

**IT REALLY WORKS!**

# 5 Minutes to Homemade Bread

Now you can effortlessly make wholesome, preservative-free, great-tasting homemade bread. In less than 5 minutes you can literally dump in the flour and other ingredients. **EVERYTHING** else is done for you automatically.

By Drew Kaplan

My secret is out. And, I feel like I really ought to confess.

Like many young men, before I was married, I'd bring my dates home. First, I'd show them my stereo system (very impressive). Then I'd show them my video equipment.

But, no matter what I showed them, nothing ever impressed my dates as much as my ability to make homemade bread. And oh, what delicious bread I made for them.

My masterpiece was an Onion Dill Bread. It even had sour cream and cottage cheese in it. But, it took me hours to make. (Read on for my special Onion Dill Bread recipe).

Well, if I had owned one of these all-new, totally-automated, computer-controlled breadmakers, who knows how many dates I might have had.

## 5-MINUTE WONDER

You don't need to know a thing. If you've ever made homemade bread, you know that you normally have to carefully mix the ingredients and then knead the dough.

Then, you have to let it rise. Then, you have to knead it again.

Then, it has to rise again. And finally, if all has gone well, you can put it in the oven to bake. It takes forever.

Well, no more. Now, you can simply dump the ingredients into the Auto Bakery, turn it on and walk away. It does everything automatically, including baking. It will even signal you when it's finished baking.

You can forget being tied to the kitchen. Forget remembering to knead and punch down your dough. And, especially forget the normal mess and all the hard work of scratch baking.

Now you'll have fresh-baked bread effortlessly. Just spend 5 minutes dumping in the ingredients, and over the next 4 hours the Auto Bakery will do everything else for you, automatically. It's a cinch.

## SPROUTED WHEAT TO SQUAW BREAD

Sure, you can make white bread. And, it's so fresh, your taste buds will drag you into the kitchen in anticipation.

But, wait till you see the fun you'll have and the accolades you'll get for the exotic, frustration-free gourmet breads you'll be able to make automatically anytime.

Imagine how healthy and great-tasting whole wheat bread with sprouted wheat can be. In squaw bread, you'll have the richness of raisins, honey and 3 kinds of flour. (It's really easy and it only takes a few minutes.)

Even if you've never baked before, you can make the most exotic breads. In fact, with the Auto Bakery, you get 50 of the Kaplans' favorite bread recipes. They're great!

Anyway, just dump in the ingredients. You don't need to know anything about yeast, gluten or any of the complicated things that have always made breadmaking the territory of sophisticated cooks.

Now my 10-year-old son (a chip off the old block) can make bread just as good as I can. This machine is incredible.

**"I swear every DAK Breadmaking Club Member will receive 100 NEW RECIPES FREE in 1990."**

Throughout the year, I'll be sending Auto-Bakery owners 25 new recipes every few months.

If you're a current Auto-Bakery owner and have a recipe you'd like to share, just send it to DAK and mark the envelope "New Homemade Bread Recipes".

Please be sure to give me permission to use the recipe.

New "Auto Bakers": Start with the 58 recipes included FREE with your breadmaker. Before you've tried them all, I'll have the first 25 new recipes to you.



Imagine having all the healthful goodness of fresh, wholesome, delicious homemade bread hot from the oven without all the mess and work of baking from scratch. All it takes is 5 easy minutes for the best bread ever.

We've made tomato juice bread. We've enjoyed orange juice bread with orange peel. And, our kids simply love fresh cinnamon bread for breakfast.

It's great for diets. OK, you can make chocolate cinnamon bread if you want. But, I'm always on a diet (sigh).

Now I can enjoy a wedge of whole wheat goodness, with fiber, without ruining my diet. I can put in just the ingredients I want. And, it will be the purest, most wholesome best-tasting bread I can get anywhere.

So, I can have all the healthful goodness without spending hours kneading dough. Now we all can enjoy the benefits of warm-from-the-oven, homemade bread.

## DISCOVERED IN JAPAN

I was in Tokyo on an electronics buying trip. I was fortunate enough to be invited to the home of a good supplier.

That's where I first saw this bread-making wonder in action. I absolutely had to have one of these bread-baking marvels.

But, nobody had brought it to the U.S. And, when I found the manufacturer, they thought it would be great for rural people who already made bread.

Boy, were they wrong! Rural people already put more emphasis on homemade goodness. It's us hardworking city folks who can only hunger for the fresh goodness of real homemade bread.

## MOM VS. THE MACHINE

But, is it as good? We've made over 100 loaves of bread in the Kaplan test kitchen. And, my mother makes homemade bread all the time. She's an excellent cook.

She thought the Auto Bakery would only be good for simple white flour breads. Boy, was she in for a surprise.

In fact, she was so sure it couldn't be done, the first time she made a heavy squaw bread, she made it both ways.

She made one loaf the old-fashioned,



Here's my Mom. It took her 1 1/2 hours to do what the Auto Bakery did in 5 minutes, automatically.

manual way with all the kneading and mess. And, she made the other in the Auto Bakery.

She was astonished by the rich texture of the bread from the Auto Bakery. And, I now

(Next Page Please ...)