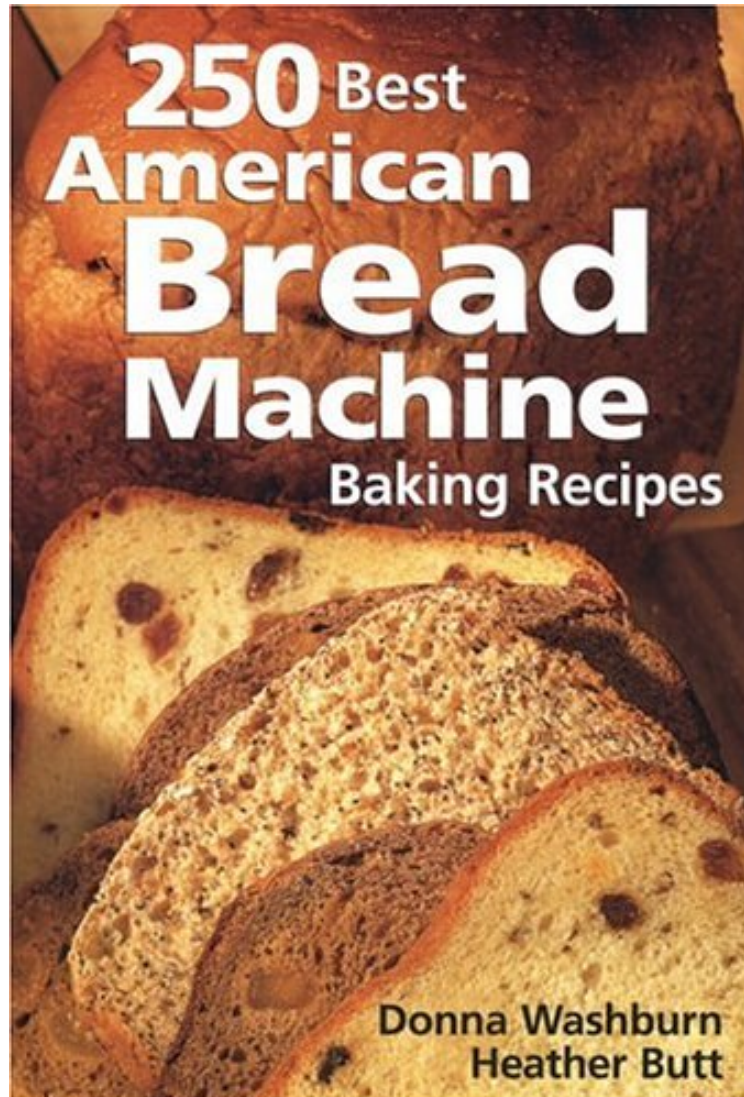


[Free and download] 250 Best American Bread Machine Baking Recipes

250 Best American Bread Machine Baking Recipes

Donna Washburn

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#1427068 in Books Robert Rose 2004-09-04Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 1.23 x 6.28 x 9.22l, 1.40 #File Name: 0778800997384 pages | File size: 28.Mb

Donna Washburn : 250 Best American Bread Machine Baking Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised 250 Best American Bread Machine Baking Recipes:

0 of 0 people found the following review helpful. An AMAZING book that brings success to NEWBIE bread bakers!By Passing ThroughThis is a great overall Bread Recipe book. I have never made a loaf of bread in my life and this one helped me bake my first loaves in the oven and in my new bread machine. I was very nervous at first about trying to make bread or using my bread machine because of all the mixed reviews for the bread machine and people saying their loaves didn't turn out like they expected. In my experience, this book was the reason why I had such

