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Oster 5838 Expressbake Baker can make a bread loaf in just 58 minutes using the Expressbake setting. The introduction of the Oster 5838 is an affordable bread machine that doesn't have some of the new features such as folding paddles or gluten-free software, but it's been on the market for years and it's proven to be a cheap and consistent kitchen companion. Take a look at its features, pros and cons. Oster 5838: Features a 13-hour delay to bake timer. 60-minute keep a warm function. 8 options for choosing a menu for making bread and dough. Aluminium bread pan with non-stick coating. Built to North American electrical standards. Glass viewing window. Cooks 1.5 to 2-pound bread or dough recipes (no loaf size button!). Three variants of bark color: light, medium or dark. It includes a user guide with recipes. The control panel of the main bread making process with Oster 5838 begins with pouring liquid ingredients into a removable baking dish. Then you add the dry ingredients and put the yeast on top. Now you can snap the baking pan in the bakery and start choosing the settings by pressing the buttons on the control panel. The control panel consists of three parts: the left side has programs with a choice button. The middle part has a crust color button. The right side has a display screen, a timer dial button and a start/stop button. There is no such thing as a loaf-sized button. Oster 5838 is made to prepare 2-pound bread bread bread, but you can also prepare 1.5-pound bread or dough recipes. You can choose from these eight bread or dough-making programs: Basic (can make most bread recipes) French (more kneading, growing and bake cycles for a total time of 3:50) Sweet (bread recipes high in sugar, Fat or Protein) ExpressBake 58 minutes (dense texture) ExpressBake 80 minutes (more airy texture and above bread) Whole wheat (longer growth cycle, total time 3:40) Dough / Pasta (prepare dough recipes bread, pasta or pizza) Bake (total time 60 minutes) The control panel has no button. Check the dough It's a good idea to check the dough after it has been kneading for a while. You can add a teaspoon of water if the dough is too dry, or add a teaspoon of flour if it is too wet. Use a rubber spatula to make sure there is no flour stuck in the corners. If you use a delay timer and aren't around to do it, then don't worry too much about it. Bread will still turn out quite well. Automatic Keep Warm One Hour Automatic to Keep a Warm Cycle appears to be an unnecessary addition because it can overbake bread. Try removing the bread as soon as possible after the baking program has finished baking. Let cool on a cooling rack before slicing. The benefits of aluminum bread pan with its nonstick coating are quickly cleaned after baking. Use a selection of programs and recipes to make sure bread loaves, as well as dough. Expressbake settings can bake bread bread bread quickly if you don't mind sacrificing quality for speed. The drawbacks of the dark crust setting may be too dark and crisp. Kneading the paddle leaves a hole in the bottom of the loaf. It can be noisy and full of vibrations when mixing heavy dough. The shape of the bread pan produces a tall, square bread machine bread bread bread. There is no button to choose the size of a loaf. The conclusion this Oster Baker seems to be easy to use and fairly reliable, although it's not the best bread machine out there. It seems to be a good, inexpensive, uncomplicated baker. Just make sure he doesn't accidentally drop the counter when it kneads the heavy dough! You can still find the Oster 5838 Expressbake Baker for sale on Amazon.com. (Updated April 2020) Great news! You don't have to give up your favorite bread to follow a 100% paleo or ketogenic diet... Click here to learn more about Oster's famous for its highly rated bakery machine, namely Oster CKSTBR9050 with Gluten Setting and Oster ExpressBake. Each model is designed with unique features to provide a variety of functionality and performance. In order to achieve good results, you will need to follow every detail provided by the manufacturer to use these bakery machines. Discussed recipes are specifically designed for Oster bread-making brands, but you can still achieve perfect results using other bakery models as well. The trick associated with developing the perfect recipe is your ability to follow simple directions. What you need to get the right amount of ingredients and leave the rest - churning and baking in the Oster bread machine. To get started as a beginner, you will need to equip your baking shop with a few things; tablespoon, teaspoon, cup to measure and, if possible, a baking thermometer. Traditional Bread (white) Size: 1 1/2 pounds Bread Ingredients: 1 cup water 2 tablespoons butter or margarine 1 to 1/2 teaspoon salt 3 cups flour (wheat) 2 tablespoons powdered milk 1 tablespoon sugar 2 teaspoons dry yeast (active) Directions: Put liquid ingredients (measured amount) in a saucepan bread. Excluding yeast, add the remaining dry ingredients (measured quantities) to the same pan containing liquid ingredients. Use a spatula handle or middle finger to make a hole in the center of the bread flour. Empty yeast (measured) in a hole you drilled into the flour. Insert the pan into your Oster Bakery machine and secure the lid immediately. To customize the bakery settings, click SELECT. Next, to choose the preferred color of the bark (light or medium or dark), on the color button and click GOOD. Finally, click on on Button. Give yourself an hour and get ready for a delicious traditional meal of white bread. When it is ready, allow it some time to cool before turning the loaf into slices in case it is how you prefer it. Click to see the current price on Amazon! Butter Rolls To Cook 12 Rolls, You Need: Ingredients Except Milk, Make Sure that these ingredients are stored at room temperature (between 70 degrees Fahrenheit and 80 degrees Fahrenheit): 2 tablespoons - Sugar 1 teaspoon - Salt 2 3/4 cups - Bread flour 2teaspoons - Dry (active) yeast 1/4 cup - Water 1 - Egg 7/8 cups - Milk 1/4 cup - Baking oil Instructions Put ingredients (measured in a pan). Click THE DOUGH SETTING button. Click ON/OFF. After a while you should be able to hear a certain sound from the signal block. After the timer points to 0:00 click STOP and exit the dough. Mold the dough in its preferred shape. Adjust the oven to 350 degrees Fahrenheit, insert the dough and let it heat for 25-30 minutes. This dough is enough for 12 rolls of butter. 