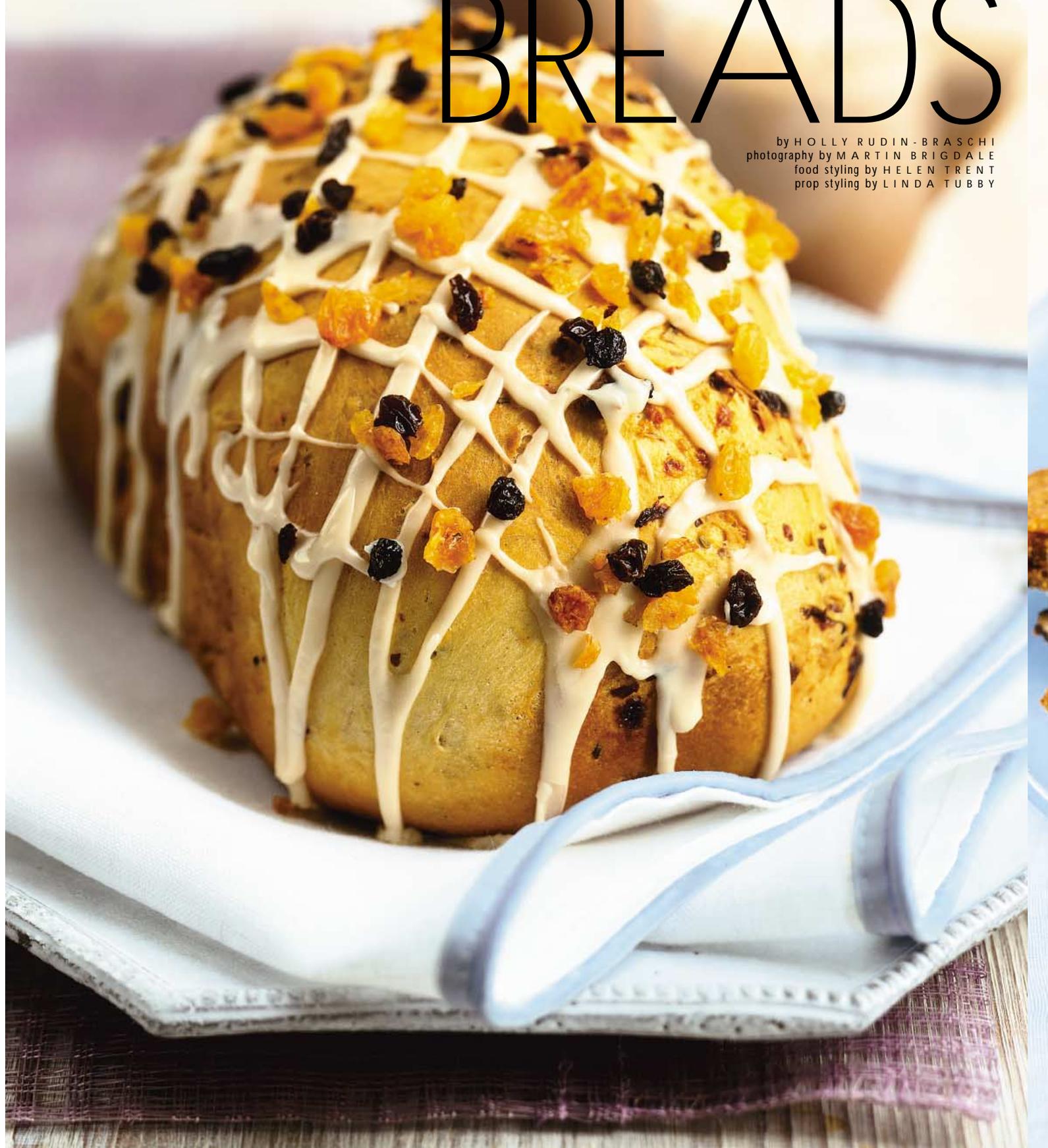


# WONDER

THIS YEAR, OFFER LOAVES OF LOVE FROM

# BREADS

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## M YOUR BREAD MACHINE



When friends and family come to visit during the holidays, they look forward to the welcoming aroma of my freshly baked breads wafting through the house. Having such treats on hand always meant a juggling act between work, family, and holiday commitments until I discovered bread machines.