success. My first loaf was the Spinach Feta Twist. It is one that uses the Dough Cycle of the bread machine for all the kneading, etc and then you add the filling into the dough and bake it in the oven. {It is too large to fit inside my bread maker to bake}. It was a complete success and helped me feel confident to try my first loaf to be made, start to finish, inside my bread machine. After all, that is why I bought it for. :) So, I have made 6 or 7 loaves total from this book so far and every single one has turned out great. My next loaf will be the Pumpkin Seed Loaf tomorrow. I have gotten to use my Dough Cycle, Basic Cycle, Sweet Cycle and Whole Wheat Cycles on my bread machine so far thanks to this book. I have noticed recently that there seems to be more recipes for the Dough Cycle than I had realized before. I don't mind as the recipes are so delicious that I am making those along side the ones I bake in my bread machine. I just thought I would note that this book is a great 'general recipe bread book' that can be used with your oven as well. I actually love that. I can't say enough about how easy it is for me to make successful bread from scratch with this book. For a newbie like me... I have found the jack pot of bread recipes as every single one of my loaves have risen perfectly and have been quickly eaten up by my family. That is the true test isn't it? I also have to say that because of the success in making my first loaves, it has created a new love for me. I like making fresh loaves of many different kinds of breads for my family and myself. I hope that anyone who uses this book will also have success and also enjoy baking fresh breads for their families. I found this book at my local library, tried out these recipes and just bought it to keep as my own. So, if you are wondering about this book or any other, check them out at your local library and then buy them if you like. I am enjoying every recipe and have many I'm excited to try!*** I wanted to note that some of the recipes, especially the Sweet Cycle Ones, should be used first at the 1.5lb loaf instead of going for the 2lb. {Unless you have a 2 1/2 lb baking pan for your bread I have a 2lb bread machine, but have found that making the 1.5lb loaves have been better and they rise to sometimes touch the top of the bread machine lid. I know if I had used the 2lb setting that the bread would have definitely lifted the lid probably right off the bread. I would suggest using the smallest loaf first to see how that rises/ect it's made. If you read the 2lb loaf recipe and it says "extra large" beside it.. believe that is is an EXTRA LARGE loaf that only can work in a 2.5lb loaf baking pan. Happy Baking! 0 of 0 people found the following review helpful. This book may be made in Britain, but the recipes are great! By A Southern Yankee I love the variety of recipes. There are directions for two different size loafs for each recipe. I even bought a copy for my bachelor son to go with the bread maker he's getting for Christmas. Now my meat, potatoes bread loving son won't starve. LOL Update: This is a follow-up to my original review. This book contains an ""Autumn Pumpkin Seed Bread" recipe (minus the pumpkin seeds that I forgot to stock), I tend to color outside the box as it were. For Thanksgiving I used my breadmaker to do the main work since I was busy with other things... I allowed the dough to rise once in a greased, covered bowl, punched down the dough and made cloverleaf rolls following my Betty Crocker cookbook for temp baking time as a guideline. It is really easy, in greased cupcake pan, you roll small balls by hand (i usually do 3) put in each cupcake mold let rise, or if time is short, they'll rise as they bake. These were a great hit. The single's crowd asked for some to take home. I personally would not have considered putting these ingredients together for bread or dinner rolls if it weren't for this cookbook. The recipes are easy, concise, and foolproof. I give this book another 5 stars. 0 of 0 people found the following review helpful. Really good recipes By Travis Got some great tasting bread in here, I have made alot of them and still trying new ones. Love it

The ultimate collection of bread machine recipes. Home baked bread is one of life's delicious pleasures. And nothing bakes bread as easily and conveniently as a bread machine. These easy recipes meet the exacting requirements of this technology. Combining all the recipes from the author's two previous bread machine books, this outstanding collection is a treat for all bakers. 250 Best American Bread Machine Baking Recipes includes such delicious recipes as: Traditional Sourdough Bread and spicy Jalepeno Cheese Bread International favorites: Irish Freckle Bread and Cranberry Walnut Kaffeekuchen Healthy and hearty whole grain breads: Honey Berry Seed Bread and Whole Wheat Harvest Seed Bread. Other recipes take advantage of a bread machine's ability to prepare dough for a wide variety of treats, such as Sausage-Stuffed Stromboli or Giant Pecan Sticky Buns.

About the Author Donna Washburn and Heather Butt are the bestselling authors of 125 Best Gluten-Free Recipes and More of America's Bread Machine Recipes. This is their fourth cookbook. Visit their web site: www.bestbreadrecipes.com. Excerpt. copy; Reprinted by permission. All rights reserved. Preface 250 Best American Bread Machine Baking Recipes has been written for you, the person who cherishes homemade bread but can't remember life before your bread machine. We, too, can't get along without ours. First and most important, writing this cookbook has allowed two very good friends the opportunity to work together, in a business, doing work we love. We both enjoy the creativity of baking and the challenge of recipe development, and of course we love to eat. Both professional home economists, we have university degrees in our field of study. Donna started Quality Professional Services in 1992 to develop recipes for small electrical appliances. Black and Decker was QPS's first customer. Recipes for the U.S. and Canadian markets were developed for Black and Decker's bread machines. Heather became a partner in 1994. Philips Electronics Ltd. asked QPS to develop recipes for the manuals of their two new horizontal bread machines. What a challenge! These machines have many new features and cycles including: Cake, Jam, Quick

