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BookSumo Press : The Easy Bread Machine Cookbook: A Bread Machine Book Filled With 50 Delicious Bread Machine Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Easy Bread Machine Cookbook: A Bread Machine Book Filled With 50 Delicious Bread Machine Recipes:

0 of 0 people found the following review helpful. Nice bread cookbook for the experienced bread baker that wants to try new recipesBy dsjswsI made the applesauce and cardamom bread last night. It was easy and delicious.I did make four changes to the recipe though. One, the finished bread would have been rather insipid with only the 1/4 teaspoon of salt the recipe called for. Peter Reinhart, a leading baker and bread authority, recommends using 1/2 teaspoon of salt per cup of flour in bread recipes. Since the recipe called for 3 cups of bread flour, I knew using only 1/4 teaspoon of salt would result in rather tasteless bread. I ended up using 1 teaspoon of salt in the recipe since I am trying to watch

the salt in foods. It was a good choice. Two, I doubled the cardamom called for in the recipe. Three, I weighed the flour, 3 cups of flour is 360 grams. Consistency matters when making bread if you want consistent results. Weigh your ingredients. Four, I made 8 large rolls rather than a loaf of bread. Bake the 8 rolls in a 350 degree oven for 20 minutes, or 12 minutes at 450 degrees. The first roll, only moments out of the oven, I ate with warm, melted butter. I could not wait to try it. Yum! The rest, I have visions of chicken or ham salad sandwiches. It would also be great for breakfast with Canadian bacon, melted cheese and a poached egg. Next time I make the recipe I plan to add two tablespoons of flax meal to make it a little healthier. This morning, I stopped at the store to buy 2 bananas so I can make the Simple Banana Bread when I arrive home from work. I do plan to cut down on the sugar called for in the recipe however. Other recipes I bookmarked to try: Easy Homemade Challah, Garlic and Rosemary Bread, Rustic Basil Oregano and Rosemary Bread, Eastern European Sweet Buns, Bread Bolognese, Walnuts and Cinnamon Swirl, Buttermilk Brown Sugar Bread, Bush Bread, Honey and Oats, Cocoa Bread, and Orange Yogurt Bread. I had to laugh when reading the reviews before I purchased the cookbook. One of the reviews stated that the recipes were "too simple". All that is needed for bread is flour, salt, yeast (or sourdough leavening) and water. That is about as simple as it gets. For something so simple, baking bread can be a challenge. Given that fact, this bread cookbook provides a nice blueprint for an experienced baker. However, it needs a little editing and recipe testing before the beginning bread baker can use it to turn out a nice loaf of bread from every recipe. 1 of 1 people found the following review helpful. It was one of the better bread making rated books on line. By Katewin Peterson This was a Christmas gift for my son-in-law. It was one of the better bread making rated books on line. He likes it and has made bread nearly everyday from the recipes in it. Nice cover and easy to understand recipes. Good price for the book. 0 of 0 people found the following review helpful. Easy, complete, awesome book. By GrammieSue Great easy recipes. Anything you'd want.

Use That Bread Machine! With Some Delicious and Easy Recipes! Get your copy of the best and most unique Bread Machine recipes from BookSumo Press! Come take a journey with us into the delights of easy cooking. The point of this cookbook and all our cookbooks is to exemplify the effortless nature of cooking simply. In this book we focus on how to properly and deliciously cook all types of artisan breads using your Bread Machine. The Easy Bread Machine Cookbook is a complete set of simple but very unique Bread Machine recipes. You will find that even though the recipes are simple, the tastes are quite amazing. So will you join us in an adventure of simple cooking? Here is a Preview of the Bread Recipes You Will Learn: Eastern European Sweet Buns Poppy Seed Bagels Easy Homemade Challah Dinner Rolls Pizza Dough Easy Homemade Calzones Honey Spelt Bread Pumpernickel at Home Decembersquos Applesauce and Cardamom Bread Garlic and Rosemary Bread Rustic Basil Oregano and Rosemary Bread White Bread 101 New York Style Pizza Crust Sourdough 101 Walnuts and Cinnamon Swirl Cardamom Pearl Sugar Coffee Bread Much, much more! Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. So even though the recipes will be unique and great tasting, creating them will take minimal effort! Related Searches: Bread Machine cookbook, Bread Machine recipes, Bread Machine book, Bread Machine books, bread recipes, bread cookbook, bread machine

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