

# sunbeam bakehouse bm4700 recipes

Sunbeam Bakehouse Bm4700 Recipes Sunbeam Bakehouse BM4700 Recipes If you're passionate about baking and own a Sunbeam Bakehouse BM4700, you're in the right place. This versatile bread machine is renowned for its ability to produce a variety of delicious baked goods with minimal effort. Whether you're a beginner or an experienced baker, mastering the Sunbeam Bakehouse BM4700 recipes can elevate your baking game and help you create bakery-quality treats at home. In this comprehensive guide, we'll explore the most popular recipes, tips for successful baking, and ways to customize your creations to suit your taste.

--- Understanding Your Sunbeam Bakehouse BM4700 Before diving into recipes, it's essential to familiarize yourself with your bread machine's features and functions.

**Key Features of the BM4700**

- Multiple baking modes, including basic, rapid, and gluten-free cycles
- Adjustable crust color settings (light, medium, dark)
- Timer functions for delayed baking start
- Large viewing window and easy-to-use control panel

**Preparing Your Bread Machine**

Proper setup ensures optimal baking results. Always make sure your machine is clean, and use fresh ingredients. Pre-measuring ingredients and following the recipe instructions precisely will help you avoid common pitfalls.

--- Popular Sunbeam Bakehouse BM4700 Recipes The versatility of the BM4700 allows for a wide array of baked goods, from classic bread to sweet treats. Here are some of the most beloved recipes to try:

- 1. Classic White Bread**  
**Ingredients:** 1 1/2 cups warm water (110°F) 2 tablespoons sugar 2 1/4 teaspoons active dry yeast 4 cups bread flour 2 tablespoons olive oil 1 1/2 teaspoons salt  
**Steps:** Activate yeast: Mix warm water and sugar, then add yeast. Let sit until frothy (5-10 minutes). Add ingredients to the bread pan: yeast mixture, flour, oil, and salt. 2. Select the basic or white bread cycle on your BM4700. 3. Start the machine and wait for the cycle to complete. 4. Once baked, remove the bread and let it cool on a wire rack.
- 2. Whole Wheat Bread**  
**Ingredients:** 1 1/2 cups warm water 2 tablespoons honey 2 1/4 teaspoons active dry yeast 3 cups whole wheat flour 1 cup bread flour 2 tablespoons olive oil 1 1/2 teaspoons salt  
**Steps:** Activate yeast as in the classic white bread recipe. 1. Add ingredients to the bread pan in order: yeast mixture, flours, oil, salt. 2. Select the whole wheat or basic cycle. 3. Start and wait for the cycle to finish. 4. Allow to cool before slicing to prevent gummy texture.
- 3. Sweet Cinnamon Raisin Bread**  
**Ingredients:** 1 1/2 cups warm milk 1/4 cup sugar 2 teaspoons vanilla extract 2 1/4 teaspoons active dry yeast 3 4 cups bread flour 1 teaspoon cinnamon 1/2 cup raisins 2 tablespoons butter, melted  
**Steps:** Activate yeast with warm milk and sugar. 1. Add ingredients to the bread pan: yeast mixture, flour, cinnamon, butter, vanilla. 2. Add raisins (add raisins later if your machine allows). Select the sweet or rapid cycle. 3. Start the machine and monitor the baking process. 4. Enjoy fresh, fragrant cinnamon raisin bread.
- 4. Gluten-Free Bread**  
**Ingredients:** 1 1/2 cups warm water 1/4 cup olive oil 3 cups gluten-free bread flour 1 teaspoon xanthan gum (if not included in flour blend) 1 1/2 teaspoons salt 2 teaspoons sugar 2 1/4 teaspoons active dry yeast  
**Steps:** Activate yeast in warm water with sugar. 1. Add all ingredients to the bread pan. 2. Select the gluten-free cycle if available, or basic cycle. 3. Start the process and wait for baking to complete. 4. Let cool before slicing to maintain structure.