Bread, Rapid One-Hour Basic, Rapid Whole Wheat and Pasta. They bake two or three sizes of loaves with a choice of three crust colors. As the home economists for Philips Electronics Ltd., and as the test kitchen experts for fermipan(reg) yeast from Lallemand Inc., we speak with many of you while managing the call center and answering toll-free customer service calls. We thoroughly enjoy helping answer your questions. We love the challenge of not knowing what difficulty or what interesting bit of information the next caller may have to offer. As spokespersons for Robin Hood Multifood's bread flours, we have had the opportunity to promote bread machine baking on TV. We also published a bimonthly 12-page newsletter for bread machine owners -- called The Bread Basket -- which featured new recipes, bread machine reviews and lots of tips and techniques. Our newsletter subscribers told us they could never get enough bread machine recipes. And we often got and continue to get requests for particular flavor combinations that come from recipes belonging to our readers' mothers or grandmothers. Many have special memories attached to holidays and family celebrations. We have adapted these to the bread machine and have included many of these requests in the first chapter of this book. Our training and professional values are tested daily as we attempt to satisfy and protect our customers and you, our readers. On one hand, we have the manufacturers for whom we do recipe development; on the other, we have you, the consumer, for whom we try to do our best by sharing our knowledge and expertise. Practicality is the keynote of our work. We can assure you that all the recipes in this cookbook have been tested and re-tested to meet the highest standards of quality and appeal. Well over 2,000 pounds of flour, 72 tins of yeast, gallons of honey, pounds of cracked wheat, etc. went into testing these recipes. Each and every dough was measured, cut, re-measured; every rising timed and re-timed. The oven temperatures were checked, the baked dough tapped on the bottom, sides and top. We want to provide you the best possible recipes to guarantee your success and enjoyment using your bread machine. We hope you'll enjoy this wonderful collection of recipes. We've created them just for you -- our fellow bread machine bakers. Donna and Heather

Excerpt. copy; Reprinted by permission. All rights reserved. Preface 250 Best American Bread Machine Baking Recipes has been written for you, the person who cherishes homemade bread but can't remember life before your bread machine. We, too, can't get along without ours. First and most important, writing this cookbook has allowed two very good friends the opportunity to work together, in a business, doing work we love. We both enjoy the creativity of baking and the challenge of recipe development, and of course we love to eat. Both professional home economists, we have university degrees in our field of study. Donna started Quality Professional Services in 1992 to develop recipes for small electrical appliances. Black and Decker was QPS's first customer. Recipes for the U.S. and Canadian markets were developed for Black and Decker's bread machines. Heather became a partner in 1994. Philips Electronics Ltd. asked QPS to develop recipes for the manuals of their two new horizontal bread machines. What a challenge! These machines have many new features and cycles including: Cake, Jam, Quick Bread, Rapid One-Hour Basic, Rapid Whole Wheat and Pasta. They bake two or three sizes of loaves with a choice of three crust colors. As the home economists for Philips Electronics Ltd., and as the test kitchen experts for fermipanreg; yeast from Lallemand Inc., we speak with many of you while managing the call center and answering toll-free customer service calls. We thoroughly enjoy helping answer your questions. We love the challenge of not knowing what difficulty or what interesting bit of information the next caller may have to offer. As spokespersons for Robin Hood Multifood's bread flours, we have had the opportunity to promote bread machine baking on TV. We also published a bimonthly 12-page newsletter for bread machine owners -- called The Bread Basket -- which featured new recipes, bread machine reviews and lots of tips and techniques. Our newsletter subscribers told us they could never get enough bread machine recipes. And we often got and continue to get requests for particular flavor combinations that come from recipes belonging to our readers' mothers or grandmothers. Many have special memories attached to holidays and family celebrations. We have adapted these to the bread machine and have included many of these requests in the first chapter of this book. Our training and professional values are tested daily as we attempt to satisfy and protect our customers and you, our readers. On one hand, we have the manufacturers for whom we do recipe development; on the other, we have you, the consumer, for whom we try to do our best by sharing our knowledge and expertise. Practicality is the keynote of our work. We can assure you that all the recipes in this cookbook have been tested and re-tested to meet the highest standards of quality and appeal. Well over 2,000 pounds of flour, 72 tins of yeast, gallons of honey, pounds of cracked wheat, etc. went into testing these recipes. Each and every dough was measured, cut, re-measured; every rising timed and re-timed. The oven temperatures were checked, the baked dough tapped on the bottom, sides and top. We want to provide you the best possible recipes to guarantee your success and enjoyment using your bread machine. We hope you'll enjoy this wonderful collection of recipes. We've created them just for you -- our fellow bread machine bakers. Donna and Heather