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## No-Knead Oatmeal Whole Wheat Bread (BW Version): From the Kitchen of Artisan Bread with Steve

*Steve Gamelin*

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**Steve Gamelin : No-Knead Oatmeal Whole Wheat Bread (BW Version): From the Kitchen of Artisan Bread with Steve** before purchasing it in order to gage whether or not it would be worth my time, and all praised No-Knead Oatmeal Whole Wheat Bread (BW Version): From the Kitchen of Artisan Bread with Steve:

1 of 1 people found the following review helpful. Great grains of goodnessBy J. M. CornwellI've been baking bread for more years than I care to count. The point is that I enjoy baking and I enjoy bread. I'm old-fashioned and I spent my hours toning my arms buying kneading dough sometimes for what seems like years. I guess it has been years. At

any rate, baking bread with Stevens recipes and his philosophy of letting nature do the needings with his no proof no need breads has been a revelation. I have seen his videos, now have read his books, and I can say I like this no need bread thing. The crust is crunchy, the inside of the bread is moist, and the bread is tasty. I think I feel my hips expanding as I write this. The point is, you never learn anything if you don't try anything new. The book is short into the point and the proof is in the bread. 0 of 0 people found the following review helpful. The bread is easy to make and tasty but I don't know how to keep it from going stale after just 2 days. By Customercharlottefrom mississippi Yes I would because it is so easy. You should eat right away as it goes stale very quickly. But tasty. 0 of 0 people found the following review helpful. I have made many of the items listed in this ... By Flatlander878 I have made many of the items listed in this book and the bread is delicious. My family loves it.

This is the ideal bread cookbook for the newbie; the first timer; the future baker; because I will show you how to make bread in a glass bowl with a spoon; without dusting the counter with flour or touching the dough with your hands. It's called the "hands-free technique". It uses the principles of a bread machine; without the bread machine. There are three basic methods for making bread; - Knead by hand; the most common method. - Bread machine; very popular, but your loaf will have a silly little paddle in the bottom. - No-knead; a method in which Mother Nature does the kneading for you. This cookbook uses the "no-knead" method. The advantages are; - No kneading; Mother Nature does the kneading for you. - No yeast proofing; instant yeast doesn't require proofing. - No special equipment (no mixer, no bread machine); entire process is done in a glass bowl with a spoon and spatula, and can be baked in a wide variety of baking vessels (bread pan, uncovered baker, skillet, preheated Dutch oven, etc.). - Only 4 ingredients (flour, salt, yeast and water); to which other ingredients can be added to make a variety of specialty breads. There are two methods for making no-knead bread; - Traditional; proofs for 8 to 24 hours. - "Turbo"; ready to bake in 2-1/2 hours. This cookbook will start by teaching you how to make no-knead bread using the traditional method, then "Turbo" method, because the traditional method is more popular and a little easier. What makes this cookbook different from others is; - "Hands-free technique"; a new and innovative technique that uses the handle end of a plastic spoon to manipulate the dough (like a dough hook) after which the dough goes straight from the mixing bowl to the baking vessel (bread pan, etc.) without dusting the work surface with flour or touching the dough with your hands. - "Roll-to-coat"; an innovative technique that coats the dough ball with flour in the mixing bowl. No more sticky dough. When the dough comes out of the bowl it will be easy to handle if you wish to divide the dough into portions to make baguettes, rolls, etc. - "Poor man's Dutch oven"; new and innovative technique which combines the ease of baking in a bread pan with the principles of baking in a Dutch oven. Step by step, this cookbook will take you on a journey you will love and enjoy. Thanks - Steve This is a popular cookbook; it's an excerpt from "My No-Knead Bread Cookbook". It is intended for those who only want a portion at a lower cost. It is available in both ebook and paperback (color and BW) to suit everyone's budget. And it has been updated to include new recipes and technique.