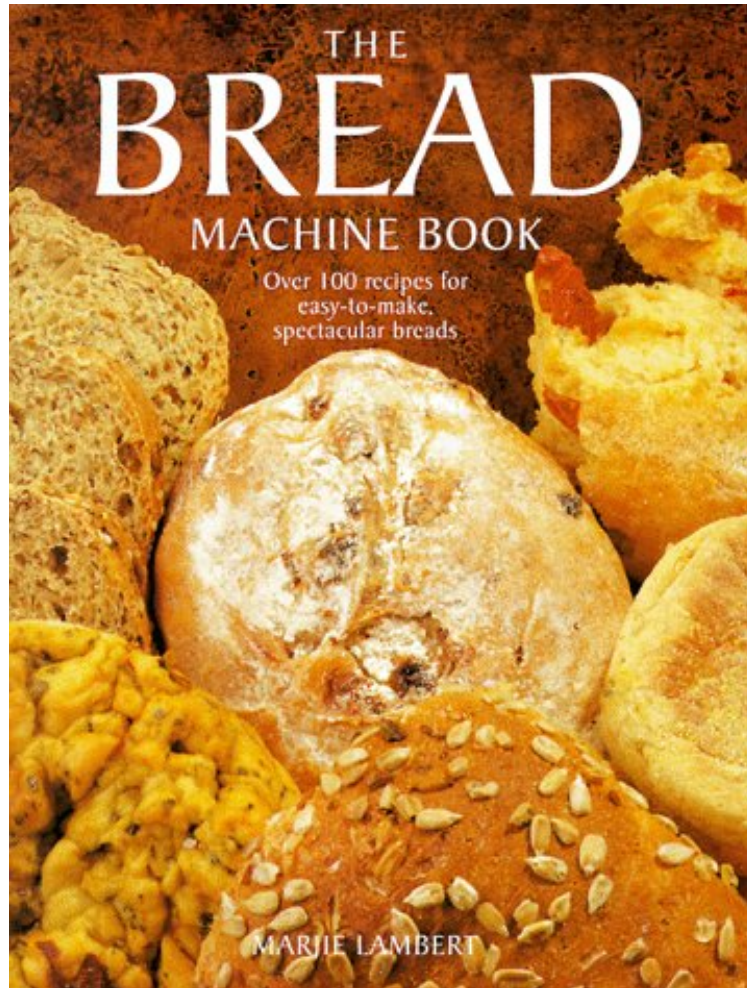


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The Bread Machine Book

Marjie Lambert

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Marjie Lambert : The Bread Machine Book before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Bread Machine Book:

4 of 4 people found the following review helpful. Dump and stir cookbook only. Little background on recipesBy InalaskaWhile I must admit there are some very good recipes in this book, this isn't the greatest bread cookbook I've ever read. Many of the recipes are the type that comes with your bread machine - essentially filler material (basic white bread, etc). In addition, for every really great recipe in here (apple bread is fantastic), there is a loser (orange-cumin - innovate but not that tasty). All of the recipes are fairly simple and use common readily available ingredients. Recipes are very clearly written and the photos are quite nice - though more illustrative of the final product than the process.My biggest problem is that this is essentially a "dump and stir" type cookbook - it really doesn't give much explanation or background into the bread-making process so that you can adapt the recipes or improvise. For example, recipes call for dry milk rather than fresh and none call for eggs - more than likely because the author assumes people

may use a timer on their machine and these ingredients could spoil - though this is never explained. If you don't much like to cook but are simply looking for some variety, this is probably a good book for you. For these reasons, this book is best suited to beginners or average cooks. If you really like to bake and want that "perfect" loaf or want to experiment with new and unusual ingredients, this probably isn't the best book for you.0 of 0 people found the following review helpful. Tasty, easy recipesBy Marlene LucasI look through this book quite often for my next bread adventure. So far I've been happy with the recipes with the exception of the salt levels. Half the amount recommended works for me. Other bread machine cookbooks call for the same amount of salt as this book, so It could just be my personal taste. The book is good, with beautiful photos and easy to follow recipes. I recommend it highly.0 of 0 people found the following review helpful. Five StarsBy GhenisWas great when I was a beginner baking. enjoyed using it for a long time.

Hardcover and dust jacket, as pictured (ck)