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The Best Pizza Is Made at Home (A Nitty Gritty Cookbook)

Donna Rathmell German

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Donna Rathmell German : The Best Pizza Is Made at Home (A Nitty Gritty Cookbook) before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Best Pizza Is Made at Home (A Nitty Gritty Cookbook):

0 of 0 people found the following review helpful. BEST BOOKS WITH A DECENT PRICE AT AMAZON!!!By MickeyAMAZON, THANKS FOR SUCH A GREAT SELECTION OF BREAD MACHINE COOK BOOKS. ONE I THOUGHT WAS BETTER AND THAN YOU HAVE MORE THAN I EXPECTED. DO NOT HESITATE WITH THE PURCHASE!!!!IT WILL BE A LITTLE MONEY FOR A GREAT BAKER/COOK.M.MCNEILL0 of 0 people found the following review helpful. KimBy Kimberly J. Sandfordgood book for reference for different pizzas2 of 2 people found the following review helpful. The Title is True.By RozI was skeptical about the title of this book, but also intrigued. I love a cooking challenge and had been off and on trying to perfect homemade wholewheat pizza. Do not underestimate this book. It is a revelation. I love using two or three types of flour and getting wonderful results. (i.e. whole wheat pastry flour, white flour, white whole wheat flour, etc.)

It's easy to make pizza! You can make your own pizza with infinite variety, unsurpassed freshness, and great affordability. One meal of pizza can represent all of the basic food groups—and it can be as healthy as you wish to make it. In this book you will find recipes and ideas for thin crust pizzas, deep dish pizzas, stuffed, rolled and layered pizzas; for sauces, toppings and fillings of nearly every description.

It's easy to make pizza! You can make your own pizza with infinite variety, unsurpassed freshness and great affordability. About the AuthorIf it contains flours and grains, Donna Rathmell German has probably written a book about it! She is the leading expert on bread machine baking, and the author of many books on the subject, including The Bread Machine Cookbook series, The Pasta Machine Cookbook, and The New Book of Waffles and Pizzelles.