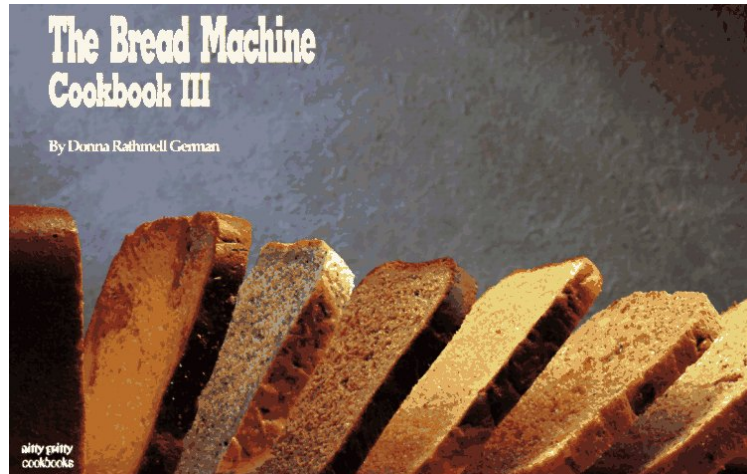


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The Bread Machine Cookbook III (Nitty Gritty Cookbooks)

Donna Rathmell German

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Donna Rathmell German : The Bread Machine Cookbook III (Nitty Gritty Cookbooks) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Bread Machine Cookbook III (Nitty Gritty Cookbooks):

1 of 1 people found the following review helpful. Basic as well as unexpected bread recipes - really delightful to experiment with this!By MayryChattI had all of the series 15 or 20 years ago and lost them in a hurricane. There are recipes in each that I imagine I could fine on the Internet, but it would take a lot of time, and who's to say the recipe I found online for Amaretto Raisin Bread (which is heavenly) is the same one I love from this book? I know that a lot of bread machine books were written after this series, and I have some of them, but I still like these.0 of 0 people found the following review helpful. Five StarsBy Justin Dean bossIt good cookbook1 of 1 people found the following review helpful. like thisBy KBI had lost this book. I have a new bread maker without having one for a few years. this has the white bread recipie I always used, though now I know what the name of it is I could have found it on line, still happy I have the book again.The recipie I like and missed is HAITIAN BREAD. I like the little nutmeg in it, it makes great bread for grilled cheese sandwiches.

Still more original bread recipes, both traditional and cutting-edge, fill the third book in the Bread Machine Cookbook series. Special features include an in-depth discussion of ingredients and their substitutions, valuable tips on troubleshooting and sections on nut breads, toppings and fillings.

Still more original bread recipes, both traditional and cutting-edge, fill the third book in the series. Special features include an in-depth discussion of ingredients and their substitutions, valuable tips on troubleshooting and sections on nut breads, toppings and fillings.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, The Best Pizza is Made at Home and The New Book of Waffles and Pizzelles.