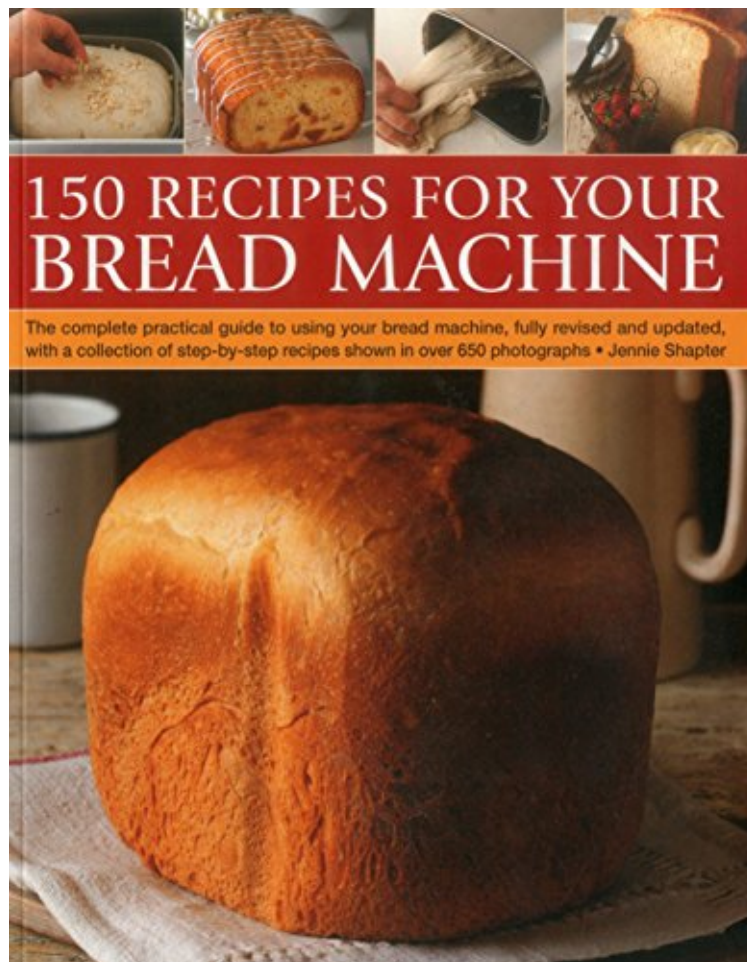


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3 of 3 people found the following review helpful. Good Resource for Bread Machine BakingBy Kindle CustomerOverall, this is a very good resource for bread machine owners. If you are looking for gluten-free recipes, there are only a few, but I think they are very good, basic recipes which can be tweaked and varied to your taste. There is a great variety of yeast bread in this book. A big plus, as far as I am concerned, is that the measurements for ingredients are also given by weight as well as linear. Personally, I prefer to weigh most of my ingredients, especially flours. I've gotten much better results with all types of bread making since I started measuring by weight. I gave this book 4 stars only because the ingredient lists are in small print (it's really tiny and scrunched together) and are a little confusing to use because each recipe can be made in several sizes. I get around this by first writing out a list of what goes into the size loaf I am making. If I don't, it's very difficult to follow the recipe from the book. If you can live with this shortcoming, then by all means, get the book because it does have a wide variety of basic and adventurous bread recipes!0 of 0 people found the following review helpful. Five StarsBy auryBeautiful book, very well put together. Gorgeous photos that make me want to make all of the breads shown.0 of 1 people found the following review helpful. I love it.By N. NikkiThank you so much!

A detailed reference section on the basics is followed by 150 tried-and-tested recipes for every kind of loaf, specially created to use in your machine.

About the AuthorJennie Shapter is a highly regarded food writer and home economist. Among her many books are Perfect Patisserie; Cooking in a Halogen Oven; and The One-Pot, Clay Pot Cookbook.