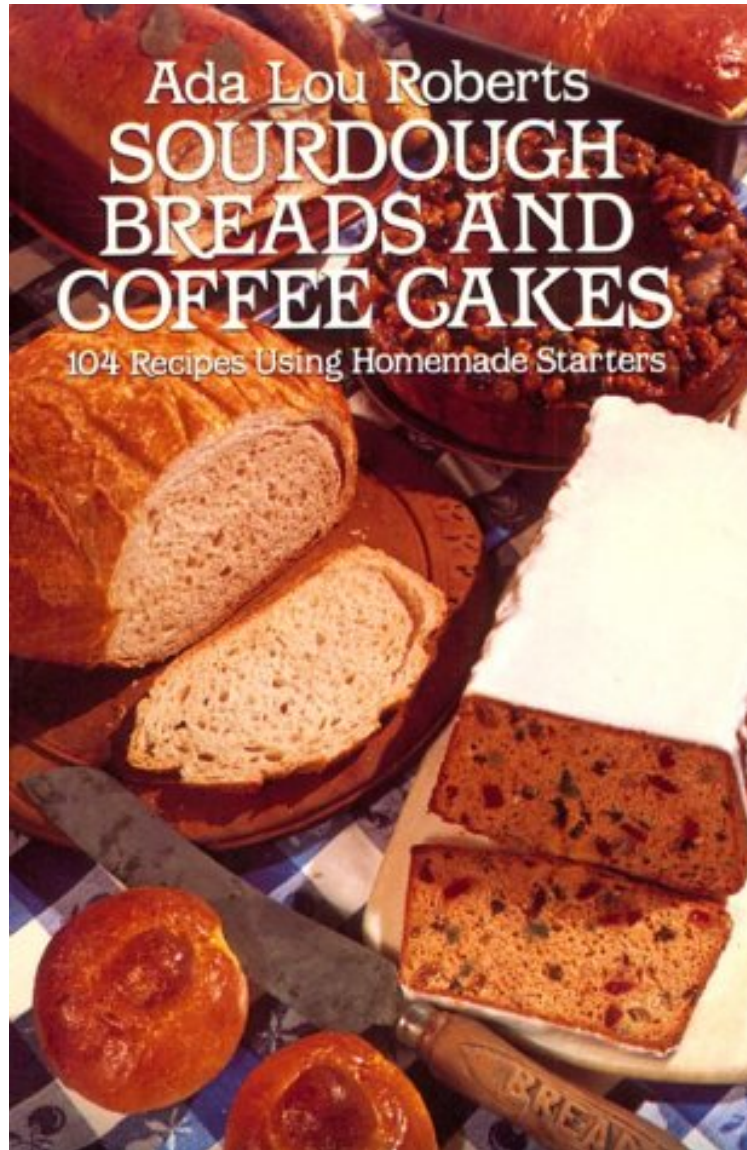


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Sourdough Breads and Coffee Cakes

Ada Lou Roberts

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Ada Lou Roberts : Sourdough Breads and Coffee Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Sourdough Breads and Coffee Cakes:

2 of 2 people found the following review helpful. Sour Dough Breads and CoffeeBy J. BuehringI am a bread baker. Every week I enjoy baking bread. I highly recommend this book for anyone who wants to experiment making different breads. It will encourage you! Jan B.32 of 35 people found the following review helpful. Not enough informationBy A CustomerI was very disappointed in this book. Not enough sourdough starters for the average cook. For instance,

"Peach Leaf Starter", "Hop Starter", etc. The book was not worth the price. Unless you want unusual recipe's, don't get this book. 22 of 22 people found the following review helpful. NOT TRUE (pure) SOURDOUGH By A CustomerBad title. The recipes within are not true (pure) sourdough. They all, but one, contain lots of dry yeast. There are no pure rye or wheat starter recipes given nor are they even mentioned let alone discussed. Her starters are: Beer, Hop, Ginger beer, Peach leaf, raw potato, cooked potato. Recipes are for MASSIVE amounts... 4 to 6 1lb. loaves. Impractical, for me anyway. Lots of fats and eggs (4 to 13!). A few ingredients I've never heard of nor seen in any store, such as maple syrup cheese, maple-honey syrup, hickory smoked cornmeal, spiced peaches, rice polish. Recipes just weren't appealing. Also this is an old book. 1967, 1983 Only recommended if: You have 6+ kids who all eat sandwiches everyday, you have no fear of high fat and cholesterol and aren't looking for, nor care to learn about, pure sourdough starts/recipes/methods. If you are looking for a great bread book, which covers pure sourdough as well as yeast spiked, and is up to the minute on techniques in fermentation etc to bring out the best in the flour and other ingredients get *The Bread Baker's Apprentice* By Peter Reinhart. I've made 10 different breads from it and they've all turned out terrific.

Expert baker provides complete breadmaking instructions, as well as 104 kitchen-tested recipes for starters and breads and cakes utilizing starters. Alaskan sourdough pancakes, pineapple bran bread, Polish babka, many more. Sources of Supply. Bibliography. Index. 25 black-and-white illustrations.