Now, instead of transforming my kitchen into a late-night bread factory, I make holiday breads whenever I need them—and you can, too. Simply fill the pan and push a few buttons, and your bread machine will

GUESTS WILL FIND IT HARD TO CHOOSE BETWEEN ICING-DRIZZLED ALMOND PANETTONE (LEFT) AND SWEET CRANBERRY PUMPKIN-PECAN BREAD (RIGHT).

# TRY A GOLDEN, BRAIDED SLICE OF HEAVEN STRAIGHT

mix, knead, and bake while you're busy with other activities—addressing holiday cards, roasting the turkey, or preparing the evening meal. Once you see how easily you can whip up Glazed Raisin Rum Bread or Almond Panettone using your bread machine, you'll never be without special breads—for holiday gifts or get-togethers—again.

## SWEET HOLIDAY CHALLAH

PREP AND BAKING TIME: About 3 hours

NOTES: Challah (often pronounced HAH-lah) is a traditional Jewish holiday bread. For a fruit challah, knead in ½ cup of your favorite dried fruit (raisins, cranberries, cherries, currants, or chopped apricots) before forming the dough into a braid.

MAKES: One 1½-pound loaf; 10 to 12 servings

- 3 tablespoons Lucerne Sweet Cream Butter or margarine
- 2 Safeway SELECT Organic Large Eggs
- 1 teaspoon vanilla
- About 3 cups bread flour
- 1½ teaspoons salt
- 4 tablespoons sugar
- 2 teaspoons bread-machine yeast
- 1 Safeway SELECT Organic Large Egg yolk

## BREAD MACHINE BASICS

To get your loaf to come out right every time, review the following guidelines:

**Know your bread machine.** Review your manual thoroughly if it's been some time since you last used your machine. Study its features to master its assembly, cycles, and functions.

**Use bread flour unless otherwise specified in the recipe.** It contains more gluten-forming proteins than all-purpose flour and may contain ascorbic acid, both of which help produce even, tall loaves with good volume and structure.

**Use yeast labeled for bread machines.** It has a finer granulation that disperses more evenly than regular yeast during mixing and kneading.

**Bring all ingredients to room temperature so that the yeast will work properly.** If the temperature of the other ingredients is too high, it will kill the yeast; too low, and no rising will occur. To maximize your yeast's leavening potential, use an instant-read thermometer and make sure liquids are between 75° and 110° Fahrenheit. If using milk or other liquids directly from the refrigerator, microwave briefly, then check the temperature with your thermometer. Eggs can be used directly from the refrigerator. (Check your manual to see if your bread machine preheats the ingredients before mixing. If so, you don't have to worry about ingredient temperature.)

**Measure ingredients accurately.** Too much or too little of any ingredient can ruin your loaf.

- Always use nesting measuring cups when measuring flour. Do not scoop the flour with the measuring cup, which packs the flour down and can result in a dry loaf. Instead, when measuring a cup of flour, lightly spoon the flour into the measuring cup so it almost overflows, then, using the straight edge of a metal or rubber spatula, sweep off the excess flour so it is level with the top of the measuring cup.
- Use the overflow-and-level technique described above when measuring yeast and other dry ingredients with measuring spoons.
- Always use a clear glass or plastic measuring cup with a spout when measuring liquids.

Check the measurement at eye level once you have poured the liquid into the cup.

**Place ingredients into the bread pan so that the yeast is not touching the liquid.** This is imperative when you're using a delayed mixing and baking cycle because the yeast will lose its leavening ability if it sits in liquid for several hours.

**Monitor the kneading cycle.** The relative humidity of the air affects the moisture of your dough. If the day is humid, you may need to add more flour; if it is dry, more liquid. After the first 5 or 10 minutes of kneading, lift the lid and feel the dough. The dough should have formed into a ball that is slightly sticky but doesn't cling to your finger or to the sides of the pan. If the dough ball is:

- Too Sticky—Sprinkle one tablespoon of flour at a time onto the dough ball as the machine continues to knead. You may need to use a rubber spatula to scrape excess dough from the sides of the bread pan onto the dough as it kneads.
- Too Dry—Sprinkle one teaspoon of water onto the dough ball as it continues to knead until a smoother ball forms.

**Always remove bread from the machine immediately after baking.** This will prevent condensation in the bread pan. Allow the loaf to cool completely on a cooling rack before slicing, or it will become soggy when stored.

**Always use a serrated bread knife and slice with a sawing motion.** Straight-edged knives (such as a chef's knife) will squash the bread as you slice.

