

# Baking Bread: Old and New Traditions

*Beth Hensperger*

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#858264 in Books Chronicle Books 1992-09-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 10.30 x .80 x 9.90l, #File Name: 0811802280180 pages | File size: 69.Mb

**Beth Hensperger : Baking Bread: Old and New Traditions** before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking Bread: Old and New Traditions:

1 of 1 people found the following review helpful. Baking Bread: Old and New TraditionsBy Mary DianeI am so happy that I was able to get a copy of this book which is now out of print.This was a used book purchase. The original owner took very good care of it and I will do the same. Excellent reading on Ingredients, Equipment, and Techniques for starters. This book covers so many types of Breads and gets your tastebuds going with lovely pictures of bread skills and beautiful bread results. I am particularly happy with the wonderful bread recipes made with the different flours and grains. Try to get this book if you can!1 of 1 people found the following review helpful. Replacing a treasured bookBy NW DryadI've had the paperback version of this book for many years and it is one of my most treasured cookbooks. It's been used so often that it's falling apart, so I bought this hardcover.1 of 1 people found the following review helpful. Many optionsBy MamawWell written with many varieties of types of breads as well as spreads to use with them. Instructions easy to understand and apply. There is something in here for everyone. If you are a bread baker, you should have most ingredients on hand. Can't wait to try some of the older, traditional receipes.

In the tradition of its phenomenally successful companion volume, Bread, Baking Bread offers a practical guide to baking and over 100 easy-to-follow bread recipes for every taste and occasion. In chapters on American and European country breads, picnic breads, dinner rolls, waffles, brioches, holiday breads, and bruschette, this generously illustrated

collection explores the full range of delicious bread possibilities. Detailed information on adapting recipes to the time-saving bread machine, a thorough explanation of basic bread-making techniques, over 50 innovative recipes for cheeses and spreads, and a complete glossary of newly available whole grains round out this comprehensive volume. Illustrated with beautiful full-color photographs, *Baking Bread* is an authoritative, inviting guide to the most satisfying of culinary crafts.

This book offers a thorough education in bread baking with illustrations of techniques to prepare the dough (kneading, mixing, sponge method), how to use bread machines effectively, kinds of leavening measures, an explanation of grains and more. But it's the recipes that are the heart and soul (or stomach?) of the book. It contains over 100 bread recipes and variations, as well as 60 recipes for spreads and glazes: European breads, such as Peasant Bread with Figs and Pine Nuts; American breads, such as Pecan Wheat-Berry Bread; elegant dinner rolls and muffins for Sunday brunch; brochette, appetizer and celebration breads. Illustrated with photos so detailed you can almost smell the scent of warm bread, this book makes the jailer's sentence of "bread and water" something to look forward to. -- From *The WomanSource Catalog : Tools for Connecting the Community for Women*; review by PHAbout the Author Beth Hensperger is an acclaimed San Francisco Bay Area-based food writer, cooking instructor, and bread maven who has written articles for *Cooking Light*, *Shape*, *Bon Appetit*, and *Family Circle* magazines among others and pens a weekly baking column in the *Joyce Oudkerk Pool* is an accomplished food photographer whose credits include *Hot, Hotter, Hottest* (Chronicle Books).