

BREAD MACHINE PROBLEMS AND SOLUTIONS

PROBLEM	CAUSE	SOLUTION
Top inflated, mushroom-like	<ul style="list-style-type: none"> • Too much yeast • Too much sugar • Too much flour • Substituted bread machine/fast-rising yeast for active dry yeast • Not enough salt • Warm, humid weather • High altitude 	<ul style="list-style-type: none"> • Reduce yeast by ¼-1/2 tsp. • Reduce sugar by 1 tsp. • Reduce flour by 1-2 Tbsp. • Use correct amount of bread machine /fast-rising yeast • Use proper amount of salt • Reduce liquid by 1 tbsp and reduce yeast by ¼-1/2 tsp. • Follow high altitude baking instructions
Top and Sides cave in	<ul style="list-style-type: none"> • Too much liquid • Too much yeast 	<ul style="list-style-type: none"> • Reduce liquid by 1 tbsp. • Use correct amount of yeast
Center of loaf raw, not baked	<ul style="list-style-type: none"> • Too much liquid • Power outage during operation • Forgot to put knead bar in pan 	<ul style="list-style-type: none"> • Reduce liquid by 1 tbsp. • Start over! • Check before using
Gnarly, knotted top	<ul style="list-style-type: none"> • Not enough liquid • Too much flour 	<ul style="list-style-type: none"> • Increase liquid by 1 tbsp. • Measure accurately
Dark crust color	<ul style="list-style-type: none"> • Dark crust setting used 	<ul style="list-style-type: none"> • Try light or medium setting
Burned loaf	<ul style="list-style-type: none"> • Machine malfunction 	<ul style="list-style-type: none"> • Call for service
Crust too thick	<ul style="list-style-type: none"> • Baked too long 	<ul style="list-style-type: none"> • Use lighter crust setting to shorten bake time
Flat loaf, no rising	<ul style="list-style-type: none"> • Yeast left out • Yeast expired • Liquid too warm • Too much salt • Left out sweetener • If using timer, yeast got wet before process started 	<ul style="list-style-type: none"> • Follow directions • Check date on package • Use lukewarm temperature of 90-100°F. • Use proper amount • Follow directions • Push dry ingredients into corners, place yeast in center of dry ingredients
Short loaf volume	<ul style="list-style-type: none"> • Typical for 1 lb. Loaf or whole wheat loaf • Not enough liquid • Sugar left out or not enough • Use wrong type of flour • Not enough or too old yeast • Wrong type of yeast 	<ul style="list-style-type: none"> • Normal • Increase liquid by 1 tbsp. • Follow directions • Do not use all-purpose flour • Use proper amount, check for freshness • Use proper type of yeast

Loaf collapsed while baking	<ul style="list-style-type: none"> • May be high altitude • Too much dough for pan • Not enough salt or left out • Too much yeast or wrong type • Warm, humid weather 	<ul style="list-style-type: none"> • Follow high altitude baking instructions • Do not use more ingredients than pan will hold • Use proper amount of salt • Measure yeast accurately • Reduce liquid by 1 tbsp and reduce yeast by ¼-1/2 tsp.
Doesn't slice well, sticky	<ul style="list-style-type: none"> • Slice while too warm • Not using proper knife 	<ul style="list-style-type: none"> • Allow to cool 15-30 minutes • Use good bread knife
Open, coarse, holey texture	<ul style="list-style-type: none"> • Salt left out • Too much yeast • Too much liquid 	<ul style="list-style-type: none"> • Follow directions • Measure accurately • Reduce liquid by 1 tbsp
Heavy, dense texture	<ul style="list-style-type: none"> • Too much flour • Not enough yeast • Not enough sugar 	<ul style="list-style-type: none"> • Measure accurately • Measure accurately • Measure accurately
Ingredients not mixed	<ul style="list-style-type: none"> • Did not start machine • Forgot knead bar 	<ul style="list-style-type: none"> • Make sure to press START • Check pan before adding ingredients
Burning odor during operation	<ul style="list-style-type: none"> • Ingredients spilled outside pan • Pan leaks • Too much dough in pan 	<ul style="list-style-type: none"> • Be careful not to spill ingredients • Get pan replaced • Do not use more ingredients than pan will hold
Bread sticks to pan	<ul style="list-style-type: none"> • Can happen over prolonged use 	<ul style="list-style-type: none"> • Wipe inside of pan with vegetable oil or solid shortening. Or, add 1 teaspoon vegetable oil to liquids in pan. Do not use vegetable spray, makes sticking worse. Or, leave bread in pan 10 minutes before shaking out • Get pan replaced
Knead bar cannot be removed	<ul style="list-style-type: none"> • Add water to pan, allow to soak to remove 	<ul style="list-style-type: none"> • Follow cleaning instructions in manual

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