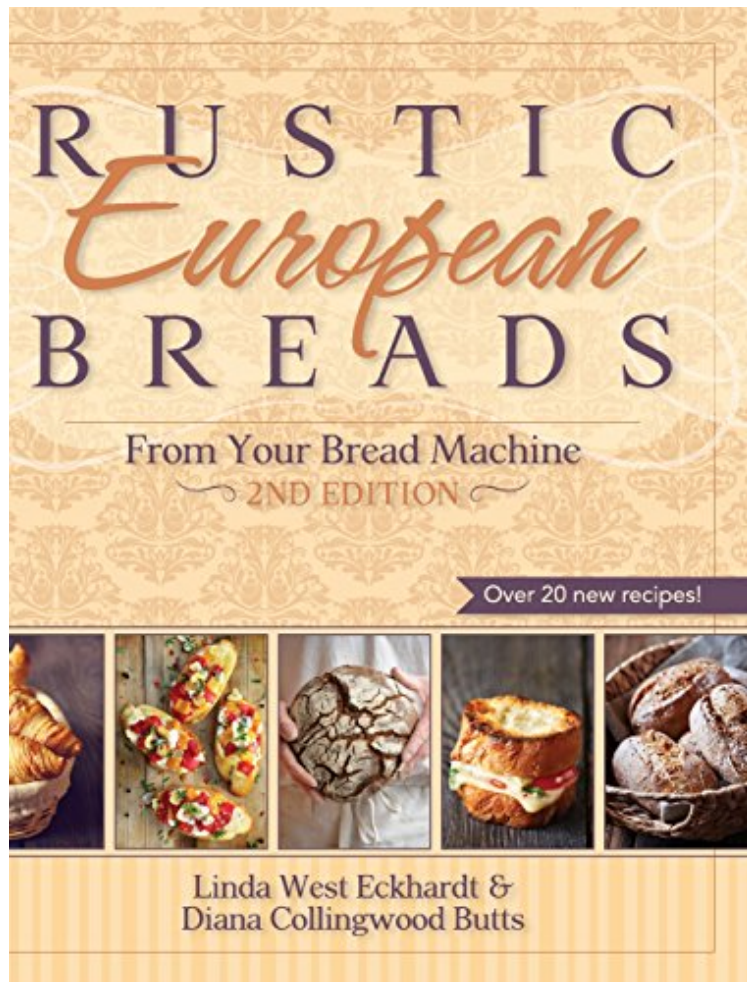


Rustic European Breads from Your Bread Machine

Linda West Eckhardt, Diana Collingwood Butts
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Linda West Eckhardt, Diana Collingwood Butts : Rustic European Breads from Your Bread Machine before purchasing it in order to gage whether or not it would be worth my time, and all praised Rustic European Breads from Your Bread Machine:

1 of 1 people found the following review helpful. Excellent BookBy jannielaneI inherited this book from my mother, quite a few years ago, and have used it occasionally over the years. However, I've been using it more often since I was given a sourdough starter. There aren't that many sourdough recipes in the book, but it's not difficult to adapt a recipe for use with a sourdough starter, and the book has quite a few interesting recipes. This week we're eating Raisin Pumpnickel bread, with whole wheat. I've never had a bread failure using recipes from this book. I use the Pain au Levain recipe quite often, as well as the Christmas Bread of 1942The book has a good introduction to using a bread machine, and to choice of correct ingredients. Several reviewers have complained that many recipes only use the dough cycle, with the loaf being baked in the oven. However, that is my preferred method, so I have no criticism of

that aspect. Because I live in a dry climate at 5,000 feet, the recipes often need extra moisture, sometimes a considerable amount. I also find that it is best to cut back slightly on the required amount of yeast, because at high altitudes, breads can over-rise and lose their structure. But the recipes are nonetheless excellent and relatively easy, and this has become my go-to bread book. 0 of 0 people found the following review helpful. InspiringBy anon-new-yorkerI don't have much baking experience, so I find the process intimidating. That's why I bought a bread machine. But while I have tried out some of the recipes in this book that are set-and-forget (Pane al cioccolato, polenta bread) with good results, I am increasingly inspired to try the recipes that use the dough setting and require you to shape the bread. I had especially good results with the focaccia (the Italian olive oil bread dough was so wet that I couldn't shape it into a ball). I hope to gain more experience and expertise. 4 of 4 people found the following review helpful. WOWBy Douglas B. GodbeyThis book boggles the mind! It contains, not only recipes, but information covering just about everything you EVER wanted to know about it. From ingredients such as flour and eggs, to yeast and starters (including several used for yummy French breads) and a wide variety of recipes. This book is going on the shelf above my bread machine!

