15 grams)
- ¼ cup honey (84 grams)
- 1 teaspoon salt (6 grams)
- ¾ cup rolled oats, divided (75 grams)
- 2½ cups whole wheat flour (283 grams)
- 1 teaspoon active dry yeast (3.1 grams)

1. **Add** ingredients to the bread pan in this order: cold water, oil, honey, salt, ½ cup (50 grams) oats, and flour.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Whole Wheat function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.
Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added at this time.
5. **Sprinkle** ¼ cup (25 grams) rolled oats on top of the loaf when the bread maker starts the baking phase.
6. **Lift** the bread pan out of the bread maker.
7. **Remove** the bread from the pan and cool on a wire rack completely before serving.



GLUTEN-FREE WHITE BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 30 mins

- 1 cup cold whole milk (236 grams)
- 4 tablespoons unsalted butter, room temperature (56.8 grams)
- 3 large eggs, beaten
- 3 tablespoons granulated sugar (63 grams)
- 1¼ teaspoons kosher salt (7 grams)
- 1¼ teaspoons xanthan gum (3 grams)
- 3 cups gluten-free all-purpose flour (360 grams)
- 1¼ teaspoons active dry yeast (6 grams)

1. **Add** ingredients to the bread pan in this order: milk, butter, eggs, sugar, salt, xanthan gum, and flour.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Gluten Free function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.

Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added for this recipe.

5. **Lift** the bread pan out of the bread maker.
6. **Remove** the bread from the pan and cool on a wire rack completely before serving.



OLIVE ROSEMARY BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 8 mins

- ¾ cup cold water (177 grams)
- 1 tablespoon white sugar (21 grams)
- 1 tablespoon fresh rosemary, chopped (3.35 grams)
- 2 tablespoons extra virgin olive oil (30 grams)
- ½ teaspoon kosher salt (3 grams)
- 2½ cups unbleached all-purpose flour (270 grams)
- ½ teaspoon active dry yeast (2 grams)
- ¾ cup Kalamata olives, coarsely chopped (120 grams)

1. **Add** ingredients to the bread pan in this order: cold water, sugar, rosemary, extra virgin olive oil, salt, and flour.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Basic function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.
5. **Place** Kalamata olives into the bread maker when the bread maker beeps and "Add" flashes on the display.
6. **Lift** the bread pan out of the bread maker.
7. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



IRISH SODA BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	2 hrs
COOK TIME	30 mins

2 cups bread flour (240 grams)
1 cup whole wheat flour (120 grams)
¼ cup buttermilk (60.5 grams)
2 tablespoons cornmeal (22.3 grams)
1½ teaspoons kosher salt (3 grams)
½ teaspoon baking soda (3 grams)
1 cup warm water (240 grams)
1 large egg (56.7 grams)
2 tablespoons molasses (35 grams)
1 tablespoon honey (21 grams)
¾ cup currants or raisins (119 grams)
1 tablespoon caraway seeds, optional
(6.81 grams)
2 tablespoons unsalted butter,
softened (28.4 grams)
1 tablespoon vital wheat gluten,
optional (9 grams)
1½ teaspoons active dry yeast
(3.1 grams)

Items Needed

9 x 13-inch baking sheet

1. **Add** the bread flour, whole wheat flour, buttermilk, cornmeal, salt, baking soda, warm water (90°F), egg, molasses, honey, currants or raisins, caraway seeds, butter, and vital wheat gluten into the bread pan.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Knead function on the bread maker, adjust loaf weight to 700 grams, then press *Start/Pause*.
5. **Lift** the bread pan out of the bread maker.
6. **Remove** the dough from the bread pan. Gently deflate the dough with your hand, cover, and let rest for 15 minutes.
7. **Line** a baking sheet with parchment paper. Punch the dough down and shape into an 8-inch circle, slightly flattened. Cover and allow to rise in a warm place for 1 hour.
8. **Preheat** your oven to 375°F. Slash the top of the dough with a large X.
9. **Bake** for 15 minutes, then reduce the temperature to 350°F, and bake for 15 more minutes.
10. **Allow** the bread to cool on a wire rack for 20 minutes before serving.



