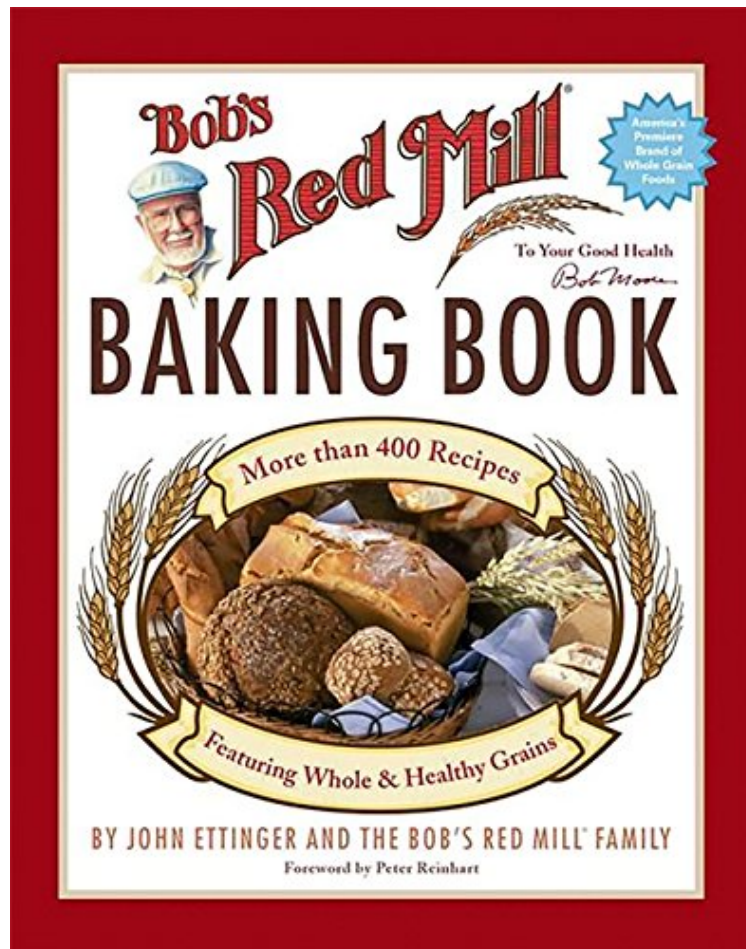


(Download) Bob's Red Mill Baking Book

## Bob's Red Mill Baking Book

John Ettinger

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**John Ettinger : Bob's Red Mill Baking Book** before purchasing it in order to gage whether or not it would be worth my time, and all praised Bob's Red Mill Baking Book:

16 of 16 people found the following review helpful. Great bookBy DDNWI am buying this book after checking it out from the library for 9 wks running -- I think they want it back. I have altered ingredients in a few recipes to make lower in fat and sugar. There is a great variety of recipes, something for everyone. I LOVE the whole wheat pizza dough, another favorite is the pumpkin cranberry bread. Delicious!!0 of 0 people found the following review helpful. What a wonderful place. I buy a lot of their grains ...By Sorcha MacAonghaisI'm lucky enough to live only a few miles from Bob's Red Mill store and restaurant. What a wonderful place. I buy a lot of their grains and other goodies. But I didn't want to pay full price for this book. It would have been worth the full price, it's a nice book.0 of 0 people found the following review helpful. Great cookbookBy Audrey DuranMany recipes using Bob's products, such as spelt flour, kamut flour, oats, fresh local fruits and more (many of the whole grain products that Dr. OZ recommends that I don't know how to cook). I'm looking forward to trying out more recipes this winter. The 'Pear-Rhubarb Crisp

w/ginger' that I tried was delicious. Be aware that Bob's cook book does not think that butter is a dirty word.

This invaluable baker's resource provides home bakers with delicious ways to use whole and other healthful grains and flours to suit their dietary, allergic, and basic baking needs. Including new and traditional recipes, and featuring a collection of recipes from prominent bakers and chefs, Bob's Red Mill Baking Book allows bakers to take full advantage of the healthful benefits of whole grains. Bob's Red Mill Natural Foods was founded in 1978 and has become a multimillion-dollar business with international distribution. Inspired by a commitment to whole grain nutrition, Bob and Charlee Moore started their business with a mission to support the health and well-being of people in their community. But the demand for healthy whole grains made their small northwest business grow nationwide. Bob's Red Mill Natural Foods offers a diverse line of all natural and organic flours, cereals, meal and mixes for pancakes, bread, and soups. The company's more than 300 products are available throughout the U.S. and Canada at all natural food and major grocery stores. Bob's Red Mill brand products may also be purchased by phone, mail order, or on the company's website.

About the Author John Ettinger is the author of four cookbooks and a former food columnist for the Portland Oregonian. He's teamed up with Bob's Red Mill to write and create the more than 400 recipes in this book.