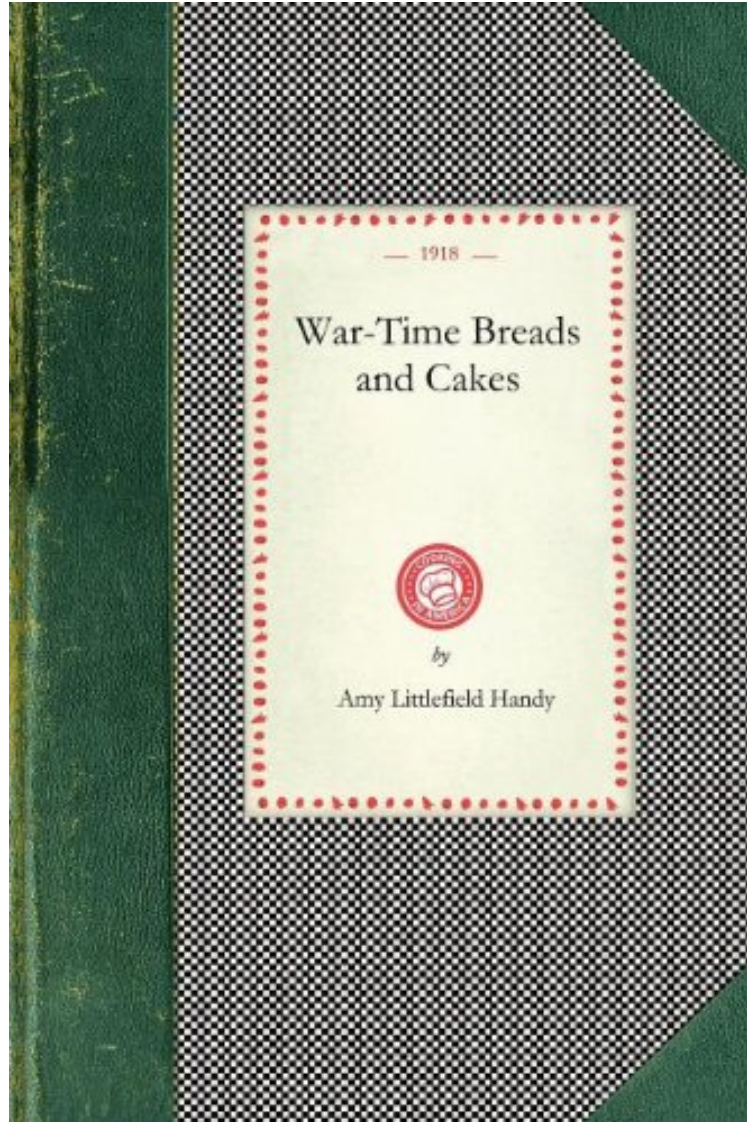


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War-time Breads and Cakes (Cooking in America)

Amy Handy

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Amy Handy : War-time Breads and Cakes (Cooking in America) before purchasing it in order to gage whether or not it would be worth my time, and all praised War-time Breads and Cakes (Cooking in America):

0 of 0 people found the following review helpful. Good Addition to Collection By Jerilea Hendrick Only just received this and just finished reading it. This book is black and white without any pictures. All of the recipes attempt to minimize the use of wheat flour and use various other flours, grains, and vegetables to make breads. The book was originally written in 1918 when there was a shortage of wheat flour; now days, more and more bakers are

incorporating different kinds of flours into baked goods. I was intrigued by the various methods used to make the breads--using potatoes, squash, pumpkin, apples, oat flour, corn meal/flour, rye to name only a spare few. The book comprises mostly yeast risen breads, a medium length chapter on quick breads (no-yeast), and a short chapter on cakes. Can't wait to try out a recipe!
0 of 0 people found the following review helpful. Five Stars
By Mary Van Nortwick
Gives you something to think about.

With simple recipes that are accessible to even the most inexperienced cook, Amy Handy's 1918 work aims to allow homemakers to bake their own breads and cakes in the easiest, most economical way.