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The Bread Book: More Than 200 Recipes and Techniques for Baking and Shaping Perfect Breads, Sweet and Savory Muffins, Rolls, Buns, Biscuits, and Piz

Betsy Oppenneer

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Betsy Oppenneer : The Bread Book: More Than 200 Recipes and Techniques for Baking and Shaping Perfect Breads, Sweet and Savory Muffins, Rolls, Buns, Biscuits, and Piz before purchasing it in order to gage whether or not it would be worth my time, and all praised The Bread Book: More Than 200 Recipes and Techniques for Baking and Shaping Perfect Breads, Sweet and Savory Muffins, Rolls, Buns, Biscuits, and Piz:

0 of 0 people found the following review helpful. Book's cover not as shownBy Sandie C.I received my book today! I was disappointed that it was not as pictured with the colorful illustration of various breads on the cover. My copy is a plain, green, hard copy, which I knew it was going to be a hard copy book, but I was expecting the cover to look like what is shown. I rated the book down because of this, and also because of the lack of color picture representation of the recipes in this cookbook. Hopefully the recipes will make up for this.1 of 1 people found the following review helpful. A real delight of a book!By Sharon AnneI checked this book out from my library and started flagging recipes, which I thought were interesting and do-able. Normally I'd find one or two recipes I'd like, but I loved the whole book. In addition to the recipes, the novel shaping techniques are quite fun - which is another plus. By the time I got to the end of the book, there were so many Post-it-flags, I could never get to bake them all before the book was due. So, I

decided it'd be wiser to buy myself the book - to enjoy for years on end. I recommend it too, and the "USED" prices are great - even with shipping!0 of 0 people found the following review helpful. The Go-To Bread BookBy LeeWhenever I have a question about method or problems, this is the book to which I turn for answers. I have tried many of the recipes, some of which have become family favorites, and continue to experiment by trying more complicated ones. I love this book so much that I recommend it to new and experienced bakers and recently sent it as a gift to my son who is starting to work with sour dough breads. For a change of pace try the sour dough banana bread. Yum!

An invaluable baking resource for beginning and experienced cooks alike offers a full course in baking fundamentals, along with two hundred innovative recipes for both basic breads and delightfully unique creations. National ad/promo. Tour.

From Library JournalOppenneer has been teaching bread making for more than 30 years, and her experience and expertise are readily apparent in this thorough guide. Her descriptions of techniques are excellent and authoritative but unintimidating. The sections on equipment and ingredients are equally good, and the recipes are wide-ranging and mouthwatering. She includes lots of unusual ethnic specialties, many from Scandinavia and middle Europe as well as good old American Parker House Rolls and other classics. Joe Ortiz's *The Village Baker* (LJ 12/92) and Daniel Leader and Judith Blahnik's *Bread Alone* (LJ 10/15/93), both important titles, are for the dedicated bread baker; Oppenneer's book will tempt any cook who likes to bake. Highly recommended. Copyright 1994 Reed Business Information, Inc.