100% Whole Wheat Bread Ingredients 2 teaspoons - Salt 1 5/8 cups - water 3 teaspoons - Dry yeast (active) 4 2/3 - Whole wheat flour 1/3 cup - Brown sugar (packaged) Baking instructions Pour the measured ingredients (liquid) into the pan. Add all the measured dry ingredients to the pan, leaving the yeast. Using your middle finger, prepare where you will pour the yeast by making a hole in the center of the wheat flour. Insert the bread pan into the machine and replace the lid immediately Select WHOLE WHEAT SETTING. Click on/OFF to start the process. Frozen Berry Jam You can make up to 3 cups Ingredients 1 3/4 cups - Sugar 1 packet - 10 to 12 frozen berries (alternatively, use strawberries or raspberries) 3 ounces (1 bag) fruit pectin (liquid) 1 tablespoon - Lemon juice Directions pour the ingredients into the pan. Select the basic settings and click ON/OFF. Allow 5 to 6 minutes to mix. Tap STOP and using a rubber spatula, wipe the sides of the bread pan. Choose your baking settings and click START. Click STOP immediately when you see the LCD with 0:00 or when the final signal is sounded. Use hot pads to extract the pan. Free the jam in containers and replace the lids. Cool. You should be able to get 3 cups off of this. Click to see the current price on Amazon! Bread salad with fresh mozzarella Ingredients between 6 and 8 cube, fresh mozzarella 5 large, diced, ripe tomatoes 4 thinly sliced onion 3 peeled and minced garlic cloves 2 teaspoons - Tgrated lemon zest 1/4 cup - Italian parsley (sliced) 1 cup - Fresh - Fresh basil (sliced) 2 tablespoons - Olive oil 2 1/2 tablespoons - Wine vinegar (white) Ground pepper (fresh) and salt 1 Italian, large stale bread or hard French bread fresh onion mozzarella, garlic, basil, lemon zest and and in a large bowl. Add olive oil and vinegar. Add salt and pepper to taste. Cut the bread into two halves along. Soak the bread with enough water. Allow for 10 minutes and squeeze to expel extra water. Slice the loaf and toss in the salad. Adjust the seasoning to taste. Each serving should be served at room temperature. If you are new to the bakery industry, the above Oster recipes should not be a big problem. They are simple and suitable for both pros and amateurs. They can also be applied to any other type of bakery model. Conclusion In order to achieve the best results, it is important that you use the right amount of ingredients. Once this is done, just follow the simple baking directions and you're done. You will find these Oster Bakery recipes quite tempting for your family and friends. Why stop at ready-made bread when you can just prepare your own at home. Get your Oster Baker now to get started. Keep your family healthy by providing them with the right ingredients and the right amount. Or, if you don't like the Oster brand for whatever reason, check out our review of the zojirushi bakery - this is another top-notch product! Our family loves French bread. If we have leftovers, I make cro'ucirc;ton of it or use it with French onion soup. This recipe came from my Oster Bread Machine cookbook. You can also only use quote;dough; option on the bread machine and bake baguettes in the oven. DIRECTIONS Add all the ingredients to your bread machine as your directions instruct. Mine go like this: Add liquid ingredients to the bread pan. Add all the dry ingredients except yeast to the bread pan. Make well in the dry ingredients and carefully add the yeast to the well. Choose the French option on your car. Choose the color of the bark if applicable. Press start! OVEN METHOD: To make loaves in the oven, use the Dough cycle on your machine. When the cycle is complete, punch the dough down and divide into 2 equal parts. On a lightly floured surface, roll each half into a rectangle, about 10 x 15. Starting with a long side, roll each rectangle, jelly roll styled, into a tight, long bread. Print the stitches and ends, pinching the dough together. Place the side seam loaves down on a large, low-fat baking sheet. You can sprinkle cornflour or flour in a frying pan underneath where you will be placing bread. Cover the bread with a clean towel and let rise in a warm place for 30 minutes until almost twice the size. Preheat the oven to 375 degrees. Place a pot of hot water on the bottom of the oven. This will create steam inside the oven while the bread is baking to give you a genuine crust. Using a very sharp knife, Make 3 or 4 diagonal slashes in each loaf, cutting about 1/2 inch down into the dough. If you choose, at this time you can thoroughly clean the glaze of egg white (one egg white, whipped with 1 tbl. water) and with sesame seeds, poppy seeds, dried onions or garlic, etc., if desired. Bake for 25-30 minutes (or until the loaves sound hollow when tapped) on a medium oven rack. Cool on wire racks and serve warm. Warm. oster bread machine model 5838 recipes

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