--- Tips for Perfect Sunbeam Bakehouse

BM4700 Recipes Baking with your BM4700 can be highly rewarding when you follow some fundamental tips: 4 1. Accurate Ingredient Measurement Use a digital scale for precise measurements. Level off flour with a knife to avoid overpacking. 2. Use Fresh Ingredients Old yeast can lead to failed rising; replace yeast every 6 months. Fresh flour and baking supplies improve flavor and texture. 3. Customize Cycles and Settings Adjust crust darkness based on preference. Experiment with different cycles for varied textures. 4. Incorporate Add-ins at the Right Time Add nuts, dried fruits, or seeds during the kneading phase if your machine allows. 5. Proper Cooling and Storage Remove baked bread promptly to prevent sogginess. Store in a bread box or airtight container for freshness. --- Customizing Your Recipes Personalizing recipes allows you to create unique baked goods that suit your taste. Flavor Variations Add herbs like rosemary or thyme for savory bread. Mix in chocolate chips or dried cranberries for sweet bread. Use different types of flour, such as spelt or rye, to diversify flavors. Texture Adjustments Adjust hydration levels for softer or denser bread. Experiment with the kneading time if your machine permits. Dietary Modifications For low-sugar recipes, reduce or omit sweeteners. Replace dairy ingredients with plant-based alternatives for vegan options. 5 --- Troubleshooting Common Baking Issues Even experienced bakers encounter challenges. Here's how to address common problems with your BM4700: 1. Bread Doesn't Rise Properly Check yeast activity: proof in warm water with sugar. Use fresh yeast and correct water temperature. Ensure ingredients are added in the correct order. 2. Dense or Heavy Bread Overmixing or underproofing can cause this; follow recipe instructions carefully. Adjust hydration levels or choose a different cycle. 3. Crust Issues Set crust to your preferred darkness. Ensure the machine's lid seals properly for consistent heat retention. 4. Uneven Baking or Burnt Edges Check if the bread pan is seated correctly. Adjust crust setting or baking time if possible. --- Maintaining and Cleaning Your Sunbeam Bakehouse BM4700 Proper maintenance extends the life of your bread machine and ensures optimal performance. Cleaning QuestionAnswer What are some popular recipes to try with the Sunbeam Bakehouse BM4700 bread machine? Popular recipes include classic white bread, whole wheat bread, cinnamon raisin bread, and French baguette. The BM4700 is versatile and can also be used to make dough for pizza or rolls. 6 How do I make a basic white bread using the Sunbeam Bakehouse BM4700? Add ingredients in the order specified in your user manual: liquids first, then dry ingredients, and yeast last. Select the basic or white bread setting, and start the machine. The bread will be ready in the cycle's completion. Can I customize recipes on the Sunbeam Bakehouse BM4700 for gluten-free bread? Yes, but you may need to adjust the ingredients and baking times. Check if your machine has a gluten-free setting or manually select a shorter kneading cycle and a different baking cycle suited for gluten-free recipes. What ingredients are essential for making a sourdough bread in the BM4700? While the BM4700 is primarily designed for quick bread recipes, you can make sourdough by adding a sourdough starter instead of yeast, along with flour and water. However, traditional fermentation times may require manual adjustments. How do I troubleshoot if my bread comes out dense using the BM4700? Check that you're measuring ingredients accurately, especially yeast and liquids. Ensure the yeast is fresh, and avoid opening the lid during baking. Also, verify that the kneading cycle is functioning properly. Are there specific recipes for sweet breads or pastries on the Sunbeam Bakehouse BM4700? Yes, you can prepare sweet breads like cinnamon rolls or brioche. Use the sweet bread setting if available, or select the basic cycle and add ingredients like sugar, butter, and dried fruits as specified in your recipes. What tips are recommended for making kneaded doughs like pizza or rolls in the BM4700? Use the dough setting if available. Ensure ingredients are at room temperature, and add liquids gradually. After kneading, allow the

dough to rise properly before baking in a conventional oven or the machine if it has a baking option. Can I incorporate extras like nuts or dried fruits into recipes with the BM4700? Yes, add nuts or dried fruits during the last few minutes of the kneading cycle to evenly distribute them without damaging the machine. Where can I find detailed recipes specifically designed for the Sunbeam Bakehouse BM4700? You can find official recipe books from Sunbeam, online forums, or dedicated baking websites that feature recipes tailored for the BM4700. Additionally, user manuals often include sample recipes to get started.

