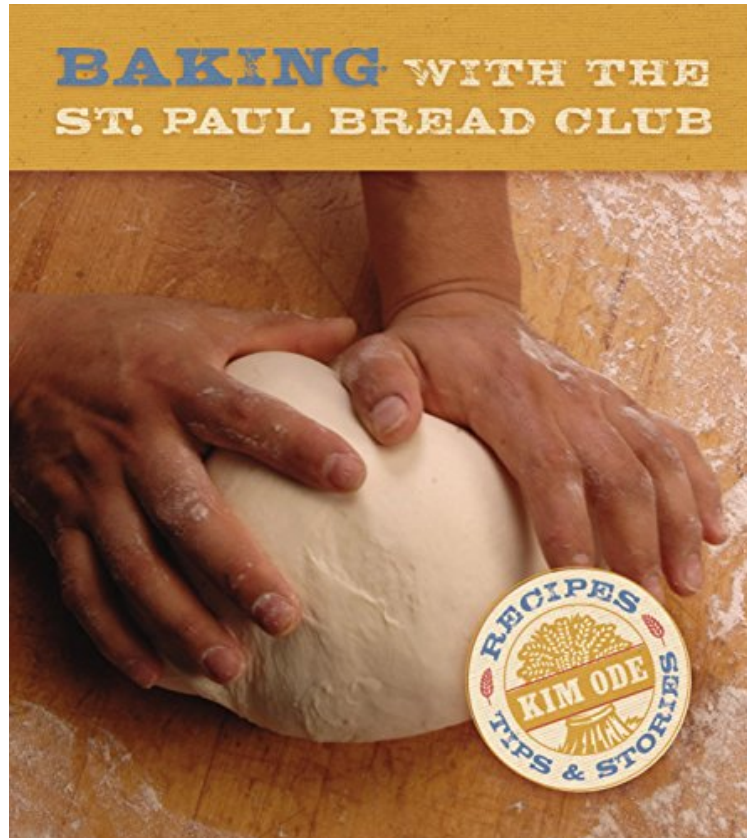


(Download ebook) Baking with the St Paul Bread Club: Recipes, Tips, and Stories

## Baking with the St Paul Bread Club: Recipes, Tips, and Stories

*Kim Ode*

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**Kim Ode : Baking with the St Paul Bread Club: Recipes, Tips, and Stories** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Baking with the St Paul Bread Club: Recipes, Tips, and Stories:

0 of 0 people found the following review helpful. Best recipes for the novice baker! By Customer Perfect recipes for the novice baker. You'll have your family and friends begging to be on your "huckleberry list" !!! I baked for the big box stores for years... I always said I would only bake for family and friends when I retired. This is the book I needed. Thank you. 3 of 3 people found the following review helpful. Great recipes and tips here By Jumbo Jimbo I own and have used some sixteen different bread baking books and this is one of my two favorites. The other is Farm Journal's Homemade Breads, Doubleday. 1 of 1 people found the following review helpful. More like home baking By Judi TI really like this book as it is more like grandma and mom's style of baking. This is more what I am used to except I use a KitchenAid mixer and a bread machine for kneading. I've had extensive abdominal surgery and kneading is out of the question. Good recipes, just like home when I was a kid.

In St. Paul, Minnesota, a diverse group of men and women have found each other, united by a single passion: baking bread. Once a month, a professional production bakery is transformed into a lively forum for those hooked on this

satisfying ritual. Veteran journalist and club member Kim Ode invites novices and masters alike to join these dedicated bakers in the kitchen as they share family traditions, experiment with new ingredients, exchange tips, and roll up their sleeves to work the dough. Over seventy favorite recipes emerge from intimate profiles of the club members who perfected them; from the accountant and her nearly flawless baguette to the former Iron Ranger who shares the secrets of her grandmother's strudel-like potica. The club's newest member, a book designer who was given a copy of *The World of Breads* nearly four decades ago, has since transformed the book's anadama recipe into a peppery delight, swapping out molasses for chipotles and butter for bacon fat. Author Kim Ode demystifies this ancient art with special sections on "Bread Wisdom for Beginners" and "Seasonal Favorites," and club founder Dan "Klecko" McGleno offers a step-by-step guide to starting a bread club in your own hometown. Whether you prefer to bake in solitude or wish to build a community in pursuit of the perfect loaf, this book reveals the true heart of this everyday food.