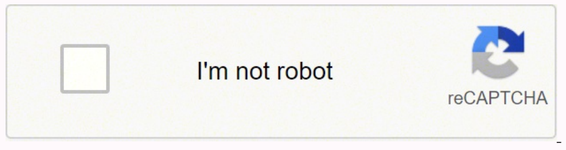

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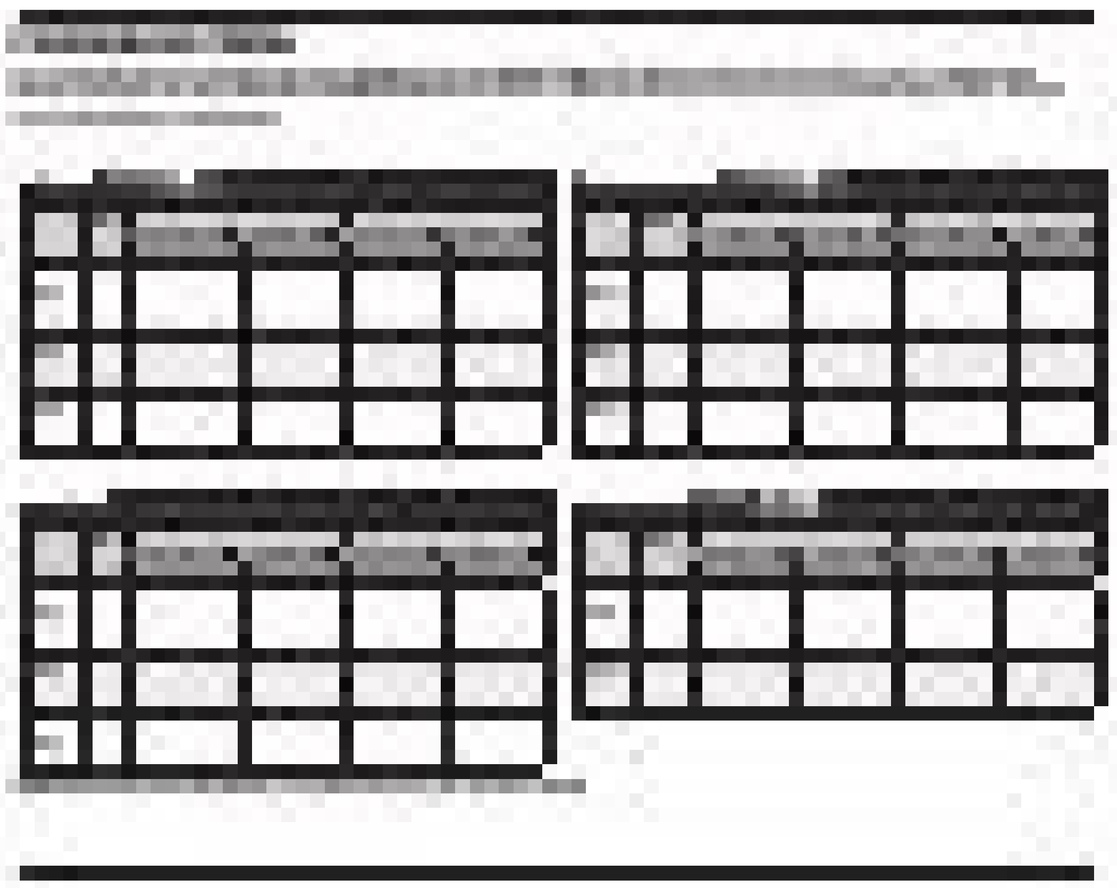

Cuisinart™

Recipe Booklet
Reverse Side

INSTRUCTION BOOKLET

Cuisinart™ Convection Bread Maker | **CBK-200**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IB-5809B