**Sunbeam Bakehouse BM4700 Recipes: Unlocking Culinary Creativity with a Versatile Bread Maker**

The Sunbeam Bakehouse BM4700 has become a staple for home baking enthusiasts, offering a versatile platform for creating everything from classic loaves to innovative baked goods. This bread maker is renowned for its advanced features, user-friendly operation, and the expansive array of recipes it can produce. Whether you're a seasoned baker or a beginner eager to explore the art of bread making, mastering the recipes for the Sunbeam Bakehouse BM4700 can elevate your culinary repertoire and Sunbeam Bakehouse Bm4700 Recipes 7 bring bakery-quality treats into your home. In this comprehensive review, we'll delve into the capabilities of the Sunbeam Bakehouse BM4700, explore popular recipes, provide detailed instructions, and offer expert tips to optimize your baking experience. By the end, you'll have a thorough understanding of how to harness this appliance's full potential and create delicious, varied baked goods.

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**Understanding the Sunbeam Bakehouse BM4700: Features and Benefits**

Before diving into recipes, it's essential to understand what makes the Sunbeam Bakehouse BM4700 an outstanding choice for home bakers.

- Key Features - Multiple Baking Programs:** Offers a variety of modes including basic, whole wheat, gluten-free, sweet, and rapid cycles, accommodating diverse dietary needs and preferences.
- Customizable Settings:** Allows adjustment of crust darkness, loaf size, and baking time, providing flexibility for personal taste.
- Large Capacity:** Typically supports loaves up to 2 pounds, making it ideal for families or batch baking.
- User-Friendly Interface:** Features an intuitive control panel with clear menus and easy-to-read display, simplifying operation.
- Non-Stick Baking Pan:** Ensures easy removal of baked goods and straightforward cleaning.
- Quiet Operation:** Designed for minimal noise, making it suitable for any time of day.

**Benefits for Home Bakers**

- Consistency:** Precise control over ingredients and baking parameters results in uniform, professional-quality bread.
- Convenience:** Automates the mixing, kneading, rising, and baking process, freeing you to focus on other tasks.
- Versatility:** Beyond bread, you can prepare jams, cake batter, pizza dough, and more, broadening your culinary horizons.
- Time-Saving:** Rapid cycles and pre-programmed menus reduce preparation time without sacrificing quality.

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**Popular Sunbeam Bakehouse BM4700 Recipes: A Culinary Exploration**

The real magic of the Sunbeam Bakehouse BM4700 lies in its wide array of recipes. Here, we'll explore some of its most popular and rewarding recipes, providing detailed instructions and expert tips to ensure success.

**Sunbeam Bakehouse Bm4700 Recipes 8 1. Classic White Sandwich Bread**

**Why it's popular:** A versatile staple, perfect for sandwiches, toast, and everyday use.

**Ingredients:**

- 1 1/2 cups warm water (110°F/43°C)
- 2 tablespoons sugar
- 2 1/4 teaspoons active dry yeast
- 4 cups bread flour
- 2 tablespoons unsalted butter, softened
- 1 teaspoon salt

**Preparation Steps:**

1. Activate the yeast: In a small bowl, combine warm water, sugar, and yeast. Let sit for 5-10 minutes until frothy.
2. Add ingredients to the bread pan: Pour the activated yeast mixture into the pan. Add flour, butter, and salt.
3. Select program: Choose the basic or white bread cycle on the BM4700.
4. Adjust settings: Opt for a medium crust and 1.5-pound loaf size.
5. Start baking: Let the machine do its work. The process typically takes around 3 hours.

**Expert Tips:**

- Use high-quality bread flour for better gluten development.
- Ensure ingredients are at room temperature for

optimal yeast activity. - For softer bread, add a tablespoon of milk powder. --- 2. Whole Wheat Bread with Seeds Why it's popular: A hearty, nutritious loaf with added texture and flavor. Ingredients: - 1 1/2 cups warm water - 2 tablespoons honey - 2 1/4 teaspoons active dry yeast - 3 cups whole wheat flour - 1 cup bread flour - 2 tablespoons flax seeds - 2 tablespoons sunflower seeds - 1 teaspoon salt - 2 tablespoons olive oil Preparation Steps: 1. Activate yeast: Combine water, honey, and yeast; wait until frothy. 2. Add ingredients: Place liquids in the pan, then add flours, seeds, salt, and oil. 3. Select program: Choose the whole wheat or multigrain setting, if available. 4. Customize crust: Select a darker crust for a richer flavor. 5. Bake: Initiate the cycle and wait for the process to complete. Expert Tips: - Toast seeds beforehand for an enhanced flavor. - Incorporate additional grains or nuts for variety. - Ensure proper kneading to develop gluten structure for dense whole wheat bread. --- 3. Gluten-Free Banana Bread Why it's popular: A sweet, moist treat suitable for gluten-sensitive individuals. Ingredients: - 3 ripe bananas, mashed - 1/2 cup sugar - 1/4 cup vegetable oil - 2 large eggs - 1 1/2 cups gluten-free flour blend - 1 teaspoon baking powder - 1/2 teaspoon baking soda - 1/2 teaspoon salt - 1/2 cup chopped walnuts (optional) Preparation Steps: 1. Prepare batter: In a bowl, mash bananas and mix with sugar, oil, and eggs. 2. Add dry ingredients: Incorporate gluten-free flour, baking powder, baking soda, and salt. 3. Transfer to pan: Pour batter into the bread pan. 4. Select gluten-free cycle: Use a quick or gluten-free setting if available. 5. Bake: Start the cycle and monitor baking time, typically around 1.5 hours. Expert Tips: - Use ripe bananas for maximum moisture and sweetness. - Add chocolate chips or dried fruit for variation. - Avoid overmixing to keep bread light and tender. --- Sunbeam Bakehouse Bm4700 Recipes 9 Advanced Baking with the Sunbeam Bakehouse BM4700 Beyond simple bread, the Sunbeam Bakehouse BM4700 excels in more complex recipes and specialty baked goods, including: - Sweet Breads and Pastries: Brioche, cinnamon rolls, and Danish pastries. - Pizza Dough: For homemade pizzas with crisp crusts. - Jam and Preserves: Utilizing the machine's jam setting to create fruit spreads. - Cake Batters: Moist sponge cakes and quickbreads. --- Expert Tips for Maximizing Your Baking Success To get the most out of your Sunbeam Bakehouse BM4700, consider these professional tips: - Accurate Measurements: Use a kitchen scale for precise ingredient weighing, especially for flour and yeast. - Ingredient Temperature: Ensure liquids are at the optimal temperature to activate yeast and promote proper rising. - Order of Ingredients: Follow the manufacturer's recommended sequence — typically liquids first, then dry ingredients. - Pre-Programmed Settings: Familiarize yourself with the different cycles and customize them based on your recipe needs. - Experimentation: Don't hesitate to tweak recipes by adding nuts, herbs, or spices to personalize baked goods. - Cleaning and Maintenance: Regularly clean the bread pan and kneading blade to maintain performance and hygiene. --- Conclusion: Elevate Your Baking with the Sunbeam Bakehouse BM4700 The Sunbeam Bakehouse BM4700 is more than just a bread maker; it's a versatile culinary partner that empowers home bakers to craft a wide array of baked goods with ease and confidence. Its array of programmable settings, combined with the ability to customize recipes, makes it suitable for both simple everyday loaves and elaborate baking projects. By mastering its recipes—from classic white bread to gluten-free treats—you can enjoy fresh, homemade baked goods that rival bakery quality. The key to success lies in understanding the machine's features, selecting quality ingredients, and experimenting with flavors and textures. Whether you're seeking the comfort of traditional bread or the excitement of new baking adventures, the Sunbeam Bakehouse BM4700 provides the tools and versatility to turn your baking dreams into reality. Happy baking! Sunbeam Bakehouse, BM4700, bread recipes, bread machine recipes, baking ideas, homemade bread, bread machine tips, baking with Sunbeam,

bread machine settings, bread making techniques

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from the james beard award nominee a comprehensive baking bible for the twenty first century with 120 scientifically grounded recipes for sweet and savory baked goods anyone can master a very good combination baking science all of us can understand and a splendid collection of recipes a baker s must dorie greenspan author of dorie s cookies and everyday dorie melissa weller is the baking superstar of our time as the head baker at some of the best restaurants in the country her takes on chocolate babka and sticky buns brought these classics back to life and kicked off a nationwide movement in a good bake weller shares her meticulously honed carefully detailed recipes for producing impossibly delicious and impossibly beautiful baked goods a chemical engineer before she became a baker weller uses her scientific background to explain the whys and hows of baking so home cooks can achieve perfect results every time here are recipes both sweet pumpkin layer cake with salted caramel buttercream and brown sugar frosting and savory khachapuri with cheese baked egg and nigella seeds beloved classics croissants and chocolate babka and new sure to be favorites milk chocolate and raspberry blondies as well as salted caramel sticky buns of course all written and tested for even the most novice home baker to re create with gorgeous photographs by the award winning johnny miller and tutorials that demystify all of the stuff that sounds complicated like working with yeast sourdough starters and laminating dough weller s book is the one guide every home baker needs

