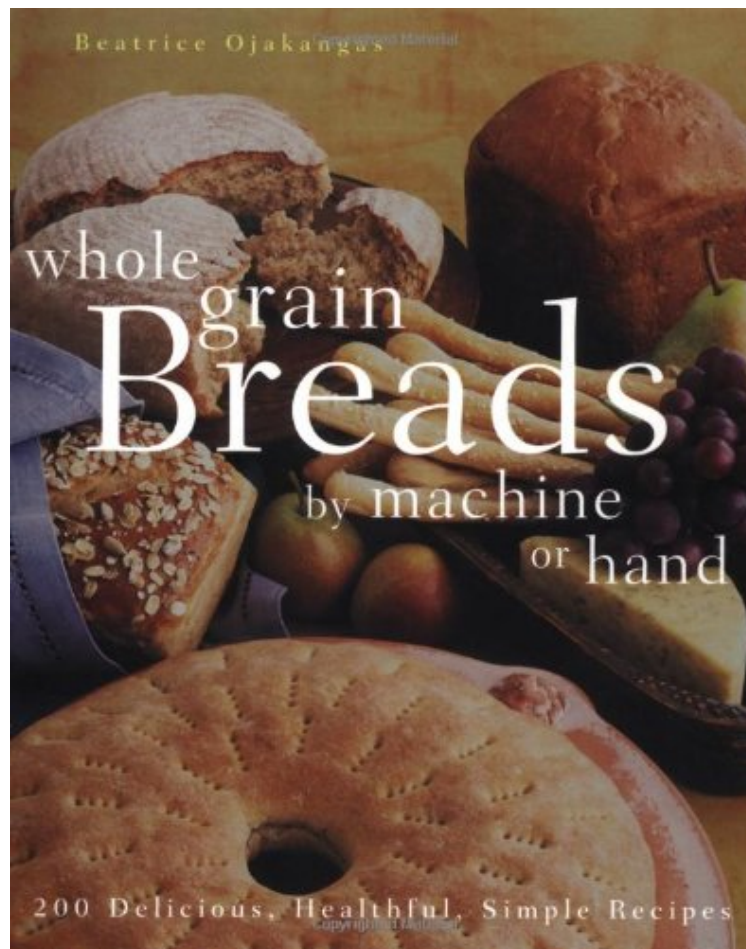


Whole Grain Breads by Machine or Hand: 200 Delicious, Healthful, Simple Recipes

Beatrice Ojakangas

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before purchasing it in order to gage whether or not it would be worth my time, and all praised Whole Grain Breads by Machine or Hand: 200 Delicious, Healthful, Simple Recipes:

2 of 2 people found the following review helpful. I bought Reinhardt's book and that is a great discussion of how to make 100% whole grain breadsBy CustomerHave seen criticisms of not enough whole grains in the recipe, but I have not been successful with whole grain recipes that are 100% whole grain. I bought Reinhardt's book and that is a great discussion of how to make 100% whole grain breads, but to get them to rise properly takes a lot of extra work.This is great for the home baker, just enough whole grains in the bread to be a successful home baker.0 of 0 people found the following review helpful. Love this bookBy DEON R. WENTZELLove this book! I also bought a copy for one of my daughters. One of many things I like about this book is that each recipe has a sampler size. Each recipe has the

directions on how to make by hand, food processor, bread machine and mixer. No more digging instruction manuals for adapting a recipe. So far when I have made a recipe it has turned out. 0 of 0 people found the following review helpful. this could be your favorite bread book By A. Jandourek I've been baking my own bread for years, and this is my favorite bread book. It gives you 3 sizes of loaves for each recipe and the instructions to make it by hand, in a bread maker and with a stand mixer. I've made many of the recipes and they have always turned out well. A particular favorite is the cranberry oatmeal nut loaf. Had several requests for this one.

"Possibly the best such bread book on the market . . . every recipe a winner." -New York Times This accessible book gives new and experienced bakers the freedom and flexibility they need to make excellent homemade loaves, with more than 190 recipes that range from a simple Sourdough Bread to a fancy Finnish Cardamom Coffee Braid. Celebrated as a "reliable and inventive recipe writer" by Publishers Weekly, Beatrice Ojakangas shares four ways to make each delicious whole-grain recipe step by step: by hand, mixer, food processor, and bread machine. Beatrice Ojakangas (Duluth, MN) is a well-known food writer, author, and consultant whose articles have appeared in *Gourmet*, *Bon Appetit*, *Redbook*, and other magazines. Her many books include the James Beard Award--winning *Light and Easy Baking*. She has been a guest on radio and television, including CNN, *Martha Stewart Living*, and *Baking with Julia*.

From the Inside Flap whole grain Breads by machine or hand The popularity of bread machines alone speaks to the growing interest in homemade breadmaking, a pleasure that for a time appeared to have fallen by the wayside. The convenience of a bread machine and food processor is certainly desirable with today's busy lifestyles, particularly as it also affords the pleasant homey smells of baking bread to permeate the kitchen. However, many also still enjoy the artistry of a hand-shaped loaf, as well as the satisfaction that comes from kneading the dough by hand, the almost miraculous creation of a delicious food product from the mere combination of flour, liquid, and yeast. And even more are those who can truly enjoy both methods, with the machine ready when pressed for time, and a desire for the more traditional method on a lazy afternoon. *Whole Grain Breads by Machine or Hand* will take all readers, regardless of what equipment they have, step-by-step through everything they will need to know in order to make their own delicious whole grain breads by hand, electric mixer, food processor, or bread machine. The subtleties of each method are explained in every recipe, ensuring perfect results every time. From sourdoughs to coffee breads to your standard sandwich-building fare, here is everything the expert and novice baker needs to enjoy the pleasures of fresh homemade bread. Everyone knows that whole grains make great health sense, and now anyone can use them to create flavors to enjoy again and again. The book is organized by type of bread, with recipes ranging from Whole Wheat Raisin Nut Bread, to Caraway-Onion Rye Bread, to Finnish Cardamom Coffee Braid. All feature information on the origin of the recipe, its historic uses, as well as serving tips. This book speaks to bakers of all skill levels, from the seasoned baker looking for new ideas to the beginner who needs to know what to do at each step of the breadmaking process. Special recipes offer ideas on how to serve the finished breads, as well as what to do with yesterday's stale bread. *Whole Grain Breads by Machine or Hand* is truly the last book on the subject that anyone will ever need. Visit us online at www.mgr.com About the Author Beatrice Ojakangas began her writing career as a food editor for *Sunset Magazine*. Since then she has written numerous articles for national magazines including *Bon Appetit*, *Gourmet*, *Woman's Day*, *Family Circle*, *Redbook*, *Cooking Light*, *Country Living*, *Southern Living*, *Eating Well*, *Ladies' Home Journal*, and *Cooking Pleasures*. She has been a regular columnist for the *Minneapolis Star Tribune* and the *Duluth News Tribune*.