PUMPKIN WALNUT CRANBERRY BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 8 mins

- 1 cup fresh or canned pumpkin purée (225 grams)
- ½ cup plus 2 tablespoons whole milk (148 grams)
- 2 tablespoons olive oil (30 grams)
- 2 tablespoons granulated sugar (42 grams)
- 1¼ teaspoons kosher salt (7 grams)
- 4 cups bread flour (480 grams)
- ½ cup walnuts, chopped (65 grams)
- ½ cup dried cranberries (60 grams)
- 2¼ teaspoons dry active yeast (7 grams)

1. **Add** ingredients to the bread pan in this order: pumpkin purée, milk, olive oil, sugar, salt, flour, walnuts, and dried cranberries.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Basic function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.
Note: The bread maker will automatically beep and “Add” will flash on the screen partway through baking, but nothing needs to be added for this recipe.
5. **Lift** the bread pan out of the bread maker.
6. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



LOW CARB BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	1 hr 20 mins

- ½ cup water (78.9 grams)
- 4 large eggs (200 grams)
- 4 tablespoons olive oil (60 grams)
- 1 tablespoon apple cider vinegar (15 grams)
- 2 cups almond flour (192 grams)
- 3 tablespoons coconut flour (23 grams)
- ½ cup flax meal (37 grams)
- ½ teaspoon kosher salt (3 grams)
- 1 tablespoon baking powder (14 grams)
- ½ teaspoon baking soda (1.25 grams)
- 1 teaspoon xanthan gum (2.5 grams)

1. **Whisk** together the water, eggs, olive oil, and apple cider vinegar in a large bowl. Add the almond flour, coconut flour, flax meal, salt, baking powder, baking soda, and xanthan gum, then stir to combine.
2. **Pour** the batter into the bread pan with the kneading blade removed.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Bake function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.
5. **Lift** the bread pan out of the bread maker.
6. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



BANANA BREAD

YIELD	2 lb loaf (900 g)
PREP TIME	10 mins
COOK TIME	1 hr 30 mins

½ cup unsalted butter, room temperature (112 grams)
1 cup granulated sugar (200 grams)
2 large eggs (100 grams)
3 ripe bananas, mashed (354 grams)
1 tablespoon buttermilk (15 grams)
½ teaspoon ground cinnamon (1 gram)
1 teaspoon kosher salt (6 grams)
½ teaspoon vanilla extract (3 grams)
2 cups all-purpose flour (240 grams)
1 teaspoon baking powder (4 grams)
1 teaspoon baking soda (4 grams)
Cooking spray

Items Needed

Stand mixer

1. **Cream** the butter and sugar in a stand mixer on medium speed.
2. **Beat** in the eggs one at a time until fully incorporated.
3. **Beat** in the bananas, buttermilk, cinnamon, salt, and vanilla extract on medium speed for 30 seconds or until fully combined.
4. **Sift** the flour, baking powder, and baking soda into the wet ingredients and beat on medium speed for 30 seconds.
5. **Spray** the inside of the bread pan with cooking spray.
6. **Pour** the batter into the bread pan, then place the bread pan into the Cosori Bread Maker, and lock it into place.
7. **Select** the Bake function and your preferred crust color, adjust loaf weight to 900 grams, then press *Start/Pause*.
8. **Lift** the bread pan out of the bread maker when done baking and allow to cool for 30 minutes.
9. **Remove** the banana bread from the bread pan carefully and cool on a wire rack for 1 hour before serving.



CINNAMON-DATE STICKY BUNS

YIELD	12 buns
PREP TIME	2 hrs 15 mins
COOK TIME	16 mins

Dough

22 dates, pitted

1 cup boiling water (240 grams)

6 tablespoons unsalted butter, room temperature (85 grams)

1 teaspoon ground cinnamon (3 grams)

½ teaspoon vanilla extract (2 grams)

1 cup lukewarm whole milk (240 grams)

1 egg, beaten (50 grams)

½ cup granulated sugar (100 grams)

3 tablespoons unsalted butter, melted (43 grams)

1 teaspoon kosher salt (7 grams)

3½ cups unbleached all-purpose flour, plus more for dusting (450 grams)

2¼ teaspoons instant yeast (7 grams)

½ cup light brown sugar, tightly packed (65 grams)

Toasted sliced almonds, for sprinkling

Glaze

¾ cup powdered sugar (85 grams)

1 teaspoon vanilla extract (4.2 grams)

3 tablespoons whole milk (45 grams)

