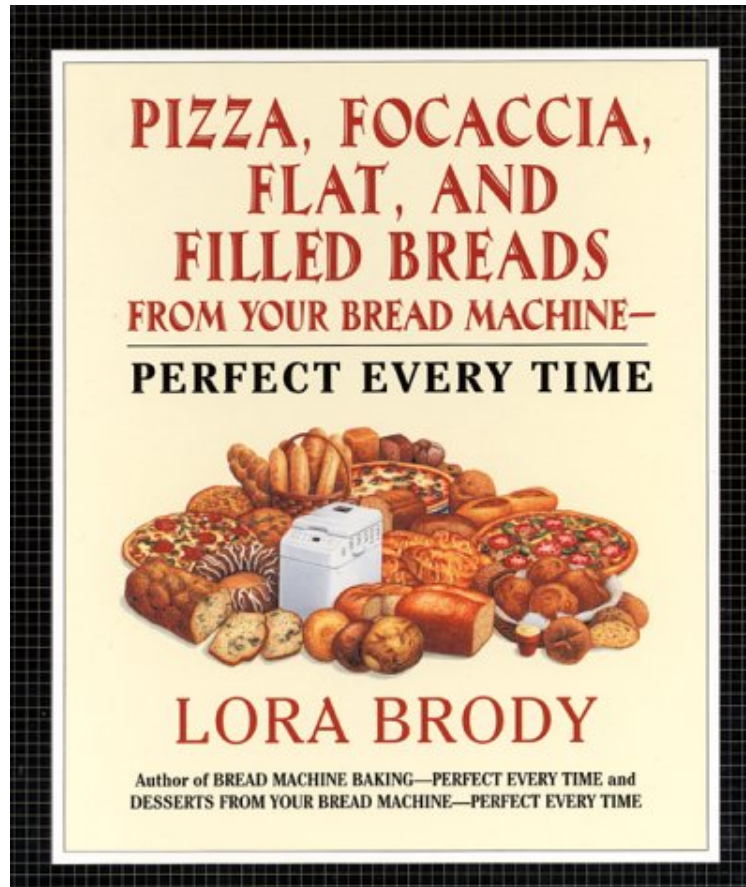


[FREE] Pizza, Focaccia, Flat and Filled Breads For Your Bread Machine: Perfect Every Time

Pizza, Focaccia, Flat and Filled Breads For Your Bread Machine: Perfect Every Time

Lora Brody

**Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#618357 in Books William Morrow Cookbooks 1995-05-22 1995-05-22 Original language: English PDF # 1
1.21 x 8.25 x 9.46l, #File Name: 0688137520-spiral308 pages | File size: 42.Mb

Lora Brody : Pizza, Focaccia, Flat and Filled Breads For Your Bread Machine: Perfect Every Time before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pizza, Focaccia, Flat and Filled Breads For Your Bread Machine: Perfect Every Time:

Don't unplug that bread machine. Lora Brody's back with a guaranteed winner: Pizza, Focaccia, Flat, and Filled Breads from Your Bread Machine. As sales of this amazing machine continue to mushroom, demand for new and exciting recipes continue. Lora's new book fills the bill. Using the machine to make doughs for more than two hundred varieties of breads, pastries, and baked dishes, Lora expands the scope of the bread machine in ways that will appeal to bread machine devotees as well as new converts. Choose from such innovative recipes as Porcini Mushroom Focaccia, Ploughman's Pizza, Blue Corn Bread Sticks, and Macadamia Lavosh. Try Lora's newest creation: Quitza, a cross

between her favorite dishes quiche and pizza. For anchovy lovers there's finally a pizza with enough anchovies. For those with solid-gold palates there's a recipe for caviar pizza. Have a hankering for crackers? Try Pesto Crackers, Spicy Beer Cheese Crackers, or Cheddar Crisps. Also included are invaluable hints on buying and storing ingredients and on troubleshooting, as well as a mail-order guide for ingredients and equipment. Don't unplug that bread machine. Lora Brody's back with a guaranteed winner: Pizza, Focaccia, Flat, and Filled Breads from Your Bread Machine. As sales of this amazing machine continue to mushroom, demand for new and exciting recipes continue. Lora's new book fills the bill. Using the machine to make doughs for more than two hundred varieties of breads, pastries, and baked dishes, Lora expands the scope of the bread machine in ways that will appeal to bread machine devotees as well as new converts. Choose from such innovative recipes as Porcini Mushroom Focaccia, Ploughman's Pizza, Blue Corn Bread Sticks, and Macadamia Lavosh. Try Lora's newest creation: Quitza, a cross between her favorite dishes quiche and pizza. For anchovy lovers there's finally a pizza with enough anchovies. For those with solid-gold palates there's a recipe for caviar pizza. Have a hankering for crackers? Try Pesto Crackers, Spicy Beer Cheese Crackers, or Cheddar Crisps. Also included are invaluable hints on buying and storing ingredients and on troubleshooting, as well as a mail-order guide for ingredients and equipment.