**Freeze or eat your bread within two days.** It will not last as long as store-bought bread because it contains no preservatives. To freeze, store in extra-large zippered freezer-weight bags, pressing out as much air as possible. Thaw at room temperature or in the microwave on a defrost setting. You can also slice bread before freezing, then remove slices as needed.

1. Make sure kneading paddle and pan are securely in place in the machine. Put ½ cup of water and butter in a microwave-safe container and microwave on full (100%) power for 40 to 50 seconds. Pour into bread pan; add 2 eggs, vanilla, flour, salt, sugar, and yeast in that order. Select dough/manual cycle. Allow about 1½ hours for cycle. This includes kneading, rising, and "punching down" of the dough.

2. When cycle is complete, remove dough from pan to a cutting board. Dough should be smooth and resilient to the touch. If dough is sticky, hand-knead in a couple of tablespoons of flour at a time until dough is easy to handle.

3. With a sharp serrated knife, slice dough into three equal pieces. Work with one piece of dough at a time, covering remaining balls of dough with plastic wrap so they won't dry out. With your hands, roll each piece of dough into a 12- to 15-inch rope, pressing out air bubbles to prevent holes in the finished loaf. As you finish each rope, re-cover with plastic wrap.

4. On an oiled or nonstick 11- by 15-inch (or larger) baking sheet, place two of the ropes in the center to form an X. Place the third rope lengthwise down the middle, then loosely braid the three, working away from the middle towards each end. Turn ends under, then pinch underneath to seal. Arrange dough diagonally on baking sheet so it will have room to expand. Spray lightly with canola oil spray, then cover loosely with plastic and let rise in a warm, draft-free place for 40 minutes, or until doubled in bulk.

5. Preheat oven to 375°. Meanwhile, in a small bowl, whisk yolk of remaining egg with 1 tablespoon water (reserve egg white for another use). With your fingers, gently spread the glaze mixture over the bread, avoiding dripping on baking sheet. Bake for 20 minutes or until the loaf is golden

# FROM YOUR OWN OVEN

HANDS ON: REMOVE HOLIDAY CHALLAH FROM THE PAN ONCE THE DOUGH IS KNEADED, THEN SHAPE INTO A BRAID, AND BAKE IT UP GOLDEN BROWN.



## NOTHING BEATS THE



WITH TREATS LIKE THIS GLAZED RAISIN RUM BREAD ON HAND, YOU'LL HAVE TROUBLE STOPPING AT JUST ONE SLICE.

brown and sounds hollow when lightly rapped with knuckles. Cool completely on a cooling rack before serving or storing.

Per serving: 193 cal., 23% (44 cal.) from fat; 5.7 g protein; 5 g fat (2.2 g sat.); 30 g carbo (1 g fiber); 326 mg sodium; 61 mg chol.

### ALMOND PANETTONE

PREP AND BAKE TIME: From 1 to 3½ hours

NOTES: This traditional Italian Christmas and Easter bread gets its name from a clever 15th-century Milanese baker named Tony, who created it using newly imported golden raisins, candied fruit, and anise. "Pane di Toni," or bread of Toni, is now known as Panettone. Be sure to use only recently purchased dried fruit or it will rob your loaf of liquids, making it dense and dried out.

MAKES: One 1½-pound loaf; 8 to 10 servings

- 2 Safeway SELECT Organic Large Eggs
- ½ cup Safeway SELECT Slivered Almonds
- ½ cup plus 2 tablespoons Safeway SELECT Organic Milk
- 3 tablespoons Lucerne Sweet Cream Unsalted Butter
- 1 teaspoon vanilla
- 3 cups bread flour
- 5 tablespoons granulated sugar
- 1½ teaspoons salt
- 1 tablespoon finely grated lemon rind
- 1¾ teaspoons crushed anise seed
- 2½ teaspoons bread-machine yeast
- About ⅓ cup golden raisins
- About ⅓ cup currants

#### Glaze

- ½ cup powdered sugar, sifted
- ½ teaspoon vanilla
- 2 to 3 teaspoons Safeway SELECT Organic Milk

1. Take the eggs out of the refrigerator.

Preheat conventional or toaster oven to 350°. Put almonds on a baking sheet and bake about 8 minutes until lightly browned. Set aside to cool. In 1- or 2-cup microwave-safe bowl, microwave the milk and butter on full (100%) power for about 20 seconds, or until butter is melted. Set aside to cool to 110-120° on an instant-read thermometer.