A pinch of salt

Items Needed

Food processor

9 x 13-inch baking sheet

Pastry brush

1. **Soak** the dates in the boiling water for 10 minutes.
2. **Drain** the dates and place in a food processor along with butter, cinnamon, and ½ teaspoon vanilla extract. Purée until smooth, then set aside.
3. **Whisk** together 1 cup of milk (80°-90°F), egg, sugar, melted butter, and salt in a separate bowl until well combined.
4. **Pour** the milk mixture into the bread pan, followed by the flour.
5. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
6. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
7. **Select** the Artisan Dough function, adjust loaf weight to 900 grams, then press *Start/Pause*.
8. **Lift** the bread pan out of the bread maker.
9. **Deflate** the dough and remove it from the bread pan onto a lightly floured surface.
10. **Fold** the dough over itself three times, then roll it out into a 13 x 10-inch rectangle.
11. **Spread** the date purée on top and sprinkle with brown sugar, leaving a ½-inch border.
12. **Carefully** roll the dough into a tight log, starting from the long side.
13. **Cut** off the ends with a serrated knife, then cut into 1½-inch pieces and place onto a parchment lined baking sheet.
14. **Cover** the buns and let proof for 30 minutes.
15. **Preheat** your oven to 375°F.
16. **Place** the proofed buns into the preheated oven and bake for 16 minutes.
17. **Whisk** together powdered sugar, 1 teaspoon vanilla extract, 3 tablespoons whole milk, and a pinch of salt until smooth and set aside.
18. **Remove** the buns from the oven when finished baking, and transfer the buns to a serving dish.
19. **Brush** the glaze on the hot buns.
20. **Sprinkle** the glazed buns with toasted sliced almonds before serving.



CINNAMON RAISIN BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	3 hrs
COOK TIME	40–45 mins

- ¾ cup lukewarm milk (184 grams)
- ¾ cup lukewarm water (59 grams)
- 2 tablespoons unsalted butter, softened (28.4 grams)
- ¾ cup brown sugar (50 grams)
- 1 teaspoon ground cinnamon (2.64 grams)
- 1¼ teaspoons kosher salt (7 grams)
- 3 cups unbleached all-purpose flour (360 grams)
- ¾ cup raisins (115 grams)
- 2 teaspoons active dry yeast (8 grams)
- Ground cinnamon, for sprinkling (optional)
- Granulated sugar, for sprinkling (optional)

Items Needed

- 8½ x 4½-inch loaf pan
- Pastry brush
- Thermometer

1. **Add** ingredients to the bread pan in this order: lukewarm milk (80°–90°F), lukewarm water, butter, brown sugar, cinnamon, salt, flour, and raisins.
2. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Knead function, adjust loaf weight to 700 grams, then press *Start/Pause*.
5. **Lift** the bread pan out of the bread maker.
6. **Remove** the risen dough from the bread pan. Gently deflate the dough, shape it into a log, and place into a greased 8½ x 4½-inch loaf pan.
7. **Place** plastic wrap loosely over the dough and allow it to rise for 1½–2 hours, or until the dough has risen over the rim of the pan.
8. **Preheat** your oven to 350°F.
9. **Remove** the plastic wrap, and brush the top of the loaf with milk.
10. **Sprinkle** the top with cinnamon and sugar (optional) for more flavor if you desire.
11. **Bake** for 40–45 minutes, or until the bread has a deep golden brown color and the internal temperature of the bread reads at least 190°F.
12. **Remove** the bread from the oven, and allow to rest in the pan for 5 minutes before placing onto a wire rack to cool completely before serving.



DOUGHNUTS

YIELD	2 lb loaf (900 g)
PREP TIME	2 hrs 15 mins
COOK TIME	6 mins

Doughnuts

½ cup buttermilk (120 grams)
¾ cup whole milk (180 grams)
¼ cup granulated sugar (50 grams)
2 eggs, beaten
4½ cups all-purpose flour
(540 grams)
8 tablespoons unsalted butter, room
temperature, cubed (112 grams)
1½ teaspoons instant yeast (4 grams)
Oil for frying (canola, peanut, or
vegetable)

Glaze

2 cups confectioners' sugar (240 g)
3 tablespoons buttermilk (45 grams)
1 teaspoon vanilla extract (5 grams)

Items Needed

Doughnut cutter
Thermometer

1. **Mix** ½ cup buttermilk and whole milk in a sauce pot over medium heat and warm to 80°-90°F.
2. **Add** the sugar and eggs into the milk mixture and whisk until well combined, then pour into the bread pan.
3. **Add** the flour, then scatter the butter along the sides of the bread pan.
4. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
5. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
6. **Select** the Artisan Dough function, adjust loaf weight to 900 grams, then press *Start/Pause*.
7. **Lift** the bread pan out of the bread maker.
8. **Remove** the dough from the pan and place on a heavily floured surface.
9. **Cut** into round doughnut shapes using a doughnut cutter and place on a piece of parchment.
10. **Cover** with plastic wrap or a kitchen towel and let rest for 30 minutes.
11. **Fill** a large pot halfway with oil (at least 2 inches) and heat to 360°F.
12. **Fry** the doughnuts for 3 minutes on each side and place on a wire rack to cool.
13. **Whisk** together confectioners' sugar, 3 tablespoons buttermilk, and vanilla extract until well combined.
14. **Dip** the doughnuts into the glaze and place back on the wire rack to cool completely before serving.



