

(Get free) The Complete Book of Breads

The Complete Book of Breads

Jr. Bernard Clayton

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Jr. Bernard Clayton : The Complete Book of Breads before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Book of Breads:

0 of 0 people found the following review helpful. Completely delicious readingBy trishaal'm always on the lookout for Bread books, whether they are Artisan, Pioneer, Amish ,Sweet Bread, Whole Wheat, French, Vegetable, Holiday or any in-between. Bernard Clayton delivers it all in his Complete Book of Breads. I discovered this book as I was reading my brother's reviews several years ago and had to have this little gem. I ordered it after his come buy me review and have used it often ever since. As I'm a thrifty (read stingy here)person, I found it used at a very good price here on . The book starts off with the utensils that will be needed, the types of flours that can be used along with discussion of milk and shortenings. It is very complete and easily understood. He has recipes for breads that I've never heard of and I know that I'll never get around to making but enjoy reading the recipes none the less.Now that being said I must inject here the fact that although I love making breads of all types, I am not the most accomplished of bakers. I have more semi failures than I have raving successes. But still I try. The birds benefit from all my errors so all is not lost with my sorry attempts. And in failure, I always gain knowledge and have fun in the process. For anyone who loves the creation of their own bread and the wonderful smell of the loaves baking, I must recommend this book.1 of 1 people found the following review helpful. A terrific addition to my collectionBy Jillzie 327My sister gave me a couple of recipes from her copy. Made them, loved them (even my hubby!). I purchased the 'new' version, but it wasn't the same - some recipes were added (mostly for bread machines - I don't own one) and some deleted (of course, some

of the deletions were recipes I was interested in). So the hunt began. Sis told me what was on the dust cover picture and, voila!, I found it on . After deliberating for a couple of days (should I buy the bread AND the soup books or just the bread book?) I decided 'what the hey, buy both' and am I glad I did. I love reading old cook/baking books (yes, I actually do prepare recipes from them). Can't wait to start digging into this and flagging bread recipes to make. For the new version that I still have - I will be gifting it to one of the nieces/nephews.0 of 0 people found the following review helpful. If you are new to bread baking, start with this bookBy Chris GIf you've never baked a loaf of bread or made rolls, this is an excellent book to help you start baking. Mr Clayton explains the technique of mixing and kneading, how to judge if the dough has risen correctly, and how to test if it has baked long enough. Each recipe has a comment about it, and may include where it originated, what the dough should feel and look like before and after baking, and even what to serve it with. So it's a fun book to read as well! This is his first written in 1973, and as my copy was falling apart from use, my mother-in-law purchased his newer book for me in the 1990s. That book had most of the recipes from this one, plus additional recipes, but two of my favorites were not included in the newer volume. I wrote them out, but they faded over the years. Hence my purchase of this book. Again, this book is a gem!

In the 1970s, Bernard Clayton's *The Complete Book of Breads* became the bible for bread bakers everywhere. In the years since its publication, however, new equipment such as dough-mixing attachments and food processors, and new products such as fast-acting yeast and specialty bread flour, have revolutionized the kitchen. A new era requires a new book, and Bernard Clayton has obliged with his *New Complete Book of Breads*. Here you'll find 200 of Clayton's original recipes from his earlier book, all revised with modern equipment and products in mind. In addition, Clayton includes 100 new recipes gathered during the course of his research and travels as well as his interactions with friends and readers. Whether you're hungry for breads, rolls, muffins, popovers, seasonal favorites, or exotic delights destined to become favorites, you'll find them all in the *New Complete Book of Breads*.