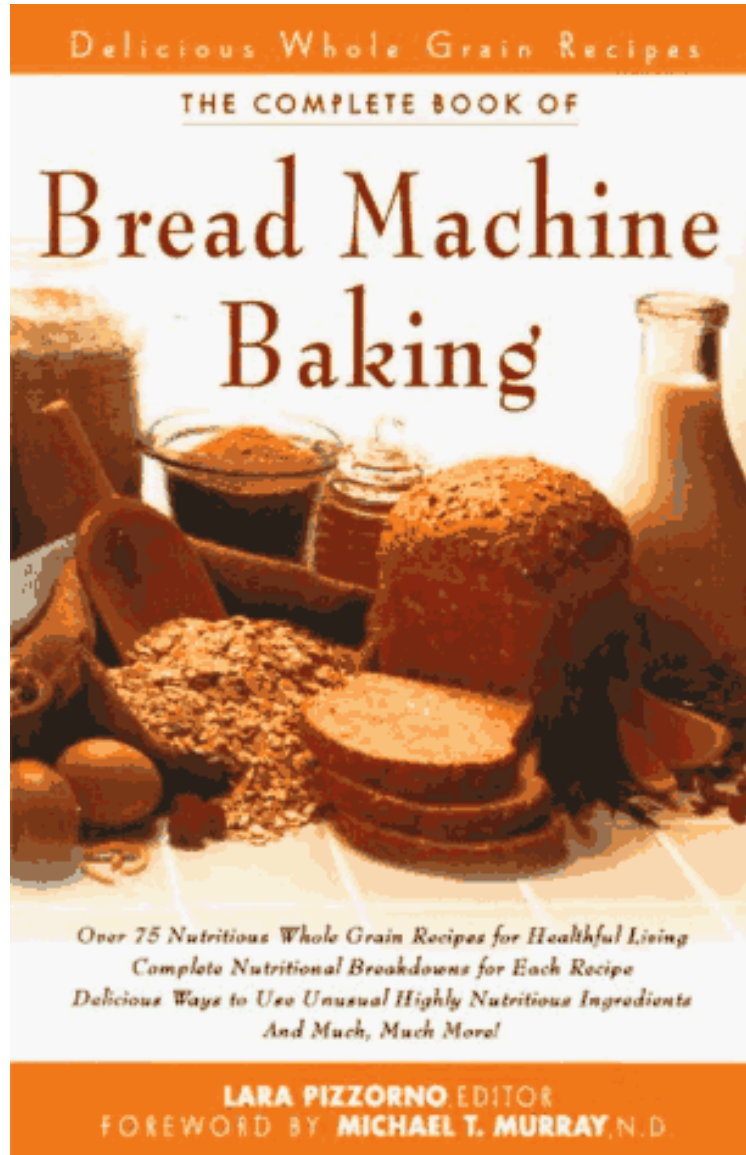


(Read download) The New Complete Book of Bread Machine Baking

## The New Complete Book of Bread Machine Baking

Lara Pizzorno

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**Lara Pizzorno : The New Complete Book of Bread Machine Baking** before purchasing it in order to gage whether or not it would be worth my time, and all praised The New Complete Book of Bread Machine Baking:

3 of 3 people found the following review helpful. Healthy, easy and great tasting bread...By A Customer I came across this book while ordering some books by Dr. Michael Murray (he wrote the forward for this book). I had received a bread machine as a wedding gift and had not used it much. Being on a bit of a health kick, I had thought bread was off

limits. The author provides a huge selection of healthy breads that taste great. From fruit or vegetable breads to pizza crust and real bagels, she covers it all - with directions for different sized bread machines, along with a chapter about selecting a bread machine and even a troubleshooting chapter so you can remedy any problems with your loaves. She explains any special ingredients, and provides a great deal of nutritional information. I have other cookbooks, but this is the only one I use for bread making anymore. I love it so much that I have given copies as gifts to 2 friends and 1 very accomplished cook (my mother) and they all loved it. I had to buy a spare copy because mine gets borrowed so much. I honestly have not used any other cookbook as often as this one, and give it my highest recommendation. 0 of 0 people found the following review helpful. bread machine recipes By Eddy 16 This book is all you need. Especially handy is the description of how various chemicals, yeast, sugar, salt, etc. interact. 11 of 11 people found the following review helpful. Buy The Breadman's Healthy Bread Book by George Burnett By Angelalf you are a whole-grain purist, this book is not for you. The whole wheat and other grains that are part of each recipe are only added in token amounts to be able to call the loaf unrefined. However, the majority of the flour used is white. This was disappointing and I do not recommend this book for that reason. As a matter of fact, I returned my copy. For "transition" loaves (that use mainly white flour for those not used to pure whole grain or weaning themselves off of it) and for "elite" recipes (using 100% whole grain), try George Burnett's The Breadman's Healthy Bread Book. The kinds of recipes are nearly identical (cinnamon-raisin, lemon-poppy seed, etc.) but even more varied. Plus, he gives amounts for 1 and 1 1/2 lb. loaves.

At Last! Nutritious and Delicious Whole-Grain Recipes for Your Bread Machine! With these delicious recipes, your bread machine will soon fill your home with the wonderful aroma of fresh-baked goodness. The whole grains and all-natural ingredients featured here—herbs, seeds, fruits, vegetables, and more—will enhance your health as well as the flavors and textures of your breads. The result is an irresistible feast for the senses: Garlic Herb Cheese Bread; Cranberry Wheat Bread; Parsley Parmesan Bread; Old-Fashioned Wheat Bread; Black Pepper Bread; Oatmeal White Bread; Multi-Seed Bread; Triple Oat Bread; 9-Grain Bread. There's even a chapter devoted to delicious hand-formed breads—pizza crust, whole wheat bagels, pretzels, crescent rolls, and more! You'll also find up-to-date information on the best in bread machines, as well as trouble-shooting tips and expert advice on adapting recipes for your machine. A forward by Dr. Michael T. Murray, the bestselling author of Encyclopedia of Natural Medicine and other books, explains the crucial role that whole-grain bread plays in a proper diet. Good health and great taste—what a combination!

At Last! Nutritious and Delicious Whole-Grain Recipes for Your Bread Machine! From the Back Cover At Last! Nutritious and Delicious Whole-Grain Recipes for Your Bread Machine! About the Author Lara Pizzorno, M.A., L.M.T., is a professional health and nutrition writer living in Seattle.