BRIOCHE

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 8 mins

- ½ cup plus 3 tablespoons whole milk (100 grams)
- 4 eggs, beaten (205 grams)
- ½ cup plus 2 tablespoons granulated sugar (120 grams)
- 7 tablespoons unsalted butter, room temperature (100 grams)
- 1½ teaspoons kosher salt (10 grams)
- 3 cups bread flour (360 grams)
- 2½ teaspoons active dry yeast (7 grams)

1. **Whisk** together the milk, eggs, and sugar in a medium bowl until well combined.
2. **Add** the egg mixture, butter, and salt into the bread pan, followed by the bread flour.
3. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
4. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
5. **Select** the Basic function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.
Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added for this recipe.
6. **Lift** the bread pan out of the bread maker.
7. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



CHOCOLATE CAKE

YIELD	1½ lb cake (700 g)
PREP TIME	10 mins
COOK TIME	1 hr 20 mins

1 egg (60 grams)
½ cup vegetable oil (109 grams)
½ cup buttermilk (121 grams)
½ teaspoon vanilla extract (3 grams)
1 cup granulated sugar (200 grams)
1 cup all-purpose flour (140 grams)
½ cup dark cocoa powder (25 grams)
1 teaspoon baking soda (4 grams)
½ teaspoon salt (3 grams)
½ teaspoon instant espresso powder
(1 gram)
½ cup boiling water (118 grams)
Cooking Spray

1. **Whisk** together the egg, vegetable oil, buttermilk, and vanilla extract in a bowl and set aside.
2. **Sift** together sugar, flour, cocoa powder, baking soda, salt, and instant espresso in a large mixing bowl.
3. **Add** the wet ingredients into the dry and mix until well combined.
4. **Pour** the boiling water (205°-212°F) into the mixture slowly, while whisking vigorously until the batter is smooth.
5. **Spray** the inside of the bread pan evenly with cooking spray.
6. **Pour** the batter into the bread pan with the kneading blade removed.
7. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
8. **Select** the Bake function and your preferred crust color, adjust loaf weight to 700 grams, and press *Start/Pause*.
9. **Lift** the bread pan out of the bread maker.
10. **Remove** the cake from the pan and let cool for 15 minutes before serving.



APRICOT ALMOND BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 8 mins

- ½ cup dried apricots, chopped (64 grams)
- ¾ cup sliced almonds, divided (96 grams)
- ¾ cup whole milk (96 grams)
- 2 eggs, beaten
- 3 tablespoons granulated sugar (38 grams)
- 1½ teaspoons kosher salt (9 grams)
- 1 teaspoon almond extract (5 grams)
- 3½ cups plus 2 tablespoons all-purpose flour (435 grams)
- ½ cup unsalted butter, room temperature, cubed (56 grams)
- 1½ teaspoons instant yeast (4.3 grams)
- 1 tablespoon water, for spritzing (14.3 grams)

1. **Combine** dried apricots and ½ cup sliced almonds and set aside.
2. **Whisk** together the milk, eggs, sugar, salt, and almond extract until well combined.
3. **Pour** the wet mixture into the bread pan, add flour on top, followed by the cubed butter along the sides of the pan.
4. **Make** a shallow indentation in the middle of the flour and pour yeast into it.
5. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
6. **Select** the Basic function and your preferred crust color, adjust loaf weight to 700 grams, and press *Start/Pause*.
7. **Place** the apricot and almond mixture in the bread maker when the bread maker beeps and “Add” flashes on the display.
8. **Spritz** the top of the bread with water and sprinkle with ¼ cup sliced almonds when the time on the bread maker reads 1:15.
9. **Lift** the bread pan from the bread maker.
10. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



PANETTONE

YIELD	1½ lb loaf (700 g)
PREP TIME	8 hrs 10 mins
COOK TIME	3 hrs 8 mins

- ½ cup mixed dried fruit (cranberries, dried apricot, golden raisins), chopped (64 grams)
- 1 tablespoon spiced rum (14.3 grams)
- 1 orange, juiced and zested
- ¾ cup warm water (165 grams)
- 2 tablespoons nonfat milk powder (7 grams)
- 2 eggs, beaten
- 3 tablespoons granulated sugar (38 grams)
- 1½ teaspoons kosher salt (9 grams)
- 1½ teaspoons vanilla extract (8 grams)
- 3¾ cups plus 2 tablespoons all-purpose flour (435 grams)
- ½ cup unsalted butter, room temperature, cubed (56 grams)
- 1½ teaspoons instant yeast (4.3 grams)