2. Make sure kneading paddle and pan are securely in place in the machine. Add the following ingredients to pan in order: milk and butter, eggs, vanilla, bread flour, granulated sugar, salt, lemon rind, anise, and yeast.

3. Choose the basic/white bread or the fruit and nut cycle; light or medium/normal color setting.

4. If using a fruit and nut cycle, add almonds and ⅓ cup each of the currants and raisins when the machine beeps. Otherwise, add fruit and nuts halfway through second knead cycle. Close lid to complete rising and baking.

5. During the last 10 minutes of baking, in a 2-cup bowl, whisk the powdered sugar, vanilla, and milk to make a thick glaze.

6. When bread is done according to your machine's instructions, carefully remove bread pan from the machine (use caution; pan will be hot) and turn bread out onto a cooling rack. Drizzle with the glaze, and sprinkle with a tablespoon or two of raisins and currants. Let cool completely before slicing.

Per serving: 348 cal., 30% (106 cal.) from fat; 10 g protein; 12 g fat (3.3 g sat.); 52 g carbo (3.1 g fiber); 373 mg sodium; 54 mg chol.

### GLAZED RAISIN RUM BREAD

PREP AND BAKE TIME: From 1 to 3 hours

MAKES: One 1½-pound loaf; 8 to 10 servings

- 1 cup Safeway SELECT Organic Milk
- 1 Safeway SELECT Organic Large Egg
- 2 tablespoons Lucerne Sweet Cream Butter or margarine
- ¼ cup rum
- 1 teaspoon vanilla
- 1½ teaspoons salt
- 3 cups bread flour
- 2 tablespoons granulated sugar
- 2 tablespoons brown sugar
- ¾ teaspoon ground nutmeg
- ¾ teaspoon ground cinnamon
- 2 teaspoons bread-machine yeast

# THE AROMA OF FRESHLY BAKED BREAD

- 1/2 cup raisins
- 1/2 cup chopped almonds, toasted

**Rum Glaze:**

- 1/4 cup Safeway SELECT Sliced Almonds
- 1 cup powdered sugar, sifted
- 2 tablespoons rum
- 1 to 2 teaspoons Safeway SELECT Organic Milk

1. Make sure kneading paddle and pan are securely in place in the machine. Add the following ingredients to pan in order: milk, egg, butter, rum, vanilla, salt, bread flour, sugars, nutmeg, cinnamon, and yeast.
2. Choose the basic/white bread or the fruit and nut cycle; light or medium/normal color setting.
3. If using fruit and nut cycle, add raisins and chopped almonds when the machine beeps; otherwise, to prevent the fruit and nuts from disintegrating during kneading, remove the bread dough from pan when knead cycle is completed. Immediately close the lid of the machine to retain heat. On a lightly floured board, quickly and gently knead raisins and almonds into dough by hand. Replace dough in the pan; then close lid to complete rising and baking.
4. During the last 10 minutes of baking, in a small nonstick frying pan over medium heat, stir sliced almonds constantly until lightly browned, about 3 to 4 minutes. In a 2-cup bowl, whisk the powdered sugar, rum, and milk to make a thick glaze.
5. When bread is done according to your machine, carefully remove bread pan from the machine (use caution; pan will be hot) and turn bread out onto a cooling rack. Drizzle with glaze, sprinkle with toasted almonds, and cool completely before slicing.

Per serving: 347 cal., 23% (79 cal.) from fat; 8.8 g protein; 8.8 g fat (2.6 g sat.); 57 g carbo (2.6 g fiber); 390 mg sodium; 31 mg chol.

**CRANBERRY  
PECAN-PUMPKIN BREAD**

**PREP AND BAKE TIME:** About 2 1/2 hours

**NOTES:** If your machine doesn't have a quick bread setting, mix dry ingredients in one bowl and wet ingredients in another. Fold dry ingredients into wet, mixing just until combined. Scrape into a 9- by 5-inch loaf pan and bake for 50 to 60 minutes in a preheated 350° oven. Cool on a wire rack.

