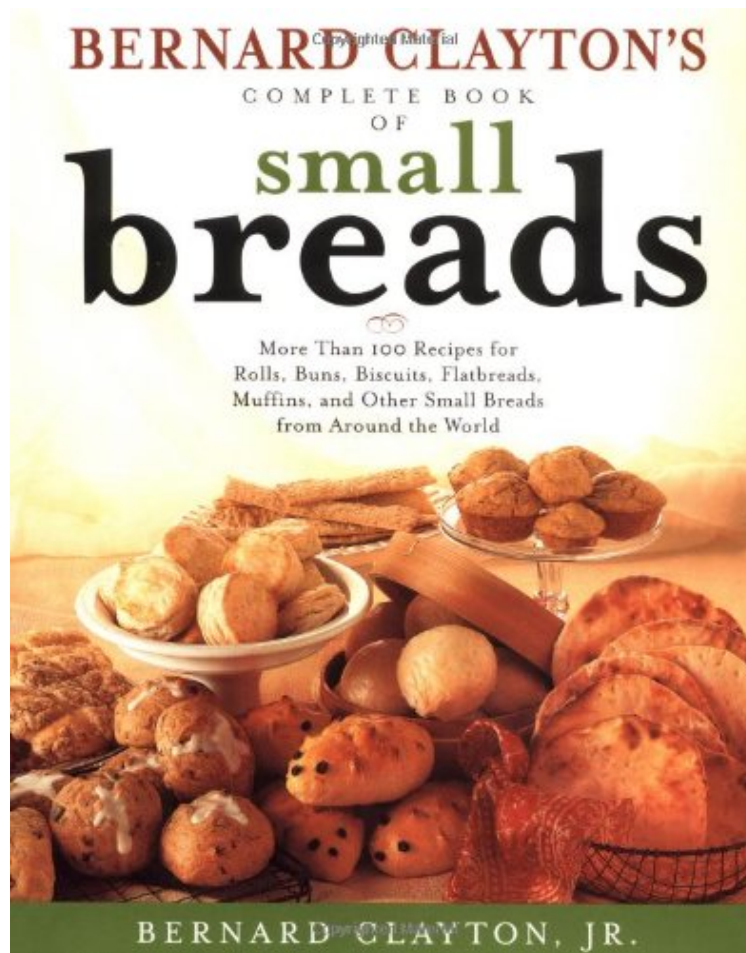


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## **Bernard Claytons Complete Book of Small Breads: More Than 100 Recipes for Rolls Buns Biscuits Flatbreads Muffins and Other**

*Bernard Clayton*

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**Bernard Clayton : Bernard Claytons Complete Book of Small Breads: More Than 100 Recipes for Rolls Buns Biscuits Flatbreads Muffins and Other** before purchasing it in order to gage whether or not it would be worth my time, and all praised Bernard Claytons Complete Book of Small Breads: More Than 100 Recipes for Rolls Buns Biscuits Flatbreads Muffins and Other:

0 of 0 people found the following review helpful. Completely delicious readingBy trishaal'm always on the lookout for Bread books, whether they are Artisan, Pioneer, Amish ,Sweet Bread, Whole Wheat, French, Vegetable, Holiday or any in-between. Bernard Clayton delivers it all in his Complete Book of Breads. I discovered this book as I was reading my brother's reviews several years ago and had to have this little gem. I ordered it after his come buy me review and have used it often ever since. As I'm a thrifty (read stingy here)person, I found it used at a very good price

here on . The book starts off with the utensils that will be needed, the types of flours that can be used along with discussion of milk and shortenings. It is very complete and easily understood. He has recipes for breads that I've never heard of and I know that I'll never get around to making but enjoy reading the recipes none the less. Now that being said I must inject here the fact that although I love making breads of all types, I am not the most accomplished of bakers. I have more semi failures than I have raving successes. But still I try. The birds benefit from all my errors so all is not lost with my sorry attempts. And in failure, I always gain knowledge and have fun in the process. For anyone who loves the creation of their own bread and the wonderful smell of the loaves baking, I must recommend this book. 1 of 1 people found the following review helpful. A terrific addition to my collection By Jillzie 327 My sister gave me a couple of recipes from her copy. Made them, loved them (even my hubby!). I purchased the 'new' version, but it wasn't the same - some recipes were added (mostly for bread machines - I don't own one) and some deleted (of course, some of the deletions were recipes I was interested in). So the hunt began. Sis told me what was on the dust cover picture and, voila!, I found it on . After deliberating for a couple of days (should I buy the bread AND the soup books or just the bread book?) I decided 'what the hey, buy both' and am I glad I did. I love reading old cook/baking books (yes, I actually do prepare recipes from them). Can't wait to start digging into this and flagging bread recipes to make. For the new version that I still have - I will be gifting it to one of the nieces/nephews. 0 of 0 people found the following review helpful. If you are new to bread baking, start with this book By Chris G If you've never baked a loaf of bread or made rolls, this is an excellent book to help you start baking. Mr Clayton explains the technique of mixing and kneading, how to judge if the dough has risen correctly, and how to test if it has baked long enough. Each recipe has a comment about it, and may include where it originated, what the dough should feel and look like before and after baking, and even what to serve it with. So it's a fun book to read as well! This is his first written in 1973, and as my copy was falling apart from use, my mother-in-law purchased his newer book for me in the 1990s. That book had most of the recipes from this one, plus additional recipes, but two of my favorites were not included in the newer volume. I wrote them out, but they faded over the years. Hence my purchase of this book. Again, this book is a gem!

From the bestselling author of "The New Complete Book of Breads" comes this round-the-world celebration of small breads--including rolls, buns, biscuits, bagels, bialys, flatbreads, muffins, and other delicious treats. 100+ recipes. 30 line drawings National author publicity. .

.com Bernard Clayton has six very solid cookbooks to his credit, starting with The Complete Book of Breads, first published in the 1970s. Somehow it seems only fitting that he would wind his way, by book number seven, back to a big book about little breads. Does it fit in your palm? This appears to be the primary criterion for the breads in The Complete Book of Small Breads. There are beaten biscuits from the American South and steamed buns from China, pan dulce from Mexico and oatmeal flatbread from Norway, orange tiffin rolls from India and spice corn fritters from Indonesia--more than 100 recipes in all. Some of the recipes will seem familiar to anyone who has used other Clayton cookbooks, for he has culled from his own greatest hits to fill this book. But he has downsized the recipes: "The book will appeal to those home bakers with small families or those with limited kitchen facilities," he writes. "The yield of most of the recipes is small, reduced to about half the quantity found in others." Those new to baking and experienced bakers alike will enjoy Clayton's clear instructions. He takes into account bakers doing everything by hand as well as those who use mixers or food processors. Once you've become accustomed to the way Clayton lays out a recipe, you'll wonder what's wrong with every other cookbook author in the business. But most of all, there's Clayton's easygoing attitude to spur you on to even more delicious discoveries. "I urge the home baker to see baking as a relaxed art," Clayton writes. "In bread making, if the dough you are shaping gets stubborn, pulls back, and refuses to be shaped, walk away from it for a few minutes. It will relax and so will you." --Schuyler Ingle