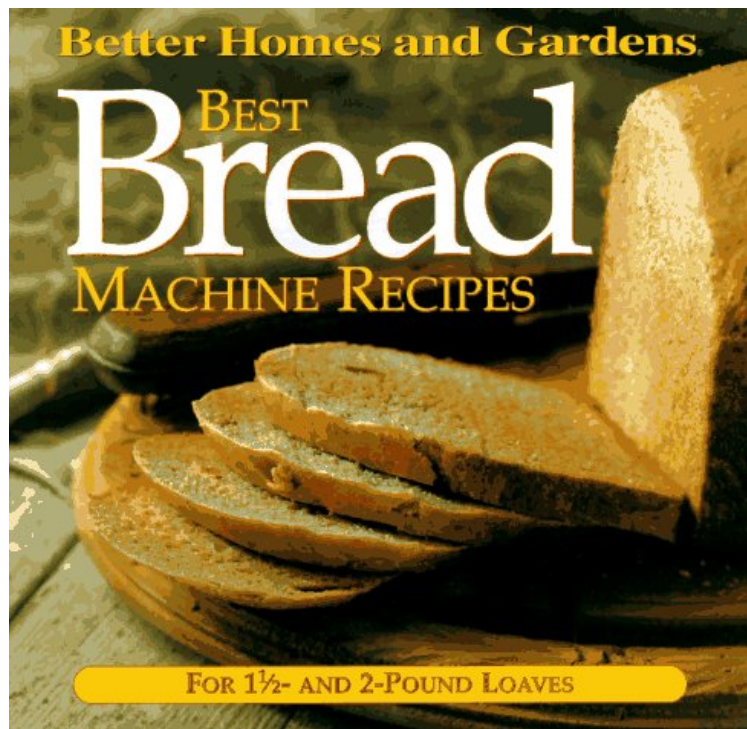


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Better Homes and Gardens Books : Best Bread Machine Recipes: For 1 1/2- and 2-pound loaves (Better Homes and Gardens Test Kitchen) before purchasing it in order to gage whether or not it would be worth my time, and all praised Best Bread Machine Recipes: For 1 1/2- and 2-pound loaves (Better Homes and Gardens Test Kitchen):

0 of 0 people found the following review helpful. Had to buy!By Love2ReadI first borrowed this recipe book from my county library. I made a couple of the recipes before I had returned it and they came out really good. I decided to purchase the book because of the few that I had made.My favorite is the banana blueberry recipe. However, I don't use blueberries but instead use craisins. My family loves it! I make this bread twice a week and it's usually gone the next day after I make it. I also really enjoy the cheese bread recipe, with items that I add that the recipe doesn't call for, such as garlic.These recipes are really good and they give you some flexibility to add other items without having to change the entire recipe. I would recommend this book to anyone with a bread machine!0 of 0 people found the following review helpful. This is an excellent book especially helpful for the first-time bread machine userBy MARILYN B. MOREThis is an excellent book especially helpful for the first-time bread machine user. I owned one and purchased this one as "used" on and it was in very good condition. I had purchased it for my granddaughter.43 of 43 people found the following review helpful. Great results each time!By Sylvia B.I recently purchased a bread machine (Williams Sonoma) and wanted to try different recipes. I bought a book "Bread Machine Baking" which had

recipes scaled for my machine. I also found this one on and bought it too. I have found that the recipes in this book actually turn out better, even with the lesser amount of yeast used. Each loaf has risen evenly and nicely, creating a beautiful and delicious loaf of bread. I also prefer the way this book is laid out. It is spiral bound which allows it to lie flat, it has a good table of contents and the recipes are easy to read at a glance. I highly recommend this book. Try the Egg and Oatmeal breads. So good and easy to make with ingredients you have on hand.

A total of 80 recipes featuring a variety of flavors—sweet and savory—that make use of a bread machine's convenient and time-saving features. Recipes give ingredient amounts for both 1 1/2-pound and 2-pound loaves. Every recipe tested in the Better Homes and Gardens® Test Kitchen in machines from a variety of manufacturers to ensure success. Answers questions from consumers that are commonly asked of the Test Kitchen home economists to help readers solve specific bread machine baking problems. Shows how to convert conventional bread recipes into bread machine recipes. Machine settings specified for each recipe. Nutrition Facts with every recipe in new easy-to-read vertical column format, include the percent Daily Values for calories, total fat, saturated fat, sodium, cholesterol, carbohydrates, and fiber. Concealed wire-o binding allows book to lie flat for easy reading.

From Booklist Homemade bread has long been appreciated, but the fact that it takes so long to make tends to discourage many cooks. Bread machines certainly decrease cooking time, and baking bread can again fill one's home with wonderful aromas and delectable nourishment. This compendium of recipes includes a fine selection of breads—plain breads (beer, buttermilk, cheese, egg, potato, and rye); sweet and savory loaves, featuring veggies, herbs, fruits, spices; flatbreads; and shaped breads and rolls. The Better Homes and Gardens test kitchens provide clearly written basic guidance and helpful tips in an introductory chapter aimed at ensuring that cooks achieve the best results. Alice Joyce