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. **READ ALL INSTRUCTIONS, PRODUCT LABELS AND WARNINGS BEFORE USING THIS BREAD MAKER.**
2. Do not touch hot surfaces; carry the unit by handles. Always use oven mitts when handling hot material, and allow metal parts to cool before cleaning. Allow the bread maker to cool thoroughly before putting in or taking off parts.
3. When unit is not in use and before cleaning, unplug the bread maker from wall outlet. Let the bread maker cool down thoroughly before assembling or disassembling it.
4. To protect against risk of electrical shock, do not immerse the appliance or plugs in water or other liquids.
5. Close supervision is always necessary when this or any appliance is used near children or incapacitated persons.
6. Do not allow anything to rest on the power cord. Do not plug in cord where people may walk or trip on it. Unplug this bread maker from the wall outlet before you go out for a trip or long excursion.
7. Do not operate this or any appliance with a frayed or damaged cord, or plug, or after the appliance malfunctions or is dropped or has been damaged in any manner. Take appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
8. Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
9. Avoid contact with moving parts.
10. Do not use attachments not recommended by the manufacturer. They may cause fire, electric shock or injury.
11. Do not use outdoors or for commercial purposes.
12. Do not place the appliance near a hot gas or electric burner, or in a heated oven.
13. Keep power cord away from the hot surface of this bread maker. Do not put any flammable object on the hot surface of this bread maker.
14. Place this bread maker a minimum of 2 inches away from wall or any other object.
15. Do not use this bread maker for other than its intended use.
16. When plugging or unplugging this bread maker, be sure not to touch the plug blades with your fingers.
17. To unplug, press and hold the Stop/Pause button for 1–3 seconds, grip plug and pull from wall outlet. Never pull on the cord.
18. Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from hardware stores and may be used with care. The cord should be arranged so that it will not drape over the counter or tabletop where it can be pulled by children or tripped over accidentally. If the appliance is of the grounded type, the extension cord should be grounding-type 3-wire cord.
19. Electric power: If electric circuit is overloaded with other appliances, your bread maker may not operate properly. This bread maker should be operated on a separate electrical circuit from other operating appliances.

THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY

READ AND SAVE THESE INSTRUCTIONS

As an Amazon Associate I earn from qualifying purchases. 255g (9 oz) Flour Farm Organic Gluten Free Flour Blend (2 1/3 C + 1 tsp spoon & level) 85g (3 oz) Potato Starch (1/2 C spoon & level) 2 T Cane Sugar (28g) 1 T Ground Golden Flax Seed (7g) 1 T Acacia Powder (7g) 1/2 tsp Aluminum Free, Double Acting Baking Powder (2.5g) 1 tsp Extra Fine Pink Himalayan Salt (6g) 1/8 tsp Vitamin C Powder, optional (pinch ascorbic acid) 2 1/4 tsp Rapid Rise or Instant Yeast (7.5g) Equipment: Digital Scale (preferred), Bread Maker (we use Cuisinart), Whisk, Silicone Spatula, Measuring Spoons & Cups, Mixing Bowls, Non-Stick Spray, Cooling Rack Before You Dive In – Prep: please read! If making sourdough: instructions call for unfed, room temp starter that is 100% hydrated. Use the 1 1/2 lb loaf setting on the Bread Maker. This is why you need a tall tin to assist with getting the best looking loaf you can. I highly recommend using this particular loaf tin. Vegan eggs help to give this gluten-free bread structure in the same way that gluten would in regular bread as they absorb water and thicken the dough. Life is easier and definitely happier! Happy Sandwich! Easy Homemade Fresh Bread This recipe is based on our Family Favorite Gluten Free Bread. With the correct tin the dough will reach the top of the tin and provide a slight dome. Peace & LOVE – Teri P.S. Flour Farm gives back. Wow! Tara gum produces gorgeous loaves of homemade gluten free breads that are lighter in texture, higher in rise, and more tender in crumb than even using our Bonus Blend. When you bake gluten free bread the biggest trouble you'll have is getting it to rise. If you don't have any psyllium husk powder then you can replace that with xanthan gum. Pop the ingredients into the bread maker, press start and voila! Fresh bread at the end of two hours. For softer bread, store in an airtight container. The result: the best tasting bread maker gluten free breads! Fresh & Tasty Sourdough Loaf Sourdough Happy Loaf Sourdough bread also tastes delicious when made in the bread maker. One or the other create a lovely loaf of bread. Once the dry ingredients are combined, add the wet ingredients and mix at the folding/kneading setting (or a low setting) for 1 minute. Please note that I created this recipe using the Zero Gluten Bread Maker which I understand is no longer available. 4 Large Pasture Raised Egg Whites (120g) 2 T Oil – we use Avocado Oil (30 ml) 1 tsp Apple Cider Vinegar (5 ml) Dry Make the following changes for sourdough, reduce Flour Farm to 170g (6 oz or 1 2/3 C – 1 T spoon & level) and Potato Starch to 57g (2 oz or 1/4 C spoon & level). I also provide an option for baking without a machine. You will be sent directly to Amazon.com; we do not store any of your information. Shop bought bread is full of all kinds of strange ingredients and often includes eggs. We donate 50% of the profit made from Amazon purchases to 2nd Harvest, which is a local organization dedicated to feeding our children, our community and helping those in need. If you don't have a bread machine then I recommend you use a mixer like this Sage Mixer to mix up the dough. You can find full details, and how to buy it right here... Ingredients for Gluten & Dairy-Free Bread for a Bread Maker Psyllium husk powder The only 'odd' ingredient I add is psyllium husk powder which acts as a gluten replacer. Our daughter especially enjoys this bread when made with our gluten free Bonus Blend. Click here. Thank you and share the love.– Teri & Dave Photos by DuPree Productions; Page Updated 10.20 for clarity & pics Print clock icon cutlery icon flag icon folder icon instagram icon pinterest icon facebook icon print icon squares icon heart icon heart solid icon Making gluten free breads at home has never been easier. We scrape down the sides after the initial mix, but other than that – we let the machine work it's magic. Gluten free and dairy free fruit nut and chocolate loaf. Gluten Free Flour from the Free From Fairy If you want to make this bread you'll need my wholegrain gluten free plain flour blend. It will save you having any more baking disasters. Being homemade, don't expect a long shelf life for this homemade vegan and gluten-free bread. Whisk in the water. If you have a different bread machine you may get different results. The Bonus Blend can be made with dairy or without. oz) Filtered Water – Room Temp or Lukewarm (1 C + 1 T) Wet Make the following changes for sourdough, add 227g (8 oz) unfed, room temp GF Sourdough Starter (scant 1 C). Plus, avoiding adding eggs means that it's easier to make the bread vegan which can only be a good thing for all the gluten-free vegans out there. Bread tastes best if eaten within 2-3 days or frozen for up to a month. Yes you can. The loaf rises higher and has a lighter texture. The directions are fairly straight forward and