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The cooks encyclopedia of bread machine baking

Jennie Shapter

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#1380447 in Books 2001PDF # 2 #File Name: 0760724202256 pages-A comprehensive guide to making the most of your versatile bread machine.-Every aspect of using the bread machine clearly explained--the bread machine process, different settings and programs, techniques and troubleshooting.-Includes over 150 recipes from around the world, from the easiest basic breads to the more skilled hand-shaped savory breads, rolls and cakes.-Classic favorites include White Bread, Farmhouse Loaf, French Bread, Onion Focaccia, Ciabatta, and Petit Pain au Chocolat-Concise step-by-step instructions with full-color photographs ensuring perfect results every time. | File size: 65.Mb

Jennie Shapter : The cooks encyclopedia of bread machine baking before purchasing it in order to gage whether or not it would be worth my time, and all praised The cooks encyclopedia of bread machine baking:

12 of 12 people found the following review helpful. Very, very easy to follow recipes with excellent results.By Jared GI have had several bread machine baking books. My general feeling about them , despite having a degree in Chemistry and Engineering is that they were way too hard to follow. Not this book. Add the ingredients in the order specified, start the machine and eat the most delicious bread. I especially recommend the Anadama bread (polenta wheat), the Maple Oatmeal and the Buckwheat Walnut. I get rave reviews from friends and generally am not able to get through a loaf at work without colleagues stealing a good half of it or more. Best choice for a first book.Also has good descriptions of the grains involved and a fun dessert and a section on savory breads, pizzas, etc.. I like to make the Sage Rosemary bread with two Trader Joe's uncured hotdogs in it. Instant lunch.0 of 0 people found the following review helpful. Yummy RecipesBy Ann Marie JohnsonThis cookbook has delicious recipes for bread, desserts, and pizza. It's great because the cookbook includes basic bread recipes but it also has more advanced bread desserts and

rolls. My only complaint is some of the instructions are a bit hard to follow. But it's nothing that keeps you from making a great loaf of bread. 0 of 0 people found the following review helpful. Good info and recipes
By Robert J. Knudson
Good info and recipes. Try the buttermilk bread. I substituted olive oil and powdered buttermilk with a touch more water. Makes super good toast.

A comprehensive guide to making the most of your versatile bread machine.