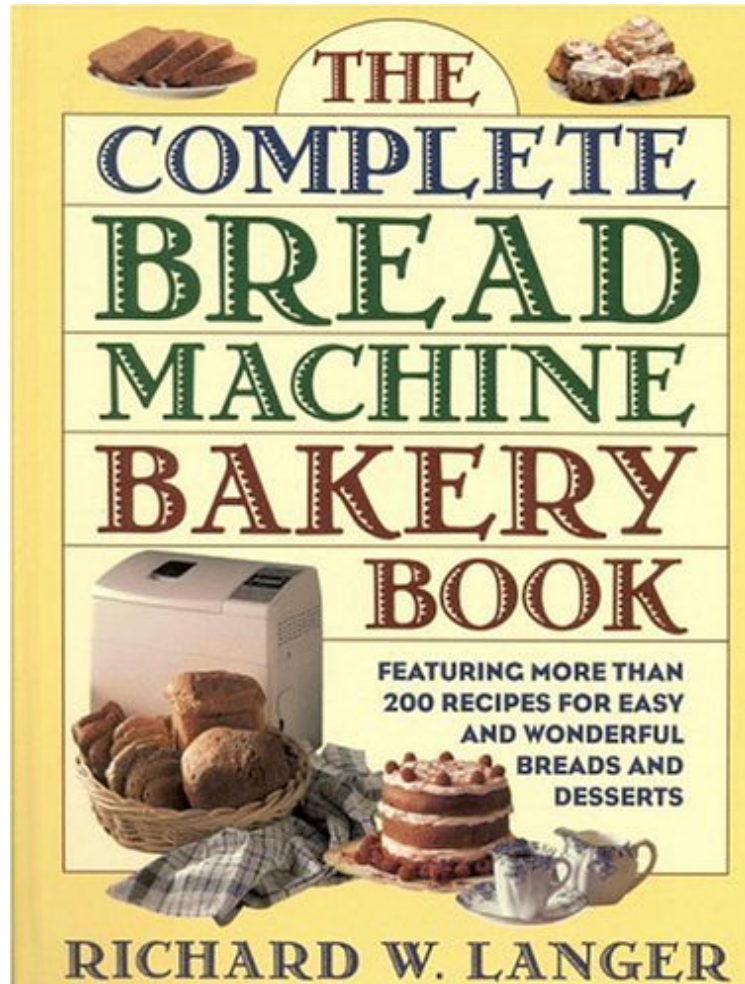


The Complete Bread Machine Bakery Book

Richard W. Langer

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Richard W. Langer : The Complete Bread Machine Bakery Book before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Complete Bread Machine Bakery Book:

12 of 12 people found the following review helpful. Instant Favorites from Langer (again)! By MollyM/CA Of all our bread machine books, Langer's has provided more favorites than any other. Who'd have thought that semolina flour would make such great bread --no one could resist the sesame-semolina bread. A review here has been delayed for too long because each bread I've tried has been an instant favorite leaving little motivation for trying more recipes. So far I've never had a failure with a recipe, although I've needed to make an adjustment now and then, such as adding a bit of liquid to offset the dryness of flours in our dry air, or replacing a tablespoon or two of the flour with pure gluten flour to compensate for the weak flours found in Western markets. Part of learning to use a bread machine is learning to make such adjustments and to evaluate the dough while it's being kneaded by the machine (there's an excellent discussion in an early chapter) --it's a pity so many books pretend that good bread will always follow a by-the-numbers

adherence to the instructions. My one criticism of this book for a beginner is that suggestions for evaluating a dough and making adjustments are too often separated from recipes. I don't know that I'd recommend any book to be used alone by a breadmaking or bread machine beginner, including the manuals that come with the machines, but Langer's book will certainly be one of the most useful adjuncts to the manuals. It's become my favorite of the several books I've received since being given a bread machine, and I'm giving a copy of it with every bread machine I buy for a gift-- in the hope that Langer's immense appreciation of bread and freewheeling love of experimentation will sustain a beginner's breadmaking beyond the manuals and beyond the first disappointments (inevitable to any bread machine beginner regardless of the recipes he uses). The array of European-style breads and especially rye breads is especially tempting. The book goes far beyond table breads with many sweet yeast and quick breads and other fascinating concoctions. As always, Langer instructions are clear, the asides (especially the descriptions of bread experiments which didn't make the book) entertaining, and the illustrations by Susan McNeill pleasing and encouraging. There is an extra: somehow Langer has persuaded his publisher to achieve the perfect cookbook format: spiral bound pages within a hard board cover. It's the best of two worlds: the widely wire-bound pages open perfectly flat and the cover protects the pages --and there is a spine for the title so you don't lose the book on the shelves. 1 of 1 people found the following review helpful. A shame it's out of print. By D. Moulton I was able to get a used copy through . Better than most current bread-machine cookbooks, it has many recipes for whole-grain and nutrition-rich loaves. Contains prized recipe for making Cornell Bread in a breadmaker! 2 of 3 people found the following review helpful. This is one terrific cookbook!! By Missouri Girl If you own a bread machine, this is the cookbook for you. It has many tasty recipes for many different types of bread. My bread machine has been a great time saver and this cookbook has been a valuable resource.

A favorite of bread bakers everywhere takes readers another step into the baking process with a new collection of more than two hundred recipes designed to be used specifically with a bread machine--including herb breads, classic loaves, and dessert treats.