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Helene Siegel, Karen Gillingham
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Helene Siegel, Karen Gillingham : Totally Bread (Totally Cookbooks) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Totally Bread (Totally Cookbooks):

4 of 4 people found the following review helpful. Nice recipe book. By Terri This is a nice recipe book. I'm new at baking and was hoping for more tips and instructions, which this book doesn't have. However, it does have a lot of great recipes. Also, it's small with no pictures (I like visuals to help me know what to expect the finished product to look like!) 10 of 10 people found the following review helpful. Seems to be a nice little cookbook... By tignor Book is very small but packed with yummy recipes. I haven't tried them, but as I catalog all my recipes (so I can find what I need quickly), here is a run down of all recipes in the book and their page numbers: Basic White Bread p. 12 Potato Bread p. 14 Cracked Wheat Sunflower Loaf p. 16 Jewish Rye p. 18 Pumpernickel p. 20 Oatmeal Bran Bread p. 22 Rustic Country Loaf p. 24 English Muffin Toasting Loaf p. 26 Brioche p. 30 Baguettes p. 32 Croissants p. 34 Currant-Walnut Baguettes p. 37 Challah p. 40 Parmesan Bread p. 43 New York Bagels p. 45 Italian Pizza Rolls p. 48 Corn Tortillas p. 50 Irish Soda Bread p. 52 Chinese Steamed Buns p. 54 Pan Dulce p. 56 Banana Bread p. 60 Skillet Corn Bread p. 62 Lemon Pecan Tea Bread p. 64 Spoon Bread p. 66 Wheat Currant Scones p. 67 Buttermilk Doughnuts p. 70 Pecan

Sticky Buns p. 72 Giant Cinnamon Buns p. 74 Soft Pretzels p. 76 Kaiser Rolls p. 79 Hot Dog and Burger Buns p. 82 Greek Easter Bread p. 86 Panettone p. 89 Kulich p. 91 Stollen p. 94

40 of 7 people found the following review helpful. This book is definitely worth "the bread!" By Barbara Stienstra I had a student working on a report (actually it was his mother doing the inquiring, he was contemplating "other things") VEGETABLES. The last part of the project that was being worked-on was for a recipe. His topic was carrots. I hate to tell you what transpired during the recipe search, but he did not like carrot cake. The mother insisted that he did not need make it. He did not care whether he had to make it or not, he sure did not want her to include that recipe! I wound-up ordering the attached list of books. They came into the library a week ago. What a great little series. Do take the time to peruse . They are a real "repast!"

Longing for a lovely challah loaf or a crusty slab of sourdough? Care for a light, flaky croissant, a piping hot pan of corn bread, or a baker's dozen of crumbly scones? Let Helene Siegel rescue you from these doughy daydreams and make them a delicious reality. In addition to her definitive pizza dough and perfect pretzels, she will demystify donuts, take the drag out of baguettes, and steal your heart with her stollen. So stop loafing, roll up your sleeves, and give in to the need to knead, because TOTALLY BREAD will banish that crumbly feeling and satiate your cravings for the staff of life.