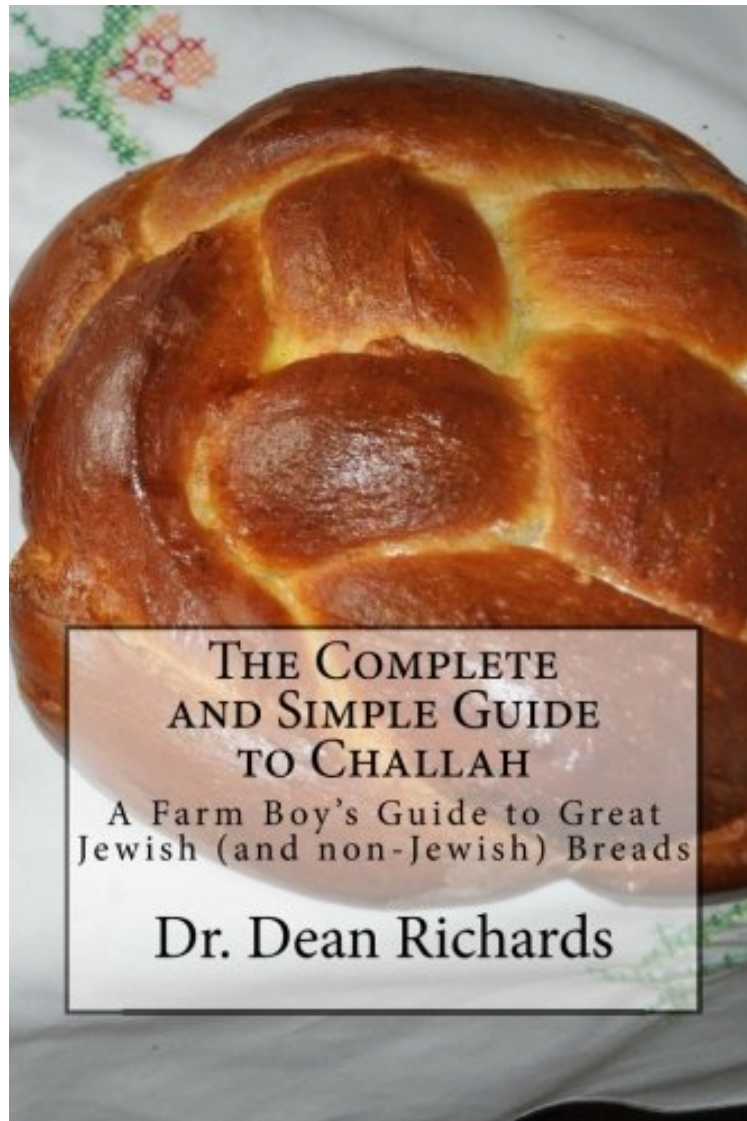


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The Complete and Simple Guide to Challah: A Farm Boy's Guide to Great Jewish (and non-Jewish) Breads

Dr. Dean Richards

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Dr. Dean Richards : The Complete and Simple Guide to Challah: A Farm Boy's Guide to Great Jewish (and non-Jewish) Breads before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete and Simple Guide to Challah: A Farm Boy's Guide to Great Jewish (and non-Jewish) Breads:

0 of 0 people found the following review helpful. Who knew?By chancytejanaThere is a psychology to making bread,

and it is a good one. If you carefully follow Dr. Richard's recipes (even the croissant one) , even I make a fairly decent challah. Don't get me wrong, I am a decent cook, but my baking always comes out a little "off." Okay, mundane in taste and just not pretty, even though I follow the recipe FAR more consistently than regular recipes since that is the rule of baking. Well, guess what. With a bit of humor and confidence and "Jooosh love" as my grandmother always said, Dr. Richards' work. He is uncompromising, but fun. He is strict, but only when and where he must be, and explains why. He makes the very hard work of croissanting fun, even though his recipe is EXACTLY the same as my French one (except in English), it isn't wearing or boring, and it works beautifully. He has done his work with love and love makes it not work. The results, even mine, show it. Thank you. I really appreciate the ability to get the love across, and so does my bubbe. 1 of 1 people found the following review helpful. Get Ready To Bake! By BobbiePlease don't skip over this book because of the title; this is a wonderful book about making challah. The recipes start with the classics and then move to the more innovative. I've never read about the concept of "tunnels of filling" which are an easy and innovative way to make challahs move flavorful and even more special. You won't regret the purchase. 0 of 0 people found the following review helpful. Wonderful recipes! By B. Johnson I love all these recipes. They are so easy to do, just follow his instructions. Your family will love the tasty breads you will prepare for them.

The Complete and Simple Guide to Challah contains twenty recipes for challah, along with detailed illustrations for each recipe. The collection includes traditional challahs, savory challahs, sweet challahs, and dessert challahs, as well as recipes for traditional and chocolate croissants, pita, and cinnamon rolls. Both pareve and dairy recipes are included. Step by step instructions are provided, making the whole process clear to both experienced bread-bakers and novices who'd like to give challah baking a try. The recipes themselves are from the collection of the father of a rabbinical student who bakes challah every Friday, and thus have been extensively tested by the most demanding of consumers, his immediate family.

From the Back Cover Dr. Dean Richards is a professor of psychology and author of two other books, "Psychology in Plain English" and "More Psychology in Plain English." Originally a native of Iowa, he grew up on a family dairy farm bordering the Iowa River. Finding himself not enamored of cold, damp winters and hot, humid summers working outside among piles of manure, he opted for an academic life, attending the University of Iowa as an undergraduate, and the obtaining his Ph. D. in Psychology from Carnegie-Mellon University. He now lives with his lovely wife, Dr. Andrea Richards, in Southern California, where he bakes fresh challah every Friday. About the Author Dr. Dean Richards grew up on a dairy farm near Columbus Junction, Iowa. Finding himself not fond of cold, damp winters and hot, humid summers working among piles of manure, he studied psychology at the University of Iowa and then got his Ph. D. in that subject from Carnegie-Mellon University. Upon graduation he left cows behind forever and moved to Los Angeles. After marrying his lovely wife, Dr. Andrea Richards, they raised three perfectly lovely children, one of whom is pursuing rabbinical studies and whose need for fresh challah each week inspired the production of this volume. When he's not baking, Dr. Richards teaches psychology online and onsite for a number of universities. In addition to this book of recipes, he is the author of two popular books in psychology written for professionals and nonprofessionals as well, Psychology in Plain English and More Psychology in Plain English. Both this volume and the two of them are available in paperback and for Kindle and Kindle Reader Apps on .com. Dean enjoys hearing from readers and appreciates online reviews. If you'd like to contact him, you can do so at the address below: deanrichardsbooks@gmail.com