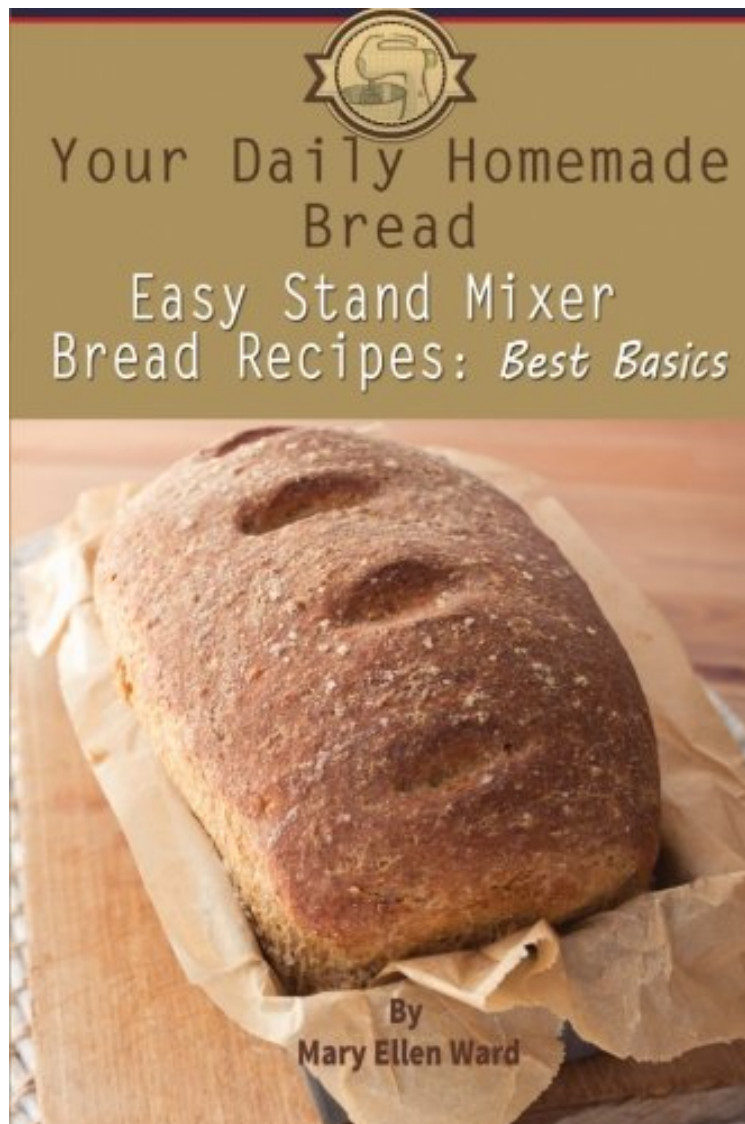


(Free download) Your Daily Homemade Bread: Easy Stand Mixer Bread Recipes: Best Basics (Volume 1)

## Your Daily Homemade Bread: Easy Stand Mixer Bread Recipes: Best Basics (Volume 1)

Mary Ellen Ward

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**Mary Ellen Ward : Your Daily Homemade Bread: Easy Stand Mixer Bread Recipes: Best Basics (Volume 1)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Your Daily Homemade Bread: Easy Stand Mixer Bread Recipes: Best Basics (Volume 1):

47 of 48 people found the following review helpful. Finally!... excellent, quick AND flavorful recipes... I love it!By

Valera KempI have always made bread my mothers old fashioned way... I bought a stand mixer recently to do the kneading for me... her method was a ten minute knead by hand... 2 hr rise... punch down... form... 1.5 hr rise.... and bake for 15 mins at high temp... then 45-50 mins at low temp... to say the least it was a day long project... I purchased this book the other day, and today I tried my first batch of everyday white... and wow... about two hours later, I have delicious, soft, tender, flavorful bread, with a gorgeous crispy crust... I ate almost a half a loaf myself. One batch made me four mini loaves, and twelve Cinnamon buns, without altering the recipe at all, and both were delicious. The fact that I had two successful products in one go makes the price of this book worth it... sorry mom, but your recipe might be a goner... lol7 of 7 people found the following review helpful. this is the perfect book. I was intimidated by the dang mixerBy Celeste ReinkeAs a new stand mixer user, this is the perfect book. I was intimidated by the dang mixer. Even though this book is only simplified bread recipes, it gave me the power I needed to be the Alpha dog! Before this book I thought that big butt mixer was stronger than me. This book gave me recipes I could tackle. With that, it gave me the encouragement and strength I needed to stare down the stand mixer, take charge and do more stuff. Kudos to Mary Ellen Ward!2 of 2 people found the following review helpful. Book, where have you been all my life !?By DThe first white bread recipe is worth the price of admission! From start to in-the-oven took a bit over an hour, the biggest part of that time was rising in pans. I can't recommend this too highly. Like so many of you who are reading, I have shelves of cook books...but this is the 'bread' one I would grab in case of a need to save one thing and RUN! The author is concise, well versed and has a flair for writing that makes you want to bake each suggested recipe. I used to bake all our bread when the five little ones were little, but it became a chore and too time consuming. Today I used my Bosch Compact Mixer ( a jewel !) and it did all the work I just added everything at once and read while it kneaded for me! You will be thrilled with your purchase if you buy this.

If you have a KitchenAidreg; or other stand mixer in your kitchen, you have the one essential tool necessary for baking wonderfully fresh, wonderfully flavored bread on a regular basis. Included here are eleven stand mixer bread recipes plus two dinner roll options covering all the basics from traditional white to rye, wheat, and an excellent multigrain bread, too. In addition, you'll learn eight additional ways to use the basic white bread recipe to easily create anything from bread bowls to cinnamon buns. This is a carefully selected collection of the most popular bread basics to bring you a solid dietary base without becoming overwhelmed. A complete discussion of the basic stand mixer bread method is included, along with a thorough discussion about the right yeast to use (there's a specific type that makes this method work!). Also included is a quick talk on the subject of substitutions and sweetener flexibility to help adjust recipes to suit your dietary needs and preferences, including what is and is not possible. ...A complete collection delivering reliability, flexibility, flavor, and FRESHNESS to your table, leaving behind all the unnecessary and undesirable preservatives, chemicals, and conditioners that you'll find in commercial breads (including many that call themselves "homemade").

About the AuthorHomesteading, house-holding, farming, gardening, being a wife and mother, and yes writing, too, represent the majority of ways Mary Ellen Ward spends her days. Believing in living well and eating well and days that end in a feeling of accomplishment, these things that seem a lot like "work" to others are the things she truly enjoys, and the ways she chooses to spend her days. She considers herself highly fortunate to be able to do so, and enjoys sharing her knowledge and experiences with others with similar inclinations. Look for more titles to come, including additional "Daily Bread" titles, from Mary in the near future.