1. **Combine** dried fruit, spiced rum, and orange juice in a small bowl.
2. **Cover** and refrigerate for 8 hours or overnight.
3. **Whisk** together the warm water (105°F), nonfat milk powder, eggs, sugar, salt, orange zest (12 grams), and vanilla extract until well combined.
4. **Pour** the wet mixture into the bread pan and add the flour on top, then scatter the cubed butter along the sides of the pan.
5. **Make** a shallow indentation in the middle of the flour and put the yeast into it.
6. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
7. **Select** the Basic function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.
8. **Drain** the soaked dried fruit and place into the bread maker when the bread maker beeps and "Add" flashes on the display.
9. **Lift** the bread pan out of the bread maker.
10. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



ENGLISH MUFFIN BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 8 mins

- 1 cup cold whole milk (227 grams)
- ¼ cup cold water (55 grams)
- 1 teaspoon white vinegar (4.79 grams)
- 2 tablespoons unsalted butter, melted (28 grams)
- 1½ teaspoons salt (7 grams)
- 1½ teaspoons granulated sugar (7 grams)
- 3½ cups unbleached all-purpose flour (418 grams)
- ½ teaspoon baking powder (2 grams)
- 1½ teaspoons active dry yeast (7 grams)

- Add** the cold milk, cold water (50°F), vinegar, butter, salt, and sugar into the bread pan, followed by the flour and baking powder.
- Create** a shallow indentation in the middle of the flour and put the yeast into it.
- Place** the bread pan into the Cosori Bread Maker and lock it into place.
- Select** the Basic function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.

Note: The bread maker will automatically beep and “Add” will flash on the screen partway through baking, but nothing needs to be added for this recipe.

- Lift** the bread pan out of the bread maker.
- Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



HARVEST BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 8 mins

- 1 tablespoon vegetable oil (14 grams)
- 1½ cups cold water (354 grams)
- 1 large egg yolk
- 1½ teaspoons salt (9 grams)
- 3 tablespoons granulated sugar (39 grams)
- 2¼ cups unbleached bread flour (270 grams)
- 1 cup whole wheat flour (120 grams)
- 2 tablespoons whole flaxseeds (18.6 grams)
- 2 tablespoons sunflower seeds (18.6 grams)
- ½ cup walnuts, chopped (40 grams)
- ½ cup dried cranberries or raisins (40 grams)
- 1 teaspoon active dry yeast (2.83 grams)
- ½ cup nonfat dry milk powder (32 grams)

- Add** the oil, cold water (50°F), egg yolk, salt, and sugar into the bread pan, followed by the flours, flaxseeds, sunflower seeds, walnuts, cranberries, and dry milk powder.
- Create** a shallow indentation in the middle of the dry ingredients and put the yeast into it.
- Place** the bread pan into the Cosori Bread Maker and lock it into place.
- Select** the Fruit Bread function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.
Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added for this recipe.
- Lift** the bread pan out of the bread maker.
- Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



HEARTH BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	10 mins
COOK TIME	3 hrs 8 mins

- ½ tablespoon granulated sugar (6.25 grams)
- ½ tablespoon salt (18 grams)
- 1 cup cold water (240 grams)
- 3 cups unbleached all-purpose flour (384 grams)
- 1 teaspoon active dry yeast (2.83 grams)

1. **Add** sugar, salt, and cold water into the bread pan, followed by flour.
2. **Create** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Basic function and your preferred crust color, adjust loaf weight to 700 grams, then press *Start/Pause*.

Note: The bread maker will automatically beep and "Add" will flash on the screen partway through baking, but nothing needs to be added for this recipe.

5. **Lift** the bread pan out of the bread maker.
6. **Remove** the bread from the pan and cool on a wire rack for 20 minutes before serving.



CHALLAH BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	4 hrs 30 mins
COOK TIME	20–30 mins

Bread Ingredients

- ½ cup water (113 grams)
- 6 tablespoons vegetable oil (74 grams)
- ¼ cup honey (85 grams)
- 2 large eggs
- 4 cups all-purpose flour (482 grams)
- 1½ teaspoons salt (9 grams)
- 1 tablespoon instant yeast (9.3 grams)

Glaze Ingredients

- 1 large egg, beaten
- 1 tablespoon water

Items Needed

- 9 x 13-inch baking sheet
- Pastry brush
- Thermometer

1. **Add** water (70°F), vegetable oil, honey, eggs, flour, and salt into the bread pan.
2. **Create** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Artisan Dough function, adjust loaf weight to 700 grams, then press *Start/Pause*.
5. **Deflate** the dough gently with your hands and transfer it to a work surface.
6. **Divide** the dough into 3 pieces, then roll each piece into a rope about 20 inches long.
7. **Braid** the loaf using the 3 ropes, twisting the ends to seal the braid. Gently place the braided loaf onto a baking sheet lined with parchment paper.
8. **Cover** the loaf loosely with plastic wrap and allow to rise for 1½-2 hours, until it's very puffy.
9. **Preheat** your oven to 375°F.
10. **Whisk** together the egg and water for the glaze, then brush the glaze on the risen loaf.
11. **Bake** for 20-30 minutes or until the internal temperature of the bread reaches 190°F. If the bread is browning too fast, cover loosely with foil.
12. **Remove** when done and cool on a wire rack for 15 minutes before serving.



