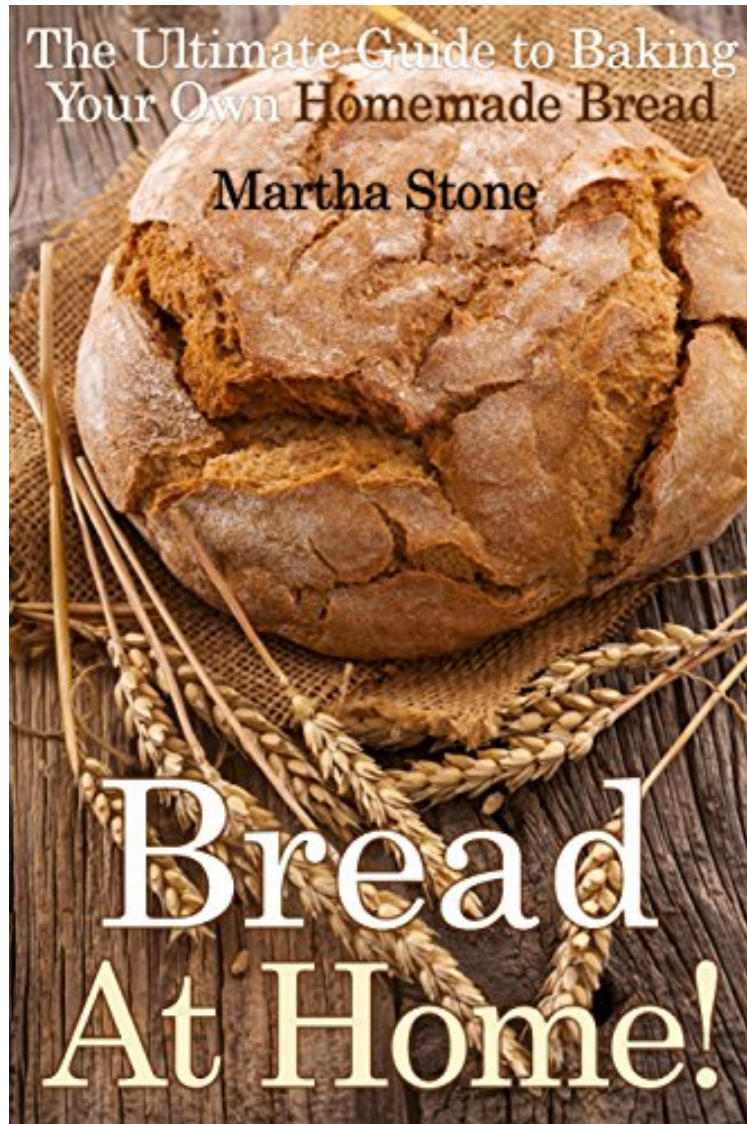


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Bread At Home!: The Ultimate Guide to Baking Your Own Homemade Bread

Martha Stone

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Martha Stone : Bread At Home!: The Ultimate Guide to Baking Your Own Homemade Bread before purchasing it in order to gage whether or not it would be worth my time, and all praised Bread At Home!: The Ultimate Guide to Baking Your Own Homemade Bread:

2 of 2 people found the following review helpful. Some New Ideas for Bread RecipesBy GeraldineAuthor Martha

Stone provides 25 varied bread recipes in this collection including: Ricotta Olive Oil Bread, Mango Chocolate Bread, Chickpea Flour Bread, Brazilian Cheese Bread, to name a few. The recipes are presented in an easy to understand way and from what I noted, looked like ones that would all work out fine. As an avid cook and cookbook author myself, it's easy to spot a recipe that would NOT work out, which is all too often the case when I browse through Kindle cookbooks. :(These all seemed workable and many that I would actually try myself. There are a few references that were a bit "funny" such as saying that a bread is: milky or crumbly.... and referring to high tea as hi-tea...but nothing that would detract from the quality of the actual recipe. They just sounded a bit strange and inappropriate, given how these words were used. Definitely worth a look if you like making homemade bread and are looking for some new ideas. Geraldine Helen Hartman author of: *The Groovy Green Kitchen: Weeknight Veggie Slow Cooker* 1 of 1 people found the following review helpful. Five Stars By Alison Thompson Awesome book!! 1 of 2 people found the following review helpful. *Bread At Home* By Ashley Great bread making book for beginners like me. