

Bread Machine Recipes

Simple & Reliable Recipes

By Zea Heptinstall

◆ **Bonus Book** ◆

Bread Machine Recipes
A Bonus Book by Zea Heptinstall

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Introduction

This collection has been carefully designed to provide reliable, easy-to-follow recipes that deliver consistent results. Each recipe includes clear steps, useful tips, and balanced ingredients to help you get the best from your bread machine every time.

Whether you are new to bread making or a seasoned home baker, these recipes are built around straightforward techniques and commonly available ingredients. From everyday white and whole wheat loaves to enriched brioche and flavorful olive bread, there is something here for every occasion.

A few general tips to keep in mind: always use fresh yeast and measure your ingredients precisely — a kitchen scale will give you the most consistent results. Add liquids to the bread machine pan first, followed by dry ingredients, with the yeast added last and kept away from the salt until mixing begins. Allow your loaves to cool fully on a wire rack before slicing to let the crumb set properly.

Classic White Bread

A timeless loaf with a soft, pillowy crumb and a golden crust — the perfect everyday staple for sandwiches, toast, or eaten warm with butter.

Degree of difficulty: ★■■■■■ | Average cost: \$2–\$4 | Prep time: 2.5–3 hours | Servings: 8 slices

Ingredients

- 500 g bread flour
- 300 ml warm water
- 1 tbsp granulated sugar
- 1 tsp fine salt
- 1 tsp active dry yeast
- 2 tbsp vegetable oil (optional, for a softer crust)

Directions

1. Add warm water (and oil if using) to the bread machine pan first.
2. Spoon in the flour, then add sugar and salt to opposite corners.
3. Make a small well in the center of the flour and add the yeast.
4. Select the Basic/White program on your machine and press Start.
5. Once baked, remove the pan and leave to cool on a wire rack for at least 30 minutes before slicing.

Tip: Use bread flour rather than all-purpose flour for a better rise and chewier texture. Always measure precisely — a kitchen scale gives the best results.

Approx. 180 kcal per slice | Fat: 1 g | Carbs: 37 g | Protein: 6 g

Whole Wheat Bread

Hearty and nutritious, this whole wheat loaf has a slightly nutty flavor and a dense, satisfying crumb — perfect with soups, stews, or your favorite sandwich fillings.

Degree of difficulty: ★■■■■■ | Average cost: \$2–\$4 | Prep time: 2.5–3 hours | Servings: 8 slices

Ingredients

- 350 g whole wheat flour
- 150 g bread flour
- 310 ml warm water
- 1 tbsp honey
- 1 tsp fine salt
- 1 tsp active dry yeast
- 1 tbsp olive oil

Directions

1. Pour warm water and olive oil into the bread machine pan.
2. Add the whole wheat flour and bread flour, then drizzle honey over the flour.
3. Add salt to one corner and yeast to the opposite corner.
4. Select the Whole Wheat program and press Start.
5. Allow the loaf to cool fully on a wire rack before slicing — whole wheat bread firms up as it cools.

Tip: Whole wheat flour absorbs more water than white flour. If the dough looks too stiff during kneading, add 1 tablespoon of water at a time.

Approx. 175 kcal per slice | Fat: 2 g | Carbs: 33 g | Protein: 7 g

Honey Oat Bread

Subtly sweet and wonderfully soft, this honey oat loaf is a breakfast favorite — delicate texture from the oats with a gentle warmth from the honey in every slice.

Degree of difficulty: ★■■■■■ | Average cost: \$2–\$4 | Prep time: 2.5–3 hours | Servings: 8 slices

Ingredients

- 450 g bread flour
- 60 g old-fashioned rolled oats, plus extra for topping
- 280 ml warm water
- 2 tbsp runny honey
- 1 tsp fine salt
- 1 tsp active dry yeast
- 1 tbsp unsalted butter, softened

Directions

1. Add warm water and butter to the bread machine pan.
2. Add the bread flour and rolled oats, then drizzle honey over the top.
3. Place salt and yeast in opposite corners of the pan.
4. Select the Basic/White program and press Start.
5. Before the final bake cycle begins, brush the top lightly with water and scatter a few oats over the surface.
6. Cool on a wire rack for at least 30 minutes before slicing.

Tip: Old-fashioned rolled oats work best here — avoid quick-cook or instant oats as they can make the loaf too dense. The butter keeps the crumb soft and moist for longer.

Approx. 185 kcal per slice | Fat: 2 g | Carbs: 37 g | Protein: 6 g

Milk Bread

Incredibly soft with a feathery, cloud-like crumb, this Asian-inspired milk bread pulls apart in pillowy layers — lightly sweet and delicious fresh or lightly toasted.

Degree of difficulty: ★■■■■■ | Average cost: \$2–\$4 | Prep time: 2.5–3 hours | Servings: 8 slices

Ingredients

- 500 g bread flour
- 240 ml whole milk, warmed
- 60 ml heavy cream
- 2 tbsp granulated sugar
- 1 tsp fine salt
- 1½ tsp active dry yeast
- 30 g unsalted butter, softened
- 1 large egg

Directions

1. Lightly beat the egg and add to the bread machine pan with warm milk and cream.
2. Add softened butter, then spoon in the flour.
3. Add sugar and salt to opposite corners; make a small well for the yeast.
4. Select the Basic/White or Sweet Bread program and press Start.
5. Once baked, turn out onto a wire rack and cool for at least 45 minutes — the crumb needs time to set.

Tip: Whole milk and heavy cream are key to the signature richness and softness of this loaf. Do not substitute with low-fat milk or the texture will suffer.

Approx. 210 kcal per slice | Fat: 6 g | Carbs: 33 g | Protein: 7 g

French Bread

Crisp on the outside, airy and chewy within — this French-style loaf captures the spirit of a classic baguette in bread machine form, perfect alongside soups, cheese, or drizzled with olive oil.

Degree of difficulty: ★■■■■■ | Average cost: \$2–\$4 | Prep time: 3–3.5 hours | Servings: 8 slices

Ingredients

- 500 g bread flour (high-gluten preferred)
- 320 ml warm water
- 1½ tsp fine salt
- 1 tsp granulated sugar
- 1 tsp active dry yeast

Directions

1. Add warm water to the bread machine pan.
2. Spoon in the flour, then add sugar and salt in opposite corners.
3. Make a well in the flour and add the yeast.
4. Select the French Bread program (longer cycle, usually 3–3.5 hours) and press Start.
5. For a crispier crust, remove the loaf from the pan 5 minutes before the end of baking and return it directly to the oven at 400°F (200°C) for 5 minutes.
6. Cool completely on a wire rack before cutting.

Tip: French bread uses very few ingredients — quality matters. Use filtered water if possible and a good bread flour for the best open crumb structure.

Approx. 170 kcal per slice | Fat: 0.5 g | Carbs: 36 g | Protein: 6 g

Garlic Herb Bread

Fragrant with roasted garlic and fresh herbs, this savory loaf fills the kitchen with an irresistible aroma — wonderful alongside pasta, roasts, or as a standout addition to a bread basket.

Degree of difficulty: ★■■■■■ | Average cost: \$2–\$4 | Prep time: 2.5–3 hours | Servings: 8 slices

Ingredients

- 500 g bread flour
- 300 ml warm water
- 1 tbsp olive oil
- 1 tsp fine salt
- 1 tsp granulated sugar
- 1 tsp active dry yeast
- 3 cloves garlic, finely minced or roasted and mashed
- 2 tsp dried Italian herb blend (rosemary, thyme, oregano)
- 1 tbsp fresh flat-leaf parsley, finely chopped (optional)

Directions

1. Add warm water, olive oil, and garlic to the bread machine pan.
2. Add the flour, then sprinkle dried herbs evenly over the surface.
3. Place sugar and salt in opposite corners; make a well for the yeast.
4. Select the Basic/White program and press Start.
5. If using fresh parsley, add it during the second kneading cycle when the machine signals to add extras.
6. Cool on a wire rack for 30 minutes before slicing.

Tip: For a deeper, mellower garlic flavor, roast a whole head of garlic in the oven at 350°F (180°C) for 30 minutes before squeezing the cloves into the pan.

Approx. 185 kcal per slice | Fat: 2.5 g | Carbs: 36 g | Protein: 6 g

Cheese Bread

Rich, golden, and deeply savory, this cheese loaf melts sharp cheddar into the crumb to create pockets of flavor throughout — ideal with soups, salads, or enjoyed on its own.

Degree of difficulty: ★■■■■■ | Average cost: \$2–\$4 | Prep time: 2.5–3 hours | Servings: 8 slices

Ingredients

- 500 g bread flour
- 280 ml warm water
- 1 tsp fine salt
- 1 tsp granulated sugar
- 1 tsp active dry yeast
- 120 g (about 4 oz) sharp cheddar, grated
- 1 tsp dry mustard powder (optional, enhances the cheese flavor)
- 1 tbsp olive oil

Directions

1. Add warm water and olive oil to the bread machine pan.
2. Spoon in the flour; if using dry mustard, mix it into the flour first.
3. Add salt and sugar to opposite corners; make a well for the yeast.
4. Select the Basic/White program. When the machine signals for extras (usually after the first knead), add the grated cheese.
5. If your machine has no signal, add the cheese 5 minutes into the second kneading cycle.
6. Cool on a wire rack before slicing — the cheese inside needs time to set.

Tip: Sharp cheddar gives the most flavor, but Gruyère or Colby Jack also work beautifully. Reserve a small handful of cheese to scatter on top just before baking for a golden, crispy crust.

Approx. 215 kcal per slice | Fat: 6 g | Carbs: 33 g | Protein: 9 g

Olive Bread

Inspired by the rustic breads of the Mediterranean, this olive loaf is briny, fragrant, and full of character — perfect with olive oil, hummus, or a simple cheese board.

Degree of difficulty: ★■■■■■ | Average cost: \$2–\$4 | Prep time: 2.5–3 hours | Servings: 8 slices

Ingredients

- 500 g bread flour
- 290 ml warm water
- 2 tbsp olive oil (use the oil from the olive jar for extra flavor)
- 1 tsp fine salt
- 1 tsp granulated sugar
- 1 tsp active dry yeast
- 120 g pitted black or green olives, roughly chopped and patted dry
- 1 tsp dried rosemary or thyme

Directions

1. Pat the olives dry thoroughly with paper towels — excess moisture can affect the rise.
2. Add warm water and olive oil to the bread machine pan.
3. Add flour, then salt and sugar in opposite corners; make a well for the yeast.
4. Select the Basic/White program. Add chopped olives and herbs when the machine signals, or 5 minutes into the second knead.
5. Press Start and allow the full program to complete.
6. Cool fully on a wire rack. This loaf slices best when completely cool.

Tip: Patting olives dry is essential — wet olives can make the dough too slack and prevent a good rise. Kalamata olives offer a particularly rich, bold flavor.

Approx. 190 kcal per slice | Fat: 4 g | Carbs: 34 g | Protein: 6 g

Cinnamon Raisin Bread

Warmly spiced and generously studded with plump raisins, this sweet loaf fills the house with the most comforting aroma as it bakes — delicious toasted with butter or cream cheese.

Degree of difficulty: ★■■■■■ | Average cost: \$2–\$4 | Prep time: 2.5–3 hours | Servings: 8 slices

Ingredients

- 500 g bread flour
- 280 ml warm water or whole milk
- 2 tbsp granulated sugar
- 1 tsp fine salt
- 1 tsp active dry yeast
- 1½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- 150 g raisins or golden raisins
- 2 tbsp unsalted butter, softened

Directions

1. Soak raisins in warm water for 10 minutes, then drain and pat dry.
2. Add warm water (or milk) and butter to the bread machine pan.
3. Mix cinnamon and nutmeg into the flour, then add to the pan.
4. Add sugar and salt in opposite corners; make a well for the yeast.
5. Select the Basic or Sweet Bread program. Add raisins when the machine signals, or 5 minutes into the second knead.
6. Cool on a wire rack before slicing — the sweet crumb needs time to set.

