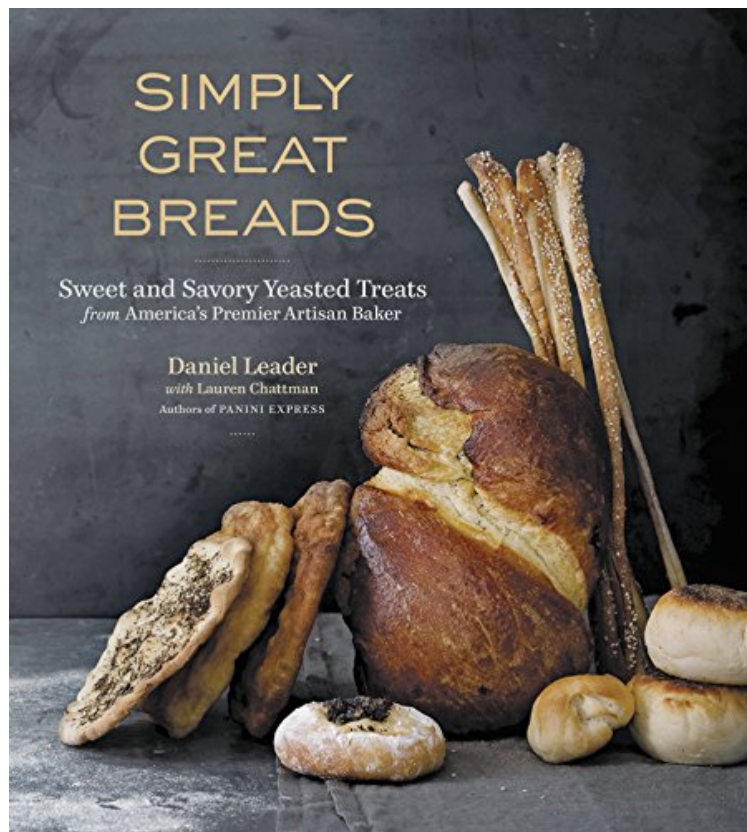


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Simply Great Breads: Sweet and Savory Yeasted Treats from America's Premier Artisan Baker

Lauren Chattman, Dan Leader
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Lauren Chattman, Dan Leader : Simply Great Breads: Sweet and Savory Yeasted Treats from America's Premier Artisan Baker before purchasing it in order to gage whether or not it would be worth my time, and all praised Simply Great Breads: Sweet and Savory Yeasted Treats from America's Premier Artisan Baker:

3 of 3 people found the following review helpful. Delicious and accessibleBy Cookbook Gall am a fan of Leader's previous book, "Bread Alone," a significantly more comprehensive bread baking book than "Simply Great Breads." This new book is not intended to be a comprehensive, nerdy treatise on bread; the fly leaf of the book states that it is a "collection of easy yet sophisticated yeasted treats that every home baker must try." I think it hits the mark, although "easy" will vary based on the experience and confidence of the home baker. There are about 46 recipes in the book, including "variations" of master recipes. There are photos for many of the finished products, accompanied by clear instructions, even though in some cases the ingredients are on one page and the directions are on the next. Leader has included equivalence guides, and provides measurements not only in cups, but in grams, as well. Additionally, he has a temperature guide in the book to accommodate those using Fahrenheit, Centigrade and gas mark ovens. The main

chapters are: Classic Breakfast Breads, An Ideal Bread Basket, Flavor Packed Flatbreads, and Quick Yeasted Treats. He admittedly takes some liberty with traditional recipes, like Navaho Fry Bread, but he says this up front in the introduction to the recipe. He also tweaks other recipes, like the classic Parker House roll. Again, he explains what he is doing in the intro to the recipe, so that the reader is well aware that he/she is not making a classic recipe in the classic manner. I have tried both the challah and the yeast-raised waffles, and both turned out very well. Definitely looking forward to trying out more of the recipes.

0 of 0 people found the following review helpful. Where is that wonderful looking loaf on the cover? By Kevin Moore I have tried several times to learn to bake from books. The only real success I have had with baking bread has been using Cook's Illustrated's 'Almost No-Knead Bread' recipe. I hoped to learn how to make bread from this book. I tried the Parker House Rolls first - and could have done as well with Pillsbury dough from the supermarket. When I looked for a similar recipe on Cooks Illustrated, they described a fold one needs to perform with Parker House rolls and had an illustration of it that I should have seen before trying to make the recipe in this book. The book has a lot of tips that I will keep trying, (strong recommendations for a baking stone, types of flour and yeast, etc.) but it isn't the 'learn to bake bread' bible I was looking for - at least for me. Actual mileage may vary. And there is a beautiful looking loaf of bread on the cover of the book - crusty, rustic bread. As best as I can tell, there is no recipe in the book for that loaf.

0 of 0 people found the following review helpful. Wonderful bread recipes By J. Paschal This book is loaded with wonderful recipes and beautiful pictures to tempt you. Each recipe is given in metric/ounces together. You don't have to go and figure it out, there are wonderful detailed instructions. We loved the Monkey Bread, and are planning to make the grilled pizza over the summer. There are so many recipes here. If you ever wanted to make your own English Muffins, Ciabatta or Navajo Fry Bread, it's all in here. You are in for a real treat with this book, it is a real treasure!

If bread is the staff of life, then this book by renowned artisanal baker Daniel Leader is every home baker's must-have cookbook. Featuring an amazing array of incredible delicacies made with yeast, *Simply Great Breads* is the perfect combination of easy and sophisticated recipes, with the keys to unlocking basics of working with yeasted doughs. Who can resist a collection of 50 mouthwatering treats, essential recipes for everyone who loves bread? The menu includes must-bake breakfast classics like crumpets and English muffins, and the three irresistible Bs: bagels, brioche, and bialys ... timeless favorites such as Parker House rolls, ciabatta, and challah ... plus waffles, cider doughnuts, beignets, babka, and monkey bread. Bakers of all skill levels will learn tips and trade secrets from Leader, who has shared his vast knowledge with people around the world.

This book is a treasure for all of us who love good bread. Whether you're a serious bread baker or someone who's always wanted to make bread at home but might have been too timid, you'll find recipes to teach and inspire, to make often, and to share with family and friends.

--Dorie Greenspan, author, "Around My French Table"

Dan Leader has pulled off the nearly impossible trick of creating uncompromising but easy-to-prepare artisan breads. His common-sense approach to these uncommonly good treats will have even the most jaded baker sprinting back to the kitchen with renewed enthusiasm and inspiration.

--William Alexander, author, "52 Loaves"

A "New York Times" Top 10 Cookbooks of the Year 2011

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When did bread become so complicated? Too many new bread books are thick with words, expounding on dry topics like the differences between a levain and a poolish. This slim volume, perfect for novices, contains just 28 recipes that manage to cover a lot of ground, from English muffins to ciabatta to chocolate babka.

--"The Modesto Bee (CA)"

About the Author DANIEL LEADER was one of the first champions of artisanal bread baking in this country; he founded the first Bread Alone Bakery in the Hudson Valley in the early '80s. Now a classic, Leader's book, "Bread Alone," won the IACP award for best baking book in 1994. In 2008, Leader won his second IACP award for "Local Breads," also written with Lauren Chattman. LAUREN CHATTMAN is the author of 12 cookbooks, including the recent "Cake Keeper Cakes" and "Panini Express," which she co-wrote with Leader.