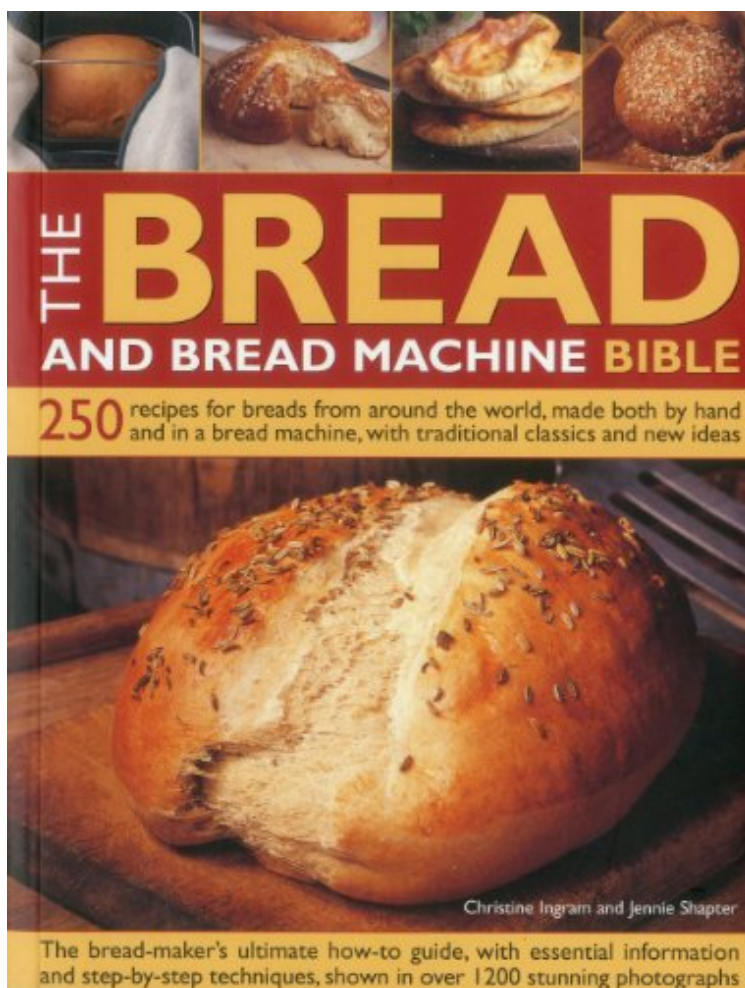


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## The Bread and Bread Machine Bible: 250 recipes for breads from around the world, made both by hand and in a bread machine, with traditional classics and new ideas

*Christine Ingram, Jennie Shapter*

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About the AuthorChristine Ingram left a career in financial and consumer journalism to pursue her keen interest in food and cooking. After several years as a food editor for a magazine, she became a full-time writer, contributing to many magazines. Jennie Shapter is a food writer and home economist who specializes in cooking food for photography. Jennie spent a number of years working as chief home economist for major food manufacturers, where she developed her considerable baking skills. She has written many cookbooks.