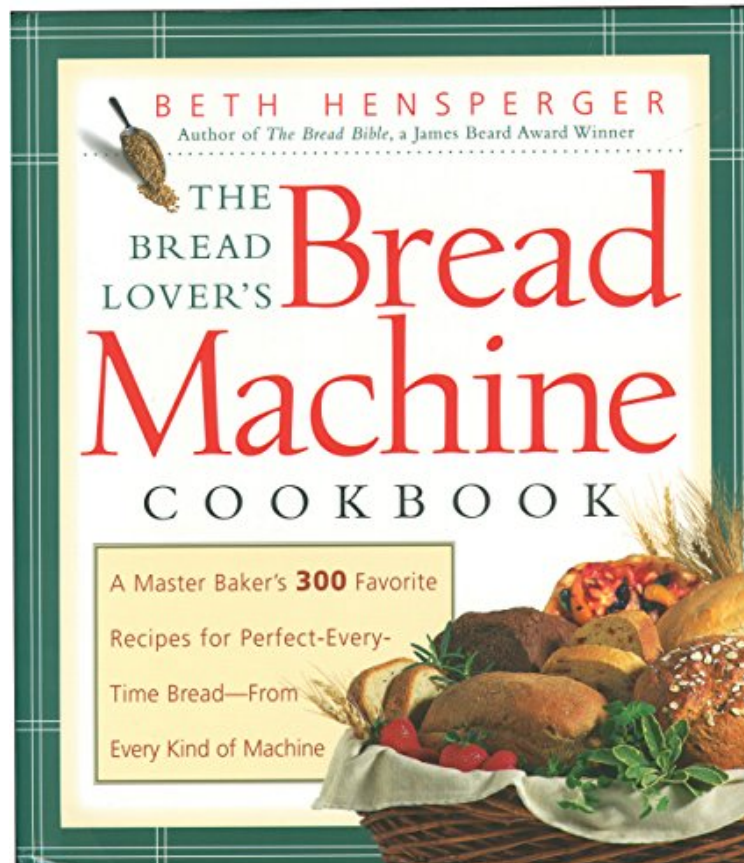


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The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine

Beth Hensperger

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Beth Hensperger : The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine before purchasing it in order to gage whether or not it would be worth my time, and all praised The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine:

0 of 0 people found the following review helpful. Is this book worth the \$\$?By L. ClaytonYes, w book is packed with lots of recipes for your bread machine, but should you buy it? If I had it to do over again, I wouldn't buy it. Although the recipes are great, I just wanted basic bread machine recipes. If all you want are basic bread recipes, the King Arthur Flour website has a wide variety of bread and dough recipes available for FREE. If, however, you want a larger

variety of recipes and more in depth explanations of the art of bread-making, this is the book for you. 0 of 0 people found the following review helpful. This lady knows how to bake !!By ChristeneI bought this along with a Cuisinart convection bread maker and Ive tried a few of the recipes. Wow, this lady knows how to bake !! I made honey corn masa bread and potatoe bread , also cinnamon swirl bread, to name a few. All of these scored an A with me. She was able to adapt these recipes to use with any bread machine and if you follow her instructions to the letter these breads turn out perfect and absolutely delicious . I think my convection machine though, is superior to the regular bread machines. This book is five star, don't hesitate to buy !! You wont be sorry !!2 of 2 people found the following review helpful. Fantastic Breadmacine Recipes!By mapAbsolutely fantastic recipe book!!! There is much more than just recipes in this book, though. Reading all the additional material included in the book was like attending a cooking class by a master bread maker. There were many great tips and ideas. Baked nearly two dozen recipes and every one comes out perfect! These recipes were far better than the ones that came with the bread machine. Author gives you a template to create your own breads, as well. I have stopped buying bread at the grocery store entirely, and have made jam, pasta, and pizza dough from this book in addition to bread. This book is amazing!

Can the incomparable taste, texture, and aroma of handcrafted bread from a neighborhood bakery be reproduced in a bread machine?When Beth Hensperger, one of America's most respected authorities on bread, first set out to try, she had doubts. Then she spent hundreds of hours testing all kinds of breads in a bread maker, and her answer turned out to be a resounding "Yes!"In this big and bountiful book full of more than 300 recipes, she reveals all the simple secrets for perfect bread every time. No matter how you slice it, Beth's brilliant recipes add up to a lifetime of fun with your bread machine!Recipes include:-Whole Wheat Bread-Gluten Free Bread-Sourdough Bread-Nut Bread-Cheese Bread-Pizza and Focaccia-Coffee Cakes and Sweet Roll-Chocolate Bread

From Publishers WeeklyUnlike electric ice cream makers and pasta machines, the bread machine hasn't really enjoyed wholehearted acceptance in the culinary world. There are hordes of enthusiasts, no question about it, but many who consider themselves serious bakers look upon the machine with a skeptical eye. However, the newer generation of machines turns out excellent bread, and after being bombarded with know-how by this James Beard Award-winning writer, even the most reluctant may be inspired to give it a go. The book opens with an excellent orientation to both the machine and the basics of bread making. Step-by-step instructions are given for a few basic loaves. (Less helpful is a "what went wrong" section, which displays a firm grasp of the obvious.) The 300-plus recipes are so far-ranging it's hard to believe a bread exists that isn't included here. There are white breads and sourdoughs, all manner of whole wheat and grain breads and breads featuring nuts and dried fruits, cheese and savory flavorings. There are crusty ciabattas, a sturdy Irish Potato Brown Bread and a variety of challahs. Hensperger also includes dozens of sweet breads, including croissants, coffee cakes and traditional holiday confections. There are recipes for pizza and flatbreads, as well as selections from a variety of traditions, from Alsatian kugelhopf to Zuni Indian bread. She even offers instructions for using bread machines to make pasta, jams and chutneys. By the end, Hensperger (The Bread Bible, etc.) will have convinced readers that it's time to overcome any qualms and get to work. The bread machine is here to stay. (Aug.) Copyright 2000 Reed Business Information, Inc.From Library JournalHensperger's smaller quick breads book includes 100 recipes from her earlier Art of Quick Breads, now out of print, as well as 50 new ones. In addition to quick loaves, both sweet and savory, there are waffles, dumplings, biscuits, popovers, and a variety of other easy baked goods, along with some tasty accompaniments, such as the Fruit Salsa for her Hopi Blue Corn Hotcakes. For most collections. Copyright 2000 Reed Business Information, Inc.From BooklistElectronically controlled bread machines made a big splash when first introduced, and they seemed destined to be as ubiquitous as the Cuisinart. But many home bakers lost interest quickly when they tired of the same loaves popping out of the machines each day. Hensperger isn't so quick to dismiss these kitchen devices, and she insists that with a thoughtful, professional approach, bread machines can both save labor and provide more bread varieties than expected. Hensperger analyzes these machines and explains how different models work. Most important, she shows how to vary the machine's processes to take greatest advantage of its labor savings and yet produce loaves of varying shape, flavor, and texture. In many cases, recipes call for removing the kneaded dough from the machine for some manual shaping and for baking in a conventional oven. Anyone who loves bread but has let one of these machines gather dust will find rejuvenated inspiration from the possibilities this book offers. Mark KnoblauchCopyright copy; American Library Association. All rights reserved