

Converting Bread Maker Recipes to Standard Recipes



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In this day and age when everyone (and their brother) owns a bread maker, some folks still want to make bread the old fashioned way. I love my bread maker, but have found that I cannot take it camping with me, and after my bread maker was electrocuted in a power surge, I wanted to use my bread maker recipes, but had no bread maker to use them in. After a bit of fiddling and research I found that you do not need to own a bread maker to use recipes written for bread makers!

A good guide to follow is your favorite standard bread recipe. Sit down and compare the list of ingredients to a bread maker recipe. You will see that the ingredient lists are very similar. If you put the ingredients together in approximately the following sequence, adjusting for altitude and personal preferences, you will soon have a warm, wonderfully fragrant loaf of bread!

- 1- Heat liquid to approximately 110 degrees F (luke warm), and mix in a small bowl with salt, sweetener and yeast.
- 2- Place any other wet ingredients (fat, yogurt, sour cream, etc.) in the bottom of a large mixing bowl. Add yeast mixture to these ingredients and mix well with a wire whisk.
- 3- Begin to add dry ingredients, one cup at a time, until mixture is thick enough to turn onto a floured surface, where you can finish adding dry ingredients by kneading them in by hand.
- 4- Knead dough for approximately 10 minutes, and then place into a greased bowl, and let rise until doubled (about 30 - 45 minutes) in a warm, draft free area.
- 5- Punch down, and shape into a loaf. Place loaf into a greased bread pan, cover, and let rise until doubled again, in a warm, draft free area.
- 6- Bake at 350 degrees F approx 30 minutes or so until loaf is golden brown and sounds hollow when tapped with a spoon.

For any of you who are interested in learning how to convert standard recipes for use in your bread maker, my recipe collection: "[More Bread Maker Mixes in Jars!](#)" is full of great recipes and other ideas to make your bread baking more enjoyable.