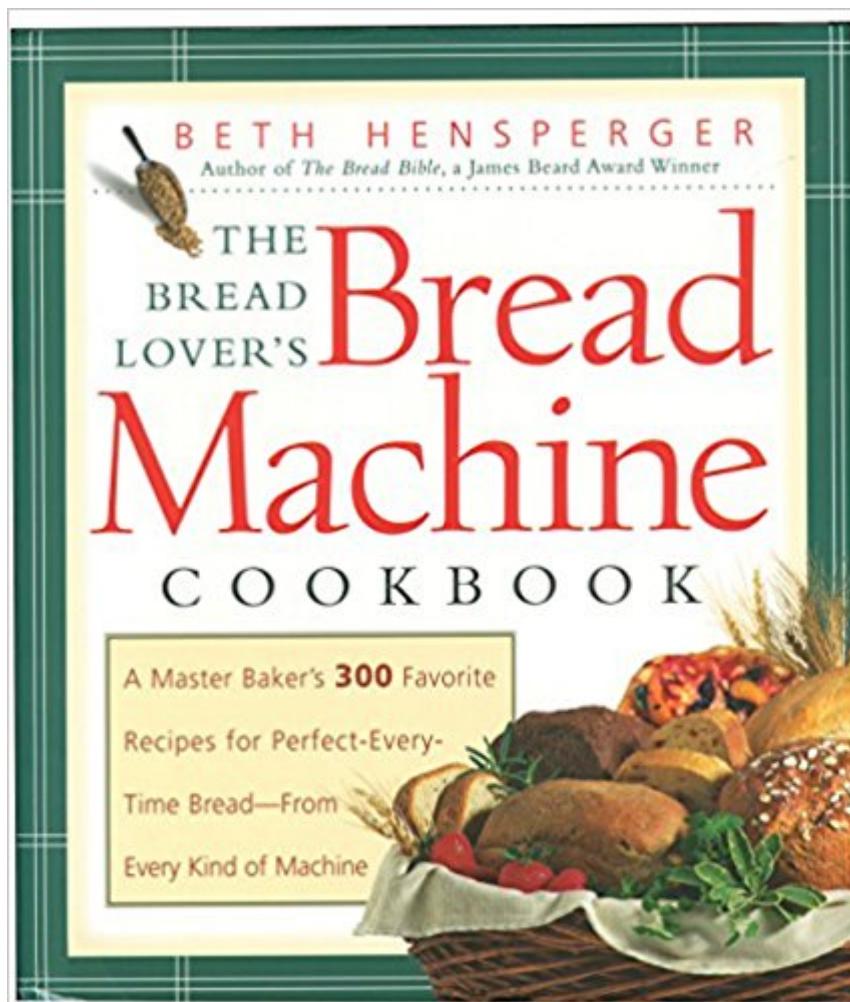


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The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes For Perfect-Every-Time Bread-From Every Kind Of Machine





Synopsis

Can the incomparable taste, texture, and aroma of handcrafted bread from a neighborhood bakery be reproduced in a bread machine? When Beth Hensperger, one of America's most respected authorities on bread, first set out to try, she had doubts. Then she spent hundreds of hours testing all kinds of breads in a bread maker, and her answer turned out to be a resounding "Yes!" In this big and bountiful book full of more than 300 recipes, she reveals all the simple secrets for perfect bread every time. No matter how you slice it, Beth's brilliant recipes add up to a lifetime of fun with your bread machine! Recipes include:-Whole Wheat Bread-Gluten Free Bread-Sourdough Bread-Nut Bread-Cheese Bread-Pizza and Focaccia-Coffee Cakes and Sweet Roll-Chocolate Bread

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Customer Reviews

Unlike electric ice cream makers and pasta machines, the bread machine hasn't really enjoyed wholehearted acceptance in the culinary world. There are hordes of enthusiasts, no question about it, but many who consider themselves serious bakers look upon the machine with a skeptical eye. However, the newer generation of machines turns out excellent bread, and after being bombarded with know-how by this James Beard Award-winning writer, even the most reluctant may be inspired to give it a go. The book opens with an excellent orientation to both the machine and the basics of bread making. Step-by-step instructions are given for a few basic loaves. (Less helpful is a "what went wrong" section, which displays a firm grasp of the obvious.) The 300-plus recipes are so