with mouth watering photography and over 100 delicious recipes the team behind gail s will take you through the basics of breadmaking and then take you on to preparing a whole cornucopia of sweet and savoury tasty treats and flavourful meals an amazingly helpful fail proof book reader review if you love baking you need this in your life reader review packed with delicious recipes to make over and over again reader review worth every penny joyful reader review good bread begins with just four honest ingredients flour water salt and yeast nothing could be simpler and yet nothing is more gratifying gail s since opening the first gail s in 2005 the team behind the uk s most inviting artisan bakery has been on a mission to bring high quality handmade bread and delicious vibrant food to local communities in this their first stunning cookbook gail s take us through the day with inventive fresh recipes starting with the essential how tos of mixing kneading and shaping loaves before going on to offer over 100 varied savoury and sweet recipes gail s will encourage you to try your hand at a basic foolproof bloomer bake a satisfying sourdough create morning muffins and pastries bold salads flavoursome pies appetizing tarts and sandwiches easy afternoon biscuits and cakes and finally cook delicious savoury meals and desserts for supper simply divided into baker s essentials bread breakfast lunch tea and supper the gail s cookbook includes white poppy seed bloomer french dark sourdough wholemeal loaf focaccia brioche plum and ginger pudding buckwheat pancakes with caramelised apples and salted butter honey pizza bianca with violet artichokes and burrata truffle raclette and roast shallot toastie teatime sandwiches savoury scones fruit scones red quinoa and smokey aubergine yoghurt salad baked sardines with sourdough

crumbs and heritage tomato salad fregola and chicken salad baked bread and chicken soup tuna nicoise on toast sourdough lasagna root vegetable and fontina bake leek and goat s cheese picnic loaf brown sourdough ice cream with raspberry

nothing evokes the comforts of home better than freshly baked treats straight from the oven but too many home cooks believe they don t have the time to bake except for the occasional special dessert if you are one of them this comprehensive baking collection with nearly 400 recipes for everything from homespun favorites and bake shop sweets to popular restaurant style desserts is guaranteed to change your mind in this inspired book you will find recipes that both fit into your busy schedule and suit nearly every occasion from quick dessert for weeknight suppers to fancy cakes for holiday tables whether you are dreaming of buttery shortbread for an afternoon snack a luscious berry pie for a midsummer get together a buche de noel for a christmas day buffet or a batch of rolls for sunday supper you will discover how to make it in these pages the recipes are organized into eight comprehensive chapters cookies and bars muffins and quick breads coffee cakes scones and biscuits cakes and tortes pies and tarts yeasted breads fruit desserts and custards and egg dishes each chapter provides an array of flavor options to match the seasons and to accommodate a variety of tastes every recipe includes a photograph of the finished dish so you can see how it will look as well as photographs illustrating key baking task ingredients and or equipment classics enjoyed by adults and kids alike are here such as lemon bars chocolate studded cookies blueberry muffins with brown sugar topping buttermilk biscuits birthday cake with fudge frosting pumpkin pie and country style cinnamon rolls detailed directions for baking chocolate cupcakes bagels and madeleines make these typical bakery specialties easy to prepare at home a large selection of recipes for special occasions such as almond flecked chocolate cake with caramel sauce pear torte with fresh ginger and cherry cheesecake with a biscotti crust provides plenty of ideas for holiday and dinner party tables rounding out the book are dozens of recipes for savory baked items from roquefort laced popovers and goat cheese muffins to olive bread and mushroom quiche an extensive reference section at the end of the book includes basic recipes such as pie and tart doughs dessert sauces and glazes and cake frostings and fillings also included is a tips and techniques primer with photographed step by step instructions on everything from rolling out pie dough making decorative crusts and frosting a cake to kneading bread dough in a stand mixer cooking and ingredient charts and a comprehensive glossary complete the section with the williams sonoma baking book on your kitchen shelf you will find yourself baking more often with results that are always both delicious and rewarding

home baking is once again one of the most popular forms of cookery and this is the perfect introduction for all those who want to make their own bread but fear that baking is time consuming and complicated

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