follow the same procedure that you would find in the machine's instruction manual: first add liquids, then dry mix, and follow with yeast sprinkled on top. This Easy Gluten Free & Vegan Bread recipe is so simple to make. Cover the tin with a damp tea towel and leave to rise in a warm place for approx. If you choose to make this with another flour blend, please note that your results may differ. No changes necessary if using Bonus Blend. Homemade fresh bread has a special calling that brings loved ones together. The system works the same: liquids in first, then the sourdough starter, followed by the dry blend, finish with the yeast. More Vegan & Gluten Free Bread Recipes Vegan Gluten Free Soda BreadVegan & Gluten-Free 'Cheese' Bread If you like this recipe then why not get my free gluten free recipe booklet: The Full Recipe Our Cuisinart Bread Maker is not a glorified, oversized book end; it's a well-oiled machine that means business! Thankfully, we've discovered the busy family's answer to homemade fresh bread: Bread Maker Gluten Free Breads, (we call machine bread a "happy loaf.") Our gluten free happy loaves make sandwiches, croutons, Parmesan toast, breakfast bread, and sourdough – just to name a few of our recent recipes. Then remove from the tin, place on a baking tray and cook for around 10 minutes more until it sounds hollow when you tap the bottom. pasteurized eggs from a carton) Set up Bread Maker, make sure paddle is inserted in loaf pan (Grease or spray if required) Step 1: Add gums (xanthan & guar only – not tara) to a liquid measuring cup or medium bowl. To thaw, place on counter for several hours. If you are unable to locate it please send us a message, and our team will get it out to you. Happy Baking! Step 4: Add the gums, egg mix, and sourdough starter (if using) to the loaf pan. How lucky can a busy family get? Follow with the flour blend. This blend is found online at Amazon.com or in a few local grocery stores. Whisk until a bit frothy. Allow the dry ingredients to mix for 30 seconds. If freezing, slice bread first then place unbleached parchment between slices. Bonus Flour Blend: To make this lighter and more tender, use our Bonus Flour Blend. This from scratch allergen bread is delicious and you won't go back to store bought! If you're not ready to make your bread from scratch you'll find details of my gluten free bread mix right here. I personally prefer the fact that my vegan bread maker bread goes dry. Step 6: After cycle ends, remove pan from the Bread Maker. Scrape off the scraper and mix again for another 30 seconds. Tip the loaf out and allow to cool on a rack for several hours before cutting. Step 5: Put the pan inside the Bread Maker. Bake the bread for 45 minutes. Firstly, combine the dry ingredients using the K-beater. Press start and go about your business. 1 hour until it has reached the top of the tin. Although we use the Cuisinart Bread Maker, you should be able to use this recipe in any bread making machine. You can read more here – What Is Psyllium Husk & How Is It Used In Gluten Free Food? The nutrition information is for the recipe as written using Flour Farm flour, potato starch and avocado oil. Pin the recipe for Gluten Free Vegan bread in a Bread Maker so you don't lose it: More Bread Maker Recipes If you like this recipe then you might like my other bread maker recipe. By using my bread maker, it takes just 5 minutes to prepare before the bread machine does the work. Smooth out the top and sprinkle on the yeast. Use room-temp, unfed (within 12-18 hours) starter for best results. Fresh Seeded Breakfast Bread The best part about bread maker gluten free breads is that the variations are endless and easy. We use an organic Tara gum that is native to the Andes in Peru. If you are looking for replacement ingredients, please consider supporting Flour Farm and 2nd Harvest by clicking on this Amazon Associate link. You'll then want to turn the temperature down to 180 degrees C fan. Can you make this Vegan Bread without a bread maker? Substitutions: Do you need to swap out an ingredient? Use your machine's gluten free setting, and choose the appropriate sized loaf. Set aside. Instead I rely on my quality gluten free flour blends plus natural bread ingredients. Each slice weighs approximately 41g (about 1.5 oz). Click on this link for our starter recipe. A Gluten Free Bread Mix Alternative If you're not ready to start making your gluten free bread from scratch then check out my gluten free bread mix. Enjoy! Storage: Store in a linen cloth, or bag/container with a loose fitting lid. The dairy version will appear slightly darker, but taste more tender. You can find out more about my Gluten Free Flour or buy it from my shop by clicking the link below: Flax Seeds (or Chia Seeds) A flax or chia egg is a great vegan egg-alternative to use in this vegan bread machine recipe. Scrape if necessary. You'll need to get the oven really hot before adding