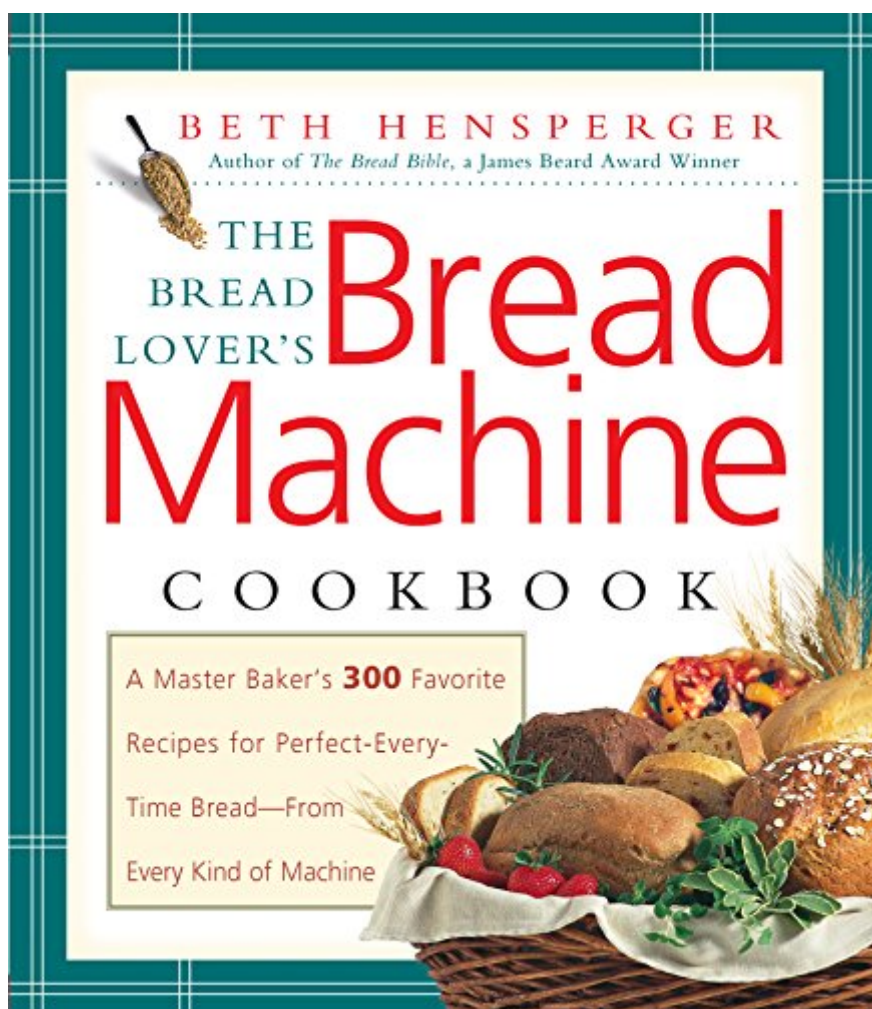




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Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes For Perfect-Every-Time Bread-From Every Kind Of Machine





Synopsis

A master baker's 300 favorite recipes for perfect-every-time bread - from every kind of machine - by master breadmaker, Beth Hensperger. A fresh loaf any time you want! 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 machine, 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: White Breads Egg Breads Whole Wheat Breads Rye Breads Gluten-Free Breads Multigrain Breads Country Breads Sourdough Breads Herb Breads Nut Breads Vegetable and Fruit Breads Cheese Breads Pizza and Focaccia Breakfast Breads Coffee Cakes and Sweet Rolls Chocolate Breads Jams and Chutneys Croutons and Crostini Flavored Butters and Other Toppings

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Customer Reviews

Perfect condition she delivered. Lots of easy to read and follow instructions/recipes. The recipes do say to consult your machine's instruction booklets for ingredient category order (mine requires order of 1. Liquids, 2. Dry 3. Yeast). I made the Morning Stickybuns recipe, they were delicious! Can't wait to try another recipe this weekend.

I've found a lot of interesting recipes in this book and I'm glad I bought it but... Sure wish it had page numbers for Kindle. I have to try to guess what the name of the specific bread was in order to look it up in the index and sometimes that doesn't work. I was trying to find a recipe that I had seen at one point, but when I looked for it again I couldn't find it (which made me think it must have been a figment of my old imagination). If there would have been page numbers I would have remembered about which page it was. But when you have like 17,000 or more location points it's hard to keep it close. I finally found the recipe after looking through most of the recipe index under Fresh fruit bread pudding (I was looking in the area of bread pudding and fruit). That leads me to another somewhat annoying thing why couldn't that have been under bread puddings or something related. Fresh isn't exactly the title of the Fruit bread pudding. It's just letting you know it's gonna be fresh. I do like (well Love) that you can just touch the blue [>] and it takes you right to the page though. I do like the sounds of the recipes in this book though, at least what I've seen so far. And I'm glad I got it. I'm looking forward to trying many of the recipes. I've only made the Honey White Bread so far and it was excellent. Can't wait to try the Jams.

You can read about my adventures with my Zojirushi breadmaker under that title. This has been my primary guidebook. It is comprehensive, and what I have made so far has worked per recipe. More importantly, Hensperger's beginning chapters have been excellent at guiding this non-cook, non-baker to enter the tasty world of homebaked bread. (Key hint: Touching the dough at seven minutes and adding just a bit of water or flour if necessary.) One star off for not updating the book to show metric (gram) measurements as well as cups and tablespoons--digital scales make measuring much easier--and for not clearly explaining the differences among all the types of yeast that I encountered. Maybe she will do both in the next edition.

This book is simply excellent for anyone wanting to use a bread machine. It contains "how-to's" and "why-s" which we found very helpful. After reading this book, we used our new machine for the first time and had excellent results with the first loaf! And that was using an old family recipe the book helped us adapt!

I say 5 stars... Made some amazing breads. Sourdough mainly ... Then killed my starter lol but was able to make an even more delicious starter. Clear and easy! Anybody can make bread this way! Kids love it, it's like magic lol Even made some jam, never knew I had that function on my bread maker! Love!

Lots of great recipes! I was bored with the few recipes that came with my bread machine. I made my first recipe last night (sans the required Gluten ingredient..because I couldn't find it at the store) and the bread still came out great! I'm excited to try more of the bread recipes and someday be brave enough to do something that involves shaping a loaf of bread.

Only criticism is that the paperback version (trade paperback size) needed to be spiral-bound for ease of use. Took it to my local Staples store and had it spiral-bound. That "fixed" it.

I bought two bread cookbooks when I purchased my new Zojirushi PAC 20 bread machine. The other was by Donna Washburn. I prefer this book. I like how it is organized and the format of the pages. Especially like the authors comments and pointers for each recipe. I have used about 10 of the recipes and they were all hits.

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