

(Read free ebook) Betty Crocker's Best Bread Machine Cookbook - Goodness Of Homemade Bread The Easy Way

## Betty Crocker's Best Bread Machine Cookbook - Goodness Of Homemade Bread The Easy Way

*Betty Crocker*

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**Betty Crocker : Betty Crocker's Best Bread Machine Cookbook - Goodness Of Homemade Bread The Easy Way** before purchasing it in order to gage whether or not it would be worth my time, and all praised Betty Crocker's Best Bread Machine Cookbook - Goodness Of Homemade Bread The Easy Way:

5 of 5 people found the following review helpful. Good recipes to add to your repertoire.By MartyMy daughter was using this book, and when I visited her I knew I just had to have it as well, and we even have the same bread machine. I love the recipes. We eat home-made bread exclusively, and I make a lot of it by hand, but the bread machine is a plus as well. And actually you can use these recipes in just the 'dough' mode and then finish them up by hand anyway you want. I now have a sourdough starter going from which I've made several loaves. The 4-pepper bread is great, as is the Mediterranean herb bread. I really like the wheat breads. There are just the two of us now, so it can take awhile to eat all the bread, but I can't wait to try the bread bowls and serve them up with home-made soup. I have a couple other bread machine books, as well as the one that came with my Panasonic bread machine. I have a lot of fun with all of them, and this one has added some yummy recipes to the mix.0 of 0 people found the following review helpful. Beautifully informative ring-bound book for novice bread machine users to "old pros" who will LOVE these recipes and baking tipsBy Randy C. (A Fellow Countryman)Just so informative for 'novice bread machine users' PLUS extra hints and info for long-time users as it explains different flours, techniques and simple directions you'll remember on

every loaf. Then it's full of super-easy to follow recipes for different bread's sizes per recipe, nicely ring bound book stays open flat as you bake each different loaf. Covers recipes for a ton of GREAT BREADS and other baked goods - even down to twisted sweet rolls and buns you use the machine's dough for without using the bread machine for the actual "baking cycle". Also, lots of tips and explanations of what products you can use for 'delay-timer bread bakes' and substitute foods to "make every loaf work to PERFECTION" - including a section that explains 'what went wrong' and how to correct those errors on your part - from measuring to mistakes to accidentally using the wrong ingredients. NOTE: 90% of problems and 'mistake loafs' are due to incorrect MEASURING of ingredients - like just GUESSING instead of EXACTLY MEASURING and following the EXACT ORDER OF ADDING THE INGREDIENTS to the baking pan. (Use exact REAL measuring spoons and cups for ingredients and your first loaf will be GREAT!). Secondly, use BREAD MACHINE FLOUR (KING ARTHUR IS THE BEST BY FAR) and BREAD MACHINE YEAST. Store in sealed containers - even good plastic bags - and let ingredients get to ROOM TEMPERATURE before starting each loaf. DO NOT use DELAY BAKE CYCLE if recipe calls for refrigerated 'perishable ingredients' like milk, etc. (Prevents food poisoning if left out overnight before start of baking cycle). These simple little rules virtually GUARANTEE SUCCESS and a HAPPY FAMILY! You may never buy another loaf in the supermarket again! 1 of 1 people found the following review helpful. Absolutely perfect! By Pixeechant I LOVE this Betty Crocker Best Bread Machine recipe book!! So many different varieties, very easy to understand and make. Every time I make a new one I write my own notes at the bottom so I remember what I did to create a successful loaf. Every recipe I have made in this book so far has come out very well! Best investment for a recipe book that goes with my bread machine. Totally recommend ndash; it has pitches in the troubleshooting guide if something goes wrong ndash; but I haven't had to use it yet. Excellent excellent! Would definitely recommend everyone to buy this that has a bread machine.

Bread machine cookbook.