CHEESY STUFFED LOAVES

YIELD	4 mini loaves
PREP TIME	12 hrs
COOK TIME	25 mins

Starter Ingredients

- 1½ cups unbleached bread flour (149 grams)
- 1 teaspoon salt (5.9 grams)
- ½ teaspoon instant yeast (1.5 grams)
- ½ cup cool water, 50°F (113 grams)

Dough Ingredients

Starter

- 1 cup plus 2 tablespoons warm water (255 grams)
- 1 teaspoon salt (5.9 grams)
- 3½ cups unbleached bread flour (418 grams)
- ½ teaspoon instant yeast (1.5 grams)

Filling Ingredients

- 1 tablespoon olive oil (13.63 grams)
- 2½ cups Gruyere cheese or a mix of provolone and mozzarella, grated (283 grams)
- A pinch of red pepper flakes
- ½ teaspoon dried oregano (1.42 grams)
- ½ teaspoon dried basil (1.42 grams)
- 2 garlic cloves, minced

Items Needed

- 9 x 13-inch baking sheet

1. **Mix** the starter ingredients until well combined. The mixture will be stiff.
2. **Cover** and let rest overnight at room temperature. The mixture will become bubbly.
3. **Combine** the risen starter with the warm water (105°F), salt, flour, and yeast, then place mixture in the bread pan.
4. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
5. **Select** the Artisan Dough function, adjust loaf weight to 700 grams, then press *Start/Pause*.
6. **Lift** the bread pan out of the bread maker.
7. **Deflate** the dough gently with your hand, then remove it from the bread pan and place onto a lightly floured surface.
8. **Roll** the dough into a 9 x 12-inch rectangle, about ¾-inch thick.
9. **Brush** dough with the olive oil, then sprinkle with grated cheese, red pepper flakes, dried oregano, dried basil, and minced garlic.
10. **Roll** the dough into a log, starting with the long side, pinching the seam and ends to seal. Finish by positioning the log seam side down.
11. **Cut** into 4 crosswise slices to form 4 mini loaves.
12. **Place** the mini loaves onto a baking sheet lined with parchment paper, cut side up.
13. **Cover** the loaves and let rise for about 1 hour, until they are puffy but not doubled in size.
14. **Preheat** your oven to 425°F. Sprinkle the bread with warm water.
15. **Bake** the loaves for 25 minutes, or until the cheese is melted and the loaves are golden brown.
16. **Remove** when done and cool for 10 minutes before serving.



CINNAMON APPLE TWIST BREAD

YIELD	2 loaves
PREP TIME	5 hrs
COOK TIME	30–40 mins

Dough Ingredients

- 1 cup plus 1 tablespoon whole milk (255 grams)
- 1 large egg
- 1 teaspoon vanilla extract (5 grams)
- 3 tablespoons unsalted butter, softened (60 grams)
- 1¼ teaspoons salt (7.4 grams)
- 3 tablespoons granulated sugar (35 grams)
- 3½ cups all-purpose flour (418 grams)
- 1½ teaspoons instant yeast (5 grams)

Filling Ingredients

- 2 cups honeycrisp apples, peeled and finely diced (340 grams)
- 2 tablespoons lemon juice (28 grams)
- ½ cup granulated sugar (99 grams)
- ½ cup brown sugar (99 grams)
- 6 tablespoons cornstarch (42 grams)
- ¼ teaspoon salt (1.5 grams)
- 2 teaspoons ground cinnamon (8.4 grams)

Glaze Ingredients

- 1 large egg, beaten, for egg wash
- 1 cup powdered sugar (113 grams)
- 1 teaspoon vanilla extract (5 grams)
- ⅛ teaspoon salt (0.75 grams)
- 2–4 tablespoons heavy cream, for consistency (28–57 grams)