From the award-winning authors of Bread in Half the Time comes a complete guide to making nearly 100 European-style breads with the indispensable aid of your bread machine. Nothing smells quite as wonderful as bread baking in the oven. Nothing tastes quite as good as a thick slice of fresh, warm homemade bread. And nothing can be quite as intimidating or time-consuming as mixing, kneading, raising, and baking that bread—until now! With a bread machine to do all the hard work, and experts Linda West Eckhardt and Diana Collingwood Butts as guides, anyone can turn out a perfect sourdough, raisin pumpernickel, focaccia, or any other variety of classic European breads featured in this book. The trick is to use the machine for what it does best—mixing and kneading the dough that produces the loaves we all love so much. After letting the dough rise in the machine, you shape it by hand and bake it to perfection in the oven. With Rustic European Breads from Your Bread Machine in hand, every home cook can become a master baker. Eckhardt and Butts provide not only an encyclopedic knowledge of their subject and foolproof step-by-step recipes, but also limitless, contagious enthusiasm. Their clear and thorough explanations will turn every home kitchen into an aromatic, appetite-satisfying European bakery. Linda Eckhardt and Diana Collingwood Butts authored Bread in Half the Time, winner of the International Association of Culinary Professionals Award for Best Cookbook of the Year in 1991. Linda Eckhardt, author of over a dozen cookbooks, writes the monthly column "What's for Dinner" in Cooking Light Magazine and hosts a weekly program called Pie in the Sky on National Public Radio. Diana Collingwood Butts is the proprietor of Sugarbakers, a company that makes and sells designer cookies for special order.

From the PublisherFrom the award-winning authors of Bread In Half The Time comes a complete guide to close to a hundred European-style breads to bake with the indispensable aid of your bread machine. Nothing smells quite as wonderful as bread baking in the oven. Nothing tastes quite as good as a thick slice of still-warm homemade bread. And nothing can be quite so intimidating or time-consuming as mixing, kneading, raising, and baking that bread. Until now! With a bread machine to do all the hard work, and experts Linda West Eckhardt and Diana Collingwood Butts as guides, anyone can turn out a perfect sourdough, raisin pumpernickel, focaccia, or any one of almost a hundred other varieties of classic European breads. The trick is to use the machine for what it does best—mixing and kneading the dough that produces the loaves we all love so much. Then leave it in the machine to rise, shape it by hand, and bake it to perfection in the oven. With Rustic European Breads From Your Bread Machine in hand, every home cook will become a master baker. Eckhardt and Butts provide not only an encyclopedic knowledge of their subject and foolproof step-by-step recipes, but also limitless, contagious enthusiasm. Their clear and thorough explanations will turn every home kitchen into an aromatic, soul- and appetite-satisfying European bakery. From the Inside FlapFrom the award-winning authors of Bread In Half The Time comes a complete guide to close to a hundred European-style breads to bake with the indispensable aid of your bread machine. Nothing smells quite as wonderful as bread baking in the oven. Nothing tastes quite as good as a thick slice of still-warm homemade bread. And nothing can be quite so intimidating or time-consuming as mixing, kneading, raising, and baking that bread. Until now! With a bread machine to do all the hard work, and experts Linda West Eckhardt and Diana Collingwood Butts as guides, anyone can turn out a perfect sourdough, raisin pumpernickel, focaccia, or any one of almost a hundred other varieties of classic European breads. The trick is to use the machine for what it does best—mixing and kneading the dough that produces the loaves we all love so much. Then leave it in the machine to rise, shape it by hand, and bake it to perfection in the oven. With Rustic European Breads From Your Bread Machine in hand, every home cook will become a master baker. Eckhardt and Butts provide not only an encyclopedic knowledge of their subject and foolproof step-by-step recipes, but also limitless, contagious enthusiasm. Their clear and thorough explanations will turn every home kitchen into an aromatic, soul- and appetite-satisfying European bakery.