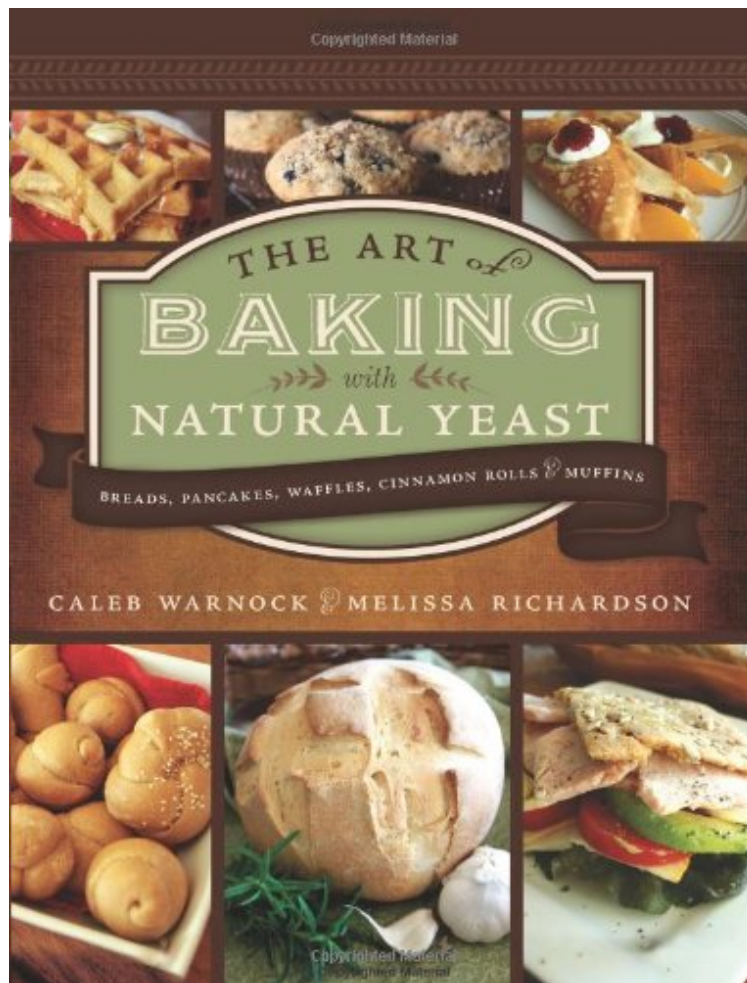


[Read free ebook] The Art of Baking with Natural Yeast: Breads, Pancakes, Waffles, Cinnamon Rolls and Muffins

## The Art of Baking with Natural Yeast: Breads, Pancakes, Waffles, Cinnamon Rolls and Muffins

*Caleb Warnock, Melissa Richardson*  
ePub | \*DOC | audiobook | ebooks | Download PDF



DOWNLOAD



READ ONLINE

#154705 in Books 2012-08-14Original language:EnglishPDF # 1 9.10 x .80 x 8.20l, 1.55 #File Name: 1462110487176 pages | File size: 77.Mb

**Caleb Warnock, Melissa Richardson : The Art of Baking with Natural Yeast: Breads, Pancakes, Waffles, Cinnamon Rolls and Muffins** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Art of Baking with Natural Yeast: Breads, Pancakes, Waffles, Cinnamon Rolls and Muffins:

73 of 76 people found the following review helpful. Good Intro to Naturally Leavened Breads. Could be Even BetterBy madukeI'm both thrilled and disappointed. I'm not sure if this is supposed to be a cookbook or an informational book. It seems to be a little of both.As an introduction to the use of natural yeast and the process of naturally leavening breads this is an appreciated addition to my library. I've been baking breads for over 30 years. Until now I'd never really thought about how people baked before the advent of packaged yeast.There were many

areas where I was left wanting more. For example, I would really have loved more background on the history of yeast and its cultivation or additional documentation on and explanation of the claimed health benefits. Also, I would like to have seen more on converting the hundreds of recipes in my baking library to use natural yeast. And a bit more on troubleshooting would be appreciated. I was disappointed with the numerous proofreading errors that slipped through to the published book. The pages are different colors, some of which were extremely difficult to read. I'm not sure if there is some sort of color coding of the pages (it seems there is). If there is a reason for coloring the pages differently it would be nice to have that explained in the text and to choose colors that are easier on the eyes. Also, some of the directions were confusing and/or contradictory. The spiral, flat-lay binding is great for use in the kitchen as are the glossy, easy to wipe clean pages. Clearly this book was designed to be used regularly and last for years to come. Overall, I enjoyed the book and would recommend it to others. I look forward to a second printing where the colors, proofreading and grammar are cleaned up and, hopefully, some additional info is added.

10 of 10 people found the following review helpful. Good start, but needs work...By Desiree I have read the entire book, have tried a handful of the recipes and am only mildly pleased with the product. As many have stated some additional information in certain areas would have been nice. The book is well constructed. It did take me from baking with commercial yeast to natural or wild yeast created at home, but in order to do so I had to experiment quite a bit and do some extra research, where I expected this book to be the only resource I needed. The bread recipe is the best I have ever had, and without needing butter or oil! Amazing! If you are running into difficulty with your starter, don't put it in the fridge. Also, YouTube has many great videos on making a yeast starter at home, and unlike the book made it out to be, it was actually VERY easy and smells a whole lot better than the dried flakes I received! I thought the look and feel of the book was fine. Too wordy and repetitive of some of the information, almost like you're trying to fill out the pages with content. There are asterisks (\*\*\*) in place of page numbers with the text of the book - extremely unprofessional and tacky to have this sold in that state! As well as a few other typos! A little more detail and variation with how to change other recipes would be VERY helpful! The "proof" time for each bread would be great at the top next to the number of loaves it makes; this is partly how I decide which bread I have time to make, so I wrote it in myself. Overall, if you don't want to do the research or you have never heard about natural yeast before, it is a great book to start you on the road, but some of the information needs a bit of tweaking and the grammatical errors don't drive you crazy, its worth it! But don't be frightened to create your own starter, it isn't as difficult as the book makes it out to be, but she is right - it makes pretty amazing bread!

++8 of 8 people found the following review helpful. Confusing and badly edited. By Brett Stanley I started to read the Kindle version of this book and found that whilst the information was good, the writing and editing of the publication was rather terrible. Thinking it might have been fixed in the hardcover, we bought the actual book. There were stars (\*\*\*) where there should have been references to page numbers, recipes talked about items that were not listed in the ingredients list or actually changed recipe halfway through, and after several chapters that go into huge detail about the methods of making bread by hand the very first recipe only has instructions for a breadmachine. Not what you expect for a beginner recipe! I gave up on this book and just started reading a few blogs. I wanted to make my own starter, rather than having to wait for the three weeks it took for the free one to arrive from the Author, but even that section of the book was brief and confusing. This could be a good publication, with some serious editing and some thinking about the audience.

Did you know commercial yeast is so foreign to our bodies that many people are allergic to it? But natural yeast converts dough into a digestible, vitamin-rich food that's free from harmful enzymes and won't spike your body's defenses. Improve your health and happiness with the delicious recipes in this groundbreaking book that will teach you to prepare and bake with natural yeast!