Items Needed

- 9 x 13-inch baking sheet
- Pastry brush

1. **Add** the milk, egg, vanilla extract, butter, salt, sugar, and flour into the bread pan.
2. **Create** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Artisan Dough function, adjust loaf weight to 700 grams, then press *Start/Pause*.
5. **Make** the filling while the dough is in the bread maker by placing the apple and lemon juice in a saucepan over low heat.
6. **Whisk** together the sugars, cornstarch, salt, and cinnamon in a separate bowl, then add them to the saucepan.
7. **Cook** the filling over low heat, stirring frequently, until the apples release their juices.
8. **Adjust** heat to medium and bring the mixture to a simmer.
9. **Stir** for 1-2 minutes, or until the mixture thickens.
10. **Remove** from heat and set aside to cool to room temperature.
11. **Lift** the bread pan out of the bread maker when done.
12. **Remove** the dough from the pan. Deflate the dough gently with your hands and place on a lightly floured work surface.
13. **Divide** the dough in half.
14. **Roll** one half of the dough into a 10 x 12-inch rectangle.
15. **Spread** half of the filling over the rolled out dough.
16. **Roll** the dough into a log, starting with the long side, and seal the edge.
17. **Cut** the log in half lengthwise using a sharp knife, then set the half-logs side by side with the filling side facing up.
18. **Twist** the two logs together, keeping the filling side up. Pinch the ends together to seal.
19. **Repeat** steps 14-18 with the second half of the dough.
20. **Place** the loaves on a baking sheet lined with parchment paper. Cover lightly and allow to rise for 1-2 hours, or until puffy but not doubled in size.
21. **Preheat** your oven to 350°F.
22. **Brush** the bread with the beaten egg.
23. **Bake** the loaves for 30-40 minutes, or until golden brown.
24. **Remove** when done and cool on a wire rack for 1 hour before glazing.
25. **Make** the glaze by mixing together the powdered sugar, vanilla extract, and salt. Add heavy cream until the glaze is the desired consistency.
26. **Drizzle** the glaze over the cooled loaves.



ITALIAN SESAME BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	4 hrs 30 mins
COOK TIME	20–25 mins

1½ cups cool water (283 grams)
2 tablespoons olive oil (25 grams)
1½ teaspoons salt (9 grams)
3¾ cups bread flour (447 grams)
2 teaspoons instant yeast (6 grams)

Topping Ingredients

1 egg white, beaten, divided
3 tablespoons toasted sesame seeds
(25 grams)

Items Needed

9 x 13-inch baking sheet
Pastry brush

1. **Add** the cool water (60°F), olive oil, salt, and flour into the bread pan.
2. **Create** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Artisan Dough function, adjust loaf weight to 700 grams, then press *Start/Pause*.
5. **Lift** the bread pan out of the bread maker.
6. **Deflate** the dough gently with your hand and remove from the pan.
7. **Divide** the dough into 3 equal pieces.
8. **Roll** each piece into a rope about 20 inches long and place onto a parchment lined baking sheet.
9. **Braid** the ropes loosely, pinching the ends together and tucking them under.
10. **Brush** the loaf with half of the beaten egg white.
11. **Cover** loosely with plastic wrap and let rise for 1-1½ hours, or until puffy.
12. **Preheat** your oven to 400°F.
13. **Brush** the loaf again with the remaining egg white and sprinkle with sesame seeds.
14. **Bake** the loaf for 20-25 minutes, or until golden brown.
15. **Remove** the bread from the oven and cool on a wire rack for 20 minutes before slicing.



PITA BREAD

YIELD	8 pitas
PREP TIME	1 hr 30 mins
COOK TIME	14 mins

- 2 tablespoons vegetable oil (25 grams)
- 1 cup warm water (227 grams)
- 1½ teaspoons salt (9 grams)
- 2 teaspoons granulated sugar (8.4 grams)
- 3 cups unbleached all-purpose flour (361 grams)
- 2 teaspoons instant yeast (6 grams)

1. **Add** the vegetable oil, warm water (105°F), salt, sugar, and flour into the bread pan.
2. **Create** a shallow indentation in the middle of the flour and put the yeast into it.
3. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
4. **Select** the Artisan Dough function, adjust loaf weight to 700 grams, then press *Start/Pause*.
5. **Lift** the bread pan out of the bread maker.
6. **Remove** the dough from the pan, then place onto a lightly oiled work surface and divide into 8 pieces.
7. **Roll** 4 pieces into 6-inch circles, keeping the unrolled pieces of dough covered. Place the circles on a lightly greased baking sheet.
8. **Rest** the dough, uncovered, for 15 minutes.
9. **Preheat** your oven to 500°F, then place the baking sheet on the lowest rack in the oven and bake the pitas for 5 minutes. If they haven't puffed up, bake for another minute.
10. **Transfer** the baking sheet to the upper middle rack and bake for an additional 2 minutes, or until the pitas brown.
11. **Roll** out the second batch while the first batch bakes, repeating steps 6-8.
12. **Remove** the pitas from the oven when done and immediately wrap in a clean towel to keep them soft.



