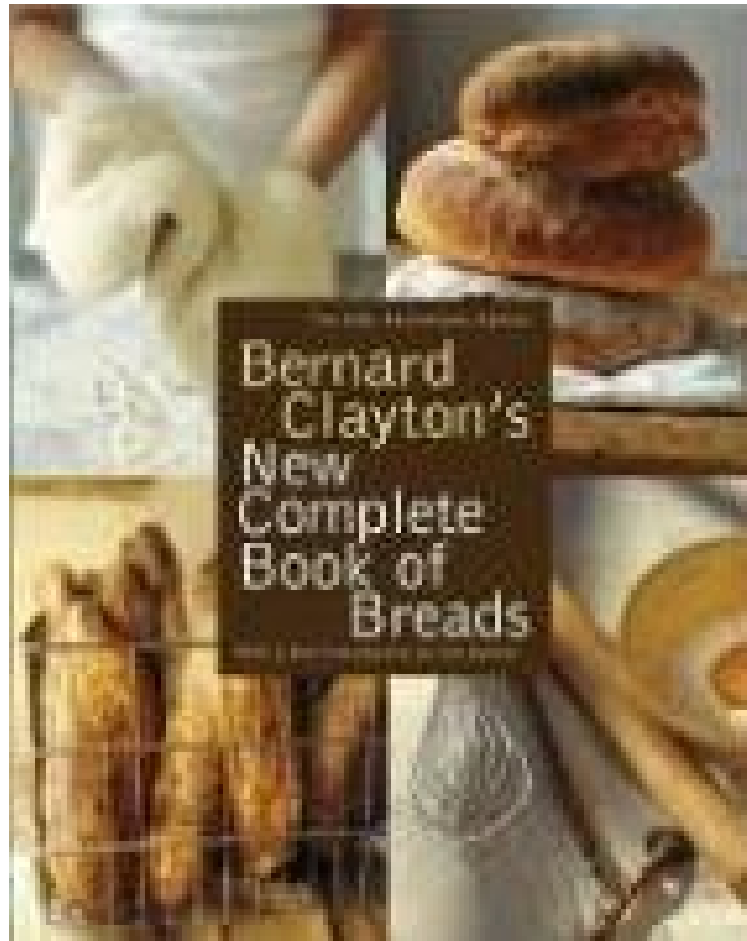


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0 of 0 people found the following review helpful. Excellent bookBy TntipsyThis book was purchased for my son as a replacement for the same one he somehow lost in a move. He has made many of the recipes in this book and they all turn out perfectly.0 of 0 people found the following review helpful. Fantastic Egg Harbor breadBy Craig M. StridI just made the Egg Harbor white bread which is a recipe from a bakery in Egg Harbor Wisconsin. The dough has 5 risings and is giving an egg/milk wash before going into the oven. The top when they came out reminded me of Dutch crusty bread. After it cooled I dressed a buttered slice with Land Of Lakes white american cheese and washed it down with a hot cup of Swedish coffee. Tomarrow night we are making French Toast for dinner.Slicing the loaf I thought of Huck Finn piling on Aunt Pollys homemade preserves on a thick slice of this delicious bread.0 of 0 people found the

following review helpful. Three StarsBy Carl E Palmergood book

From the bestselling author of *The New Complete Book of Breads* comes the thirtieth anniversary edition of this classic baking book, now in trade paperback. In this exhaustive volume, you'll find recipes for every imaginable type of bread, from white and rye to cheese, herb, French, and Italian breads. Croissants, brioches, flat breads, and crackers are covered in depth as well. Home bakers will find an extraordinary range of variety, nearly enough to supply a new bread a day for a year. There are wheat breads -- Honey-Lemon, Walnut, Buttermilk; sourdough breads; corn breads; breads flavored with herbs or spices or enriched with cheese or fruits and nuts; and little breads -- Kaiser Rolls, Grandmother's Southern Biscuits, English Muffins, and Popovers, to name a few. For the baker who observes the holidays with a fresh loaf there are Challah and Italian Panettone. Clayton also covers topics like starters and storing and freezing breads, and devotes an entire chapter to "What Went Wrong -- and How to Make It Right." Perfect for all levels of bakers, this book walks the novice through the steps and encourages the advanced baker to try new variations on recipes. Devoted fans of Bernard Clayton will be thrilled with this easy-to-use paperback edition and delighted to see old favorites and try new ones. This is the definitive edition of the classic baking book that every good cook should own.

.com In the 1970s, Bernard Clayton's *The Complete Book of Breads* became the bible for bread bakers everywhere. In the years since its publication, however, new equipment such as dough-mixing attachments and food processors, and new products such as fast-acting yeast and specialty bread flour, have revolutionized the kitchen. A new era requires a new book, and Bernard Clayton has obliged with his *New Complete Book of Breads*. Here you'll find 200 of Clayton's original recipes from his earlier book, all revised with modern equipment and products in mind. In addition, Clayton includes 100 new recipes gathered during the course of his research and travels as well as his interactions with friends and readers. Whether you're hungry for breads, rolls, muffins, popovers, seasonal favorites, or exotic delights destined to become favorites, you'll find them all in the *New Complete Book of Breads*. From Booklist No other cooking process can compete with bread baking for sensory satisfaction. The mixing of powdery flours; the living, rising yeast; the tactile pleasure of kneading; the house-filling aroma of baking; and the savor of the final loaf offer a full range of stimuli. Bernard Clayton's *New Complete Book of Breads* updates a baker's classic, and any library that missed the first edition or finds its copy in tatters will want to add this new edition. Clayton comprehensively addresses the home baker's craft, covering white, bran, whole wheat, rye, barley, oat, buckwheat, and sourdough exemplars. Festive, cheese, herb, and flat breads round out this encyclopedia. Chemically leavened quick breads, such as cornbread and biscuits, are also covered. There's even a chapter on baking for dogs! Estimated preparation times for each step of the recipes help bakers avoid sequencing errors. Both the book's breadth and the instructions for storage and troubleshooting add to its reference value. Mark Knoblauch Copyright copy; American Library Association. All rights reserved "If you have an oven, you must have this book...Bernard Clayton is a master baker." -- Marion Cunningham