Tip: Soaking the raisins plumps them up and prevents them from drawing moisture from the dough. Swap raisins for dried cranberries or chopped Medjool dates for a lovely variation.

Approx. 200 kcal per slice | Fat: 2.5 g | Carbs: 41 g | Protein: 6 g

Brioche

Buttery, golden, and impossibly soft, brioche is the most luxurious of bread machine loaves — equally wonderful as French toast, served with jam, or simply on its own.

Degree of difficulty: ★■■■■■ | Average cost: \$2–\$4 | Prep time: 3–3.5 hours | Servings: 8 slices

Ingredients

- 500 g bread flour
- 3 large eggs, beaten
- 100 ml warm whole milk
- 3 tbsp granulated sugar
- 1 tsp fine salt
- 1½ tsp active dry yeast
- 100 g (7 tbsp) unsalted butter, softened and cubed

Directions

1. Add beaten eggs and warm milk to the bread machine pan.
 2. Add flour, then place sugar and salt in opposite corners.
 3. Make a well for the yeast and select the Basic or Brioche program if available.
 4. Press Start. Once the initial mixing begins, add butter a few cubes at a time over the first 5 minutes of kneading.
 5. Allow the full program to complete without opening the lid.
 6. Leave to cool in the pan for 10 minutes, then turn out onto a wire rack and cool for at least 1 hour.
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Tip: Add the butter gradually during kneading rather than all at once — this gives the dough time to absorb it properly, creating the signature rich, silky crumb.

Approx. 255 kcal per slice | Fat: 11 g | Carbs: 33 g | Protein: 8 g

Multigrain Bread

Packed with seeds and wholesome grains, this hearty loaf is as nutritious as it is delicious — slightly chewy with a nutty depth, making a satisfying base for any topping.

Degree of difficulty: ★■■■■■ | Average cost: \$2–\$4 | Prep time: 2.5–3 hours | Servings: 8 slices

Ingredients

- 350 g bread flour
- 150 g multigrain or 7-grain flour
- 310 ml warm water
- 1 tbsp honey
- 1 tsp fine salt
- 1 tsp active dry yeast
- 2 tbsp mixed seeds (sunflower, pumpkin, sesame, flaxseed)
- 1 tbsp olive oil

Directions

1. Add warm water, olive oil, and honey to the bread machine pan.
2. Combine both flours and add to the pan; sprinkle seeds over the flour.
3. Place salt and yeast in opposite corners; make a well for the yeast.
4. Select the Whole Wheat or Multigrain program and press Start.
5. Once baked, cool on a wire rack for at least 45 minutes before slicing — this helps the crumb firm up.

Tip: Multigrain or 7-grain flour is available at most grocery stores and natural food stores. Toasting the seeds lightly in a dry skillet before adding them intensifies their flavor significantly.

Approx. 185 kcal per slice | Fat: 3.5 g | Carbs: 34 g | Protein: 7 g

Potato Bread

Mashed potato gives this loaf an incredibly moist, tender crumb with a slightly earthy sweetness — it stays fresh for longer than a traditional white loaf and makes exceptional toast.

Degree of difficulty: ★■■■■■ | Average cost: \$2–\$4 | Prep time: 2.5–3 hours | Servings: 8 slices

Ingredients

- 450 g bread flour
- 150 g mashed potato (plain, no butter or milk added), cooled
- 220 ml warm water
- 1 tbsp granulated sugar
- 1 tsp fine salt
- 1 tsp active dry yeast
- 1 tbsp vegetable oil

Directions

1. Ensure the mashed potato is completely cool before using — warm potato can kill the yeast.
2. Add warm water and oil to the bread machine pan, then add the mashed potato.
3. Add the flour on top, then place sugar and salt in opposite corners.
4. Make a well in the flour and add the yeast; select the Basic/White program.
5. Press Start and allow the full program to complete.
6. Cool on a wire rack for at least 30 minutes before slicing.

Tip: Use leftover mashed potato with no additional butter or milk already mixed in — this gives you the best control over hydration. The potato starch keeps the loaf moist for up to 4 days.

Approx. 190 kcal per slice | Fat: 2 g | Carbs: 38 g | Protein: 6 g