GREEK OLIVE & ONION BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	21 hrs
COOK TIME	20–22 mins

Starter Ingredients

- ½ cup cool water, 60°F (113.5 grams)
- ½ cup whole wheat flour (56.5 grams)
- ½ cup all-purpose flour (60 grams)
- ¼ teaspoon instant yeast (0.7 grams)

Dough Ingredients

- All of the starter
- ¼ cup room temperature water (56.5 grams)
- 1½ cups all-purpose flour (135.5 grams)
- 1 teaspoon salt (5.9 grams)
- ½ cup Greek or Kalamata olives, pitted and halved (71 grams)
- ¼ cup red onion, finely minced and lightly sautéed (46 grams)

Items Needed

- 9 x 13-inch baking sheet

- Combine** all of the starter ingredients in a bowl. Cover and allow the mixture to rise for 12-18 hours at room temperature.
- Add** the starter, room temperature water (70°F), flour, and salt to the bread pan.
- Place** the bread pan into the Cosori Bread Maker and lock it into place.
- Select** the Knead function, adjust loaf weight to 700 grams, then press *Start/Pause*.
- Turn** the bread maker off when the Knead function is done and allow the dough to rest in the machine for 15 minutes.
- Turn** the bread maker back on. Add the olives and onions.
- Select** the Knead function, adjust loaf weight to 700 grams, then press *Start/Pause*. Allow the bread to knead for just 10 minutes.
- Lift** the bread pan out of the bread maker and place the dough into a lightly greased bowl.
- Cover** loosely with plastic wrap and allow the dough to rise for 1½ hours, or until doubled in size.
- Form** the dough into a ball or oval shape. Place the dough on a parchment-lined baking sheet.
- Cover** the loaf lightly with greased plastic wrap and allow to rise for 1 hour, or until doubled in size.
- Preheat** your oven to 450°F. Just before baking the loaf, make several slashes across the top and spritz with warm water.
- Bake** for 20-22 minutes, or until the bread is golden brown and the internal temperature registers 200°F.
- Remove** when finished and let cool on a rack for 20 minutes before slicing.



CRANBERRY ORANGE BRAIDED BREAD

YIELD	1½ lb loaf (700 g)
PREP TIME	12 hrs
COOK TIME	30–35 mins

Starter Ingredients

- 1 cup unbleached all-purpose flour (120 grams)
- ½ cup cool water, 60°F (113 grams)
- ⅛ teaspoon instant yeast (0.38 grams)

Dough Ingredients

- ½ cup granulated sugar (67 grams)
- 4 tablespoons unsalted butter, softened (57 grams)
- 2 large eggs
- 1 large egg yolk (save the egg white for brushing)
- 2 teaspoons vanilla extract (8.4 grams)
- ⅛ teaspoon orange oil (1.42 grams)
- 1 orange, zested
- 2¼ cups unbleached all-purpose flour (269 grams)
- 1¼ teaspoons salt (7.5 grams)
- 2 teaspoons instant yeast (6.2 grams)

Filling Ingredients

- ¾ cup dried cranberries (85 grams)
- ¾ cup walnuts, chopped (85 grams)
- ½ cup brown sugar, packed (50 grams)

Topping

- 1 egg white, beaten
- Coarse sparkling sugar

Items Needed

- Pastry brush

1. **Stir** the starter ingredients together in a bowl.
2. **Cover** the bowl and leave at room temperature overnight.
3. **Add** the starter, sugar, butter, eggs, egg yolk, vanilla extract, orange oil, orange zest, flour, salt, and yeast into the bread pan.
4. **Place** the bread pan into the Cosori Bread Maker and lock it into place.
5. **Select** the Artisan Dough function, adjust loaf weight to 700 grams, then press *Start/Pause*.
6. **Lift** the bread pan out of the bread maker.
7. **Remove** the dough from the pan and divide into 3 pieces.
8. **Flatten** each piece into a 6 x 12-inch rectangle.
9. **Mix** the filling ingredients together and spread ⅓ of the filling on each rectangle.
10. **Roll** each rectangle into a log, starting with the long edge. Braid the logs together.
11. **Cover** the braid and allow it to rise for 1-2 hours, or until puffy.
12. **Preheat** your oven to 350°F.
13. **Whisk** together the egg white and 1 tablespoon of water.
14. **Brush** the mixture over the braid. Sprinkle with coarse sparkling sugar.
15. **Bake** for 30-35 minutes, or until the bread is golden brown and the internal temperature registers 190°F.
16. **Remove** when done and let cool on a wire rack for 20 minutes before slicing.

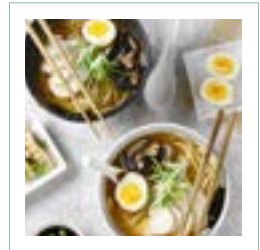
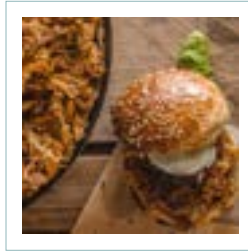


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