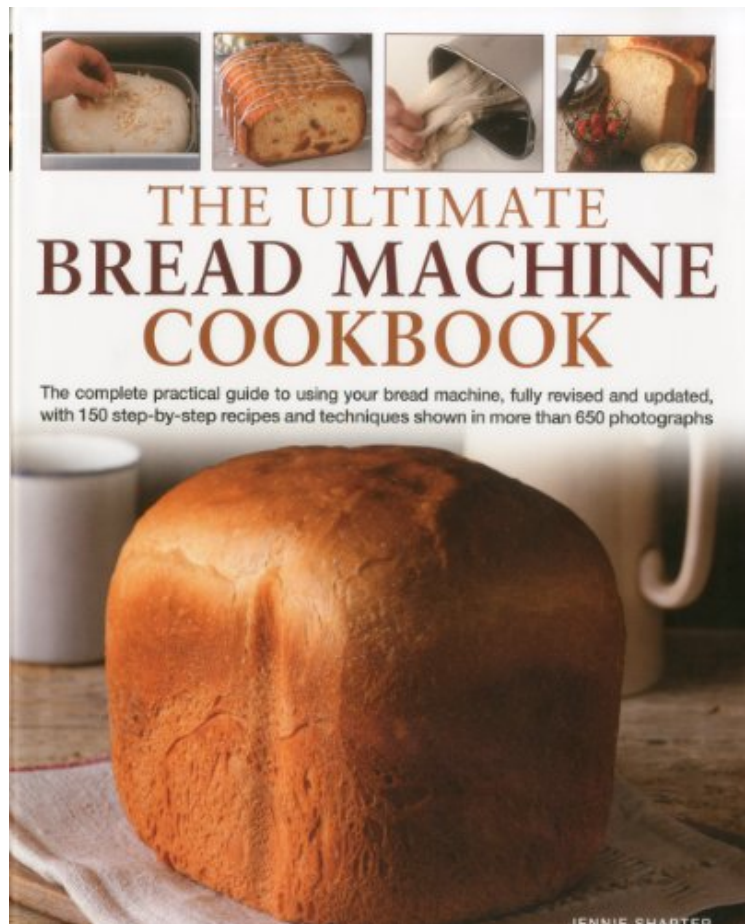


(Download pdf) The Ultimate Bread Machine Cookbook

The Ultimate Bread Machine Cookbook

Jennie Shapter

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Jennie Shapter : The Ultimate Bread Machine Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Ultimate Bread Machine Cookbook:

6 of 6 people found the following review helpful. The only bread machine cookbook you will needBy Jersey GirlThis is the ultimate in bread machine cookbooks. The book has an initial section discussing the contribution of each ingredient into the finished loaf (flour, leavening agent, sweetening agent, and so forth), which is terrific for people who want to know more about the chemistry behind the interactions of the ingredients. Then the recipes! Oh my! They are in metric and conventional measures, for one, one and a half and two pound loaves. Get this book and you will need no other.2 of 2 people found the following review helpful. She loves it!By C. JonesMy wife LOVES this book -- it's already inspired her to create a few new loaves and perfect her French bread recipe. While (almost) all bread machines come with a pamphlet or two that'll teach you how to make a loaf, this book breaks it down step-by-step and tells you why certain breads require certain cycles, when to add the mix-ins, and how to best use your machine for dough. Every time she reads this book, she gets all excited about something new that she learned. It's so cute, but more importantly, it means we have more bread!Many of the measurements are metric, but the author does a very good job

of breaking it down in US terms and equivalent units if you skipped that chapter in third grade. I'm no bread book connoisseur, but this one seems like a great companion for your machine. 7 of 7 people found the following review helpful. Amazing bread machine cookbook By Vince I absolutely love this cookbook. I make bread at least once a week in our bread machine. This cookbook has 150 recipes not only for many different types of bread, but pizzas, rolls, pastries, sweet breads, cakes and more, plus tips on how to use your bread machine. There are pictured instructions on how to hand-shape loaves, recipes for different types of glazes and how to apply them, as well as different types of toppings that can be used. The bread recipes are for any size bread machine with ingredient quantities listed for small, medium or large loaves. There's a picture for every recipe, too. This truly is the ultimate bread machine cookbook!

This comprehensive guide shows you how and provides 150 heart-warming classic recipes. The recipes are organized into chapters by styles of bread, and include different types from all around the world. Each has been tested and adapted for baking at home with your bread machine so that you can prepare all of your favorite breads with ease.

About the Author Jennie Shapter is a freelance food writer and home economist. In the early part of her career, Jennie spent a number of years working as Chief Home Economist for several major food manufacturers, where she developed her considerable baking skills. She has written over twenty cookery books, including Perfect Patisserie and The Country Cookbook. She is a member of the Guild of Food Writers.