the bread. Due to the lack of gluten you'll never get gluten free bread that will hold its form above the top of a tin. Step 3: In a separate medium bowl, whisk together all dry ingredients, except for the yeast. I am trying to move away from adding eggs to bread (it seems rather odd if nothing else). We are in love! Tara Gum LoafTara Gum Loaf SlicedTara Gum Makes for a Lovely Rise & Tender Crumb Please let us know how your Bread Maker Gluten Free Breads turned out. If you don't eat it on the day or day after you bake it, it will be dry; perfect for toast or bread crumbs but not so good for sandwiches. Close the top of the machine, select GF function, and press start. The mixture will be a bit lumpy and that's OK. You just add them to the bread maker pan along with the other ingredients and they'll gradually develop the desired properties to bind the bread dough together properly. Substitute 340g (12 oz or 2 3/4 C + 1/2 T spoon & level) of Bonus Blend. Leave a comment and rating in the section provided below. If you are not sure what a gluten free flour blend is then I'd suggest that you read What On Earth Is…A Gluten Free Flour Blend? Then transfer to a pre-heated oven. Does this Dairy & Gluten-free bread keep well? You wouldn't catch them keeping bread for more than one day! If you do want the bread to last longer then slice it and freeze it. I prefer to use psyllium husk powder, ground flax seeds and chia seeds as my gluten substitutes because they are just seeds ground up and are therefore more natural. It is simply unnatural for shop-bought bread to last so long and the reason it does is because of all the preservatives and gums that are added. The great thing about this Sage mixer is that it has a timer on it. Think about the French. If using Bonus Blend, omit Flour Farm and Potato Starch. Why make your own gluten-free bread? Separated fresh eggs produce the best quality bread (vs. To make a flax egg, just mix one tablespoon of ground flaxseed meal and three tablespoons of water then let it sit for around 15 minutes until thick and gloopy. Mix a batch of our GF Bonus Blend if using Warm water – keep under 110F/43C Bring eggs to room temperature and separate. We love to hear from you! An important note: this recipe uses Flour Farm Organic Gluten Free Flour Blend. It's so simple to make and it makes the best gluten free bread I've ever tried. Store in a freezer safe container. We are committed to bringing healthy food to members of our community. We frequently make our Seeded Breakfast Bread in the Bread Maker and love it! We add seeds and dried fruit to the mix – whatever we have on hand. GF Seeded Breakfast Bread with Currents Replacing Guar & Xanthan with Tara Gum Who knew that replacing the dynamic duo of Guar & Xanthan gums with Tara gum would create such a lovely high rise in our machine bread. All you need to do when you want it, is heat it through in the microwave until warm and it will be just like it was from the oven. Continue to rapidly whisk for about 30 seconds. Check after a few minutes to see if you need to scrape down the sides of the pan with a silicone spatula. This ensures the ingredients are well combined and the dough forms properly. If making Sourdough, substitute 227g (8 oz or 1 3/4 C + 2 T spoon & level) of Bonus Blend. I suggest getting the oven to 220 degrees C fan before adding the bread. Step 2: Add egg whites, oil and vinegar to a small bowl or liquid measure cup. The mixture will then be ready to transfer to a greased tin. Recipe changes noted below. Sourdough: Recipe changes noted below. Sprinkle add-ins meant to sit on top at the beginning of the last rise. But don't worry, for this recipe I tell you exactly what to do with your flax or chia seeds in the recipe card below. It is perfect for gluten free bread because it is narrow with high sides. Prep Time: 10 minutesCook Time: 2 hoursCategory: BreadMethod: Bread MakerCuisine: American Serving Size: 1 slice Calories: 100 Sugar: 2g Sodium: 30mg Fat: 2.5 Saturated Fat: 0g Unsaturated Fat: 2.5g Trans Fat: 0g Carbohydrates: 16g Fiber: 2g Protein: 2g Cholesterol: 0g Keywords: gluten free bread maker loaf For more delicious gluten free bread recipes using Flour Farm, click on this link. Prepare Gums Make the following changes for sourdough, use 133 ml (4.5 fl oz) Filtered Water (1/2 C + 1 T); if using Bonus Flour Blend, reduce gums to 3/4 tps

Guar, 1/2 tsp Xanthan (if using Tara Gum, omit Guar and Xanthan gums and add 1 1/2 + 1/8 tsp Tara to the DRY ingredients.) 1 1/2 tsp Guar Gum (5g) 1 tsp Xanthan Gum (3.5g) If using Tara Gum to replace Guar and Xanthan Gums, use 8.5g or 3 tsp and ADD TO DRY INGREDIENTS – Do not hydrate 251 ml (8.5 fl. This post contains Affiliate links. Skip this step if using Tara Gum – add it directly to dry ingredients. To ensure that tangy sourdough flavor, use unfed starter – preferably at room temperature.

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