**MAKES:** One 1 1/2-pound loaf; 8 to 10 servings

- 1/3 cup apple cider
- 1 cup canned pumpkin
- 1/2 cup vegetable oil
- 2 extra-large eggs
- 1 3/4 cups all-purpose flour
- 1 1/2 cups sugar
- 1 1/2 teaspoons pumpkin pie spice
- 3/4 teaspoon salt
- 1 teaspoon baking soda
- 1 cup dried cranberries
- 1/2 cup Safeway SELECT Pecan Halves or walnuts, coarsely chopped

1. Make sure kneading paddle and pan are securely in place in the machine. Add the

following ingredients to pan in order: cider, pumpkin, oil, eggs, flour, sugar, pumpkin pie spice, salt, baking soda, cranberries, and pecans.

2. Select quick bread cycle.
3. When bread is done according to your machine, carefully remove bread pan from the machine (use caution; pan will be hot). Place the bread pan on a cooling rack and let cool for 10 minutes before removing the bread. Let the bread completely cool on the cooling rack before slicing.

Per serving: 396 cal., 37% (149 cal.) from fat; 4.6 g protein; 16 g fat (2.1 g sat.); 59 g carbo (2.1 g fiber); 317 mg sodium; 49 mg chol.

## BREAD MACHINE TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
BREAD HAS A COARSE TEXTURE	<ul style="list-style-type: none"> <li>Excess liquid and/or yeast</li> <li>Salt omitted or not enough</li> </ul>	<ul style="list-style-type: none"> <li>Decrease the amount of liquid and/or yeast</li> <li>Add salt or increase salt by 50%</li> </ul>
COLLAPSED LOAF	<ul style="list-style-type: none"> <li>Liquid/dry ingredient ratio unbalanced</li> <li>Overheated liquids</li> <li>Salt omitted or not enough</li> <li>Excess yeast</li> <li>Machine opened during rising or baking cycle</li> <li>Bread left in machine too long after baking</li> <li>Warm weather or humidity</li> </ul>	<ul style="list-style-type: none"> <li>Decrease liquid</li> <li>Use liquids 70-110°F</li> <li>Add salt or increase salt by 50%</li> <li>Decrease yeast by 25%</li> <li>Open lid only during mixing cycle</li> <li>Remove bread as soon as baking cycle is completed</li> <li>Reduce yeast and/or sugar by 25% on hot, humid days</li> </ul>
BREAD DOES NOT RISE	<ul style="list-style-type: none"> <li>Expired yeast</li> <li>Key ingredient missing or not measured correctly (yeast, water, flour, etc.)</li> <li>Ingredients put into pan in wrong order for delayed-time baking, causing yeast to come in contact with salt, liquid, or fat</li> </ul>	<ul style="list-style-type: none"> <li>Check date on yeast before using</li> <li>Measure carefully</li> <li>Always fill baking pan in this order: liquids and fat, flour, then yeast on top</li> </ul>
LARGE HOLES, COARSE TEXTURE	<ul style="list-style-type: none"> <li>Excess yeast and/or liquid</li> <li>Salt omitted or not enough</li> </ul>	<ul style="list-style-type: none"> <li>Reduce liquid and/or yeast</li> <li>Add salt or increase salt by 50%</li> </ul>
DENSE TEXTURE	<ul style="list-style-type: none"> <li>Not enough water, sugar, or yeast/too much flour</li> <li>Flour old or dried out</li> </ul>	<ul style="list-style-type: none"> <li>Recheck measurements</li> <li>Store flour in airtight containers</li> </ul>
BREAD OVERFLOWS MACHINE PAN/ MUSHROOM TOP	<ul style="list-style-type: none"> <li>Excess yeast and/or liquid</li> <li>Recipe too large for pan</li> </ul>	<ul style="list-style-type: none"> <li>Decrease yeast and/or liquid</li> <li>Use smaller recipe</li> </ul>
DOUGHY CENTER	<ul style="list-style-type: none"> <li>Too much liquid/not enough yeast</li> </ul>	<ul style="list-style-type: none"> <li>Decrease liquid and/or increase yeast</li> </ul>
CRUST TOO THICK	<ul style="list-style-type: none"> <li>Bread left in bread machine too long after baking cycle</li> </ul>	<ul style="list-style-type: none"> <li>Remove immediately when baking cycle is over</li> </ul>
TOP NOT BROWN ENOUGH	<ul style="list-style-type: none"> <li>Insufficient sugar</li> <li>Recipe too large for pan</li> </ul>	<ul style="list-style-type: none"> <li>Increase sugar</li> <li>Use smaller recipe</li> </ul>