

(Pdf free) A World of Breads

A World of Breads

Dolores Casella

**Download PDF | ePub | DOC | audiobook | ebooks*

 Download

 Read Online

#732046 in Books D. White Co. 1966Ingredients: Example IngredientsPDF # 1 #File Name:
0872500284310 pages | File size: 21.Mb

Dolores Casella : A World of Breads before purchasing it in order to gage whether or not it would be worth my time, and all praised A World of Breads:

0 of 0 people found the following review helpful. Actually looking forward to some cool days now!By A. A. U.I just received my copy today. Service-wise, I received my copy quickly and in good shape, as advertised.While it's currently too hot to bake, I look forward to trying out many of the recipes. So many sound SO tasty. A feature I like is that she provided not only numerous recipes, but also variations suggestions on the recipes. You are enabled to personalize the breads as you desire. I also like that she says these are recipes she herself made at home.You also have recipes for flavored syrups, butters, sugars, and the like. There are some quicker recipes utilizing mixes, some recipes are more involved. Instructions seem clear. But no photos or illustrations.This copy is from 1966. A few recipes show that. For example, the recipe for holiday date pudding calls for baking the batter in 4 buttered Number 2-1/2 cans. (Unless it's just that I've never heard of that size baking pans.) But the recipes still seem pretty timeless. She does also call for cake yeast in many breads; but in the introduction at the beginning of the book, she tells you about cake yeast versus dry yeast, so you can figure out swapping, if you want.One note: as I've browsed through bread cookbooks on , read through reviews, I've noted some people are very particular with ingredient measurements. Meaning they prefer weighing the ingredients instead of using measuring cups. They feel it's more accurate and so on. She does NOT provide the weight form of measurement, she goes with measuring cups. I'm not so specific. I bake either way. At one point in history, we didn't have precise measuring tools, and still figured out how to make bread.I look forward to

trying it out!0 of 0 people found the following review helpful. Just like the good old daysBy Philip C. DunbarI had bought this book back in the day, and my wife made many great loaves of bread from the book. We learned a lot about breads and the different benefits from having various grains in a variety of bread styles.The book was in great shape and arrived quickly and my wife could cook from a book that wasn't falling apart. Always a plus.1 of 1 people found the following review helpful. Awesome collection of old stand by recipes, bread, rolls, kuchen, quick breads, waffles, empanadas, pastiesBy DobeLadyThis is a 1966 edition which in review, leaves me speechless. As a home baker, I can readily see that these are all very workable, tasty recipes from around the world. Though shown in standard measures, rather than metric, they are easy to read, understand. She does point out that flour should be fluffed, noted the difference in types of yeast from cake type to granules with conversion made easy. I can't wait to try many of the 600 listed recipes. I find that many of the older collections are the best books, though so many are no longer in print. Delivery from this seller was prompt, ordered Monday, got it Saturday! Book has no marks, with only a small. tear of the cover margin.

A most complete guide to the making and baking of good breads, in six hundred recipes from the world over.