far-ranging it's hard to believe a bread exists that isn't included here. There are white breads and sourdoughs, all manner of whole wheat and grain breads and breads featuring nuts and dried fruits, cheese and savory flavorings. There are crusty ciabattas, a sturdy Irish Potato Brown Bread and a variety of challahs. Hensperger also includes dozens of sweet breads, including croissants, coffee cakes and traditional holiday confections. There are recipes for pizza and flatbreads, as well as selections from a variety of traditions, from Alsatian kugelhopf to Zuni Indian bread. She even offers instructions for using bread machines to make pasta, jams and chutneys. By the end, Hensperger (The Bread Bible, etc.) will have convinced readers that it's time to overcome any qualms and get to work. The bread machine is here to stay. (Aug.) Copyright 2000 Reed Business Information, Inc.

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Hensperger's smaller quick breads book includes 100 recipes from her earlier Art of Quick Breads, now out of print, as well as 50 new ones. In addition to quick loaves, both sweet and savory, there are waffles, dumplings, biscuits, popovers, and a variety of other easy baked goods, along with some tasty accompaniments, such as the Fruit Salsa for her Hopi Blue Corn Hotcakes. For most collections. Copyright 2000 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

Perfect condition she delivered. Lots of easy to read and follow instructions/recipes. The recipes do say to consult your machine's instruction booklets for ingredient category order (mine requires order of 1. Liquids, 2. Dry 3. Yeast). I made the Morning Stickybuns recipe, they were delicious! Can't wait to try another recipe this weekend.

I've found a lot of interesting recipes in this book and I'm glad I bought it but... Sure wish it had page numbers for Kindle. I have to try to guess what the name of the specific bread was in order to look it up in the index and sometimes that doesn't work. I was trying to find a recipe that I had seen at one point, but when I looked for it again I couldn't find it (which made me think it must have been a figment of my old imagination). If there would have been page numbers I would have remembered about which page it was. But when you have like 17,000 or more location points it's hard to keep it close. I finally found the recipe after looking through most of the recipe index under Fresh fruit bread pudding (I was looking in the area of bread pudding and fruit). That leads me to another somewhat annoying thing why couldn't that have been under bread puddings or something related. Fresh isn't exactly the title of the Fruit bread pudding. It's just letting you know it's gonna be fresh. I do like (well

Love) that you can just touch the blue [>] and it takes you right to the page though. I do like the sounds of the recipes in this book though, at least what I've seen so far. And I'm glad I got it. I'm looking forward to trying many of the recipes. I've only made the Honey White Bread so far and it was excellent. Can't wait to try the Jams.

You can read about my adventures with my Zojirushi breadmaker under that title. This has been my primary guidebook. It is comprehensive, and what I have made so far has worked per recipe. More importantly, Hensperger's beginning chapters have been excellent at guiding this non-cook, non-baker to enter the tasty world of homebaked bread. (Key hint: Touching the dough at seven minutes and adding just a bit of water or flour if necessary.) One star off for not updating the book to show metric (gram) measurements as well as cups and tablespoons--digital scales make measuring much easier--and for not clearly explaining the differences among all the types of yeast that I encountered. Maybe she will do both in the next edition.

This book is simply excellent for anyone wanting to use a bread machine. It contains "how-to's" and "why-s" which we found very helpful. After reading this book, we used our new machine for the first time and had excellent results with the first loaf! And that was using an old family recipe the book helped us adapt!

I say 5 stars... Made some amazing breads. Sourdough mainly ... Then killed my starter lol but was able to make an even more delicious starter. Clear and easy! Anybody can make bread this way! Kids love it, it's like magic lol Even made some jam, never knew I had that function on my bread maker!! Love!

Lots of great recipes! I was bored with the few recipes that came with my bread machine. I made my first recipe last night (sans the required Gluten ingredient..because I couldn't find it at the store) and the bread still came out great! I'm excited to try more of the bread recipes and someday be brave enough to do something that involves shaping a loaf of bread.

Only criticism is that the paperback version (trade paperback size) needed to be spiral-bound for ease of use. Took it to my local Staples store and had it spiral-bound...that "fixed" it.

I bought two bread cookbooks when I purchased by new Zojirushi PAC 20 bread machine. The

other was by Donna Washburn. I prefer this book. I like how it is organized and the format of the pages. Especially like the authors comments and pointers for each recipe. I have used about 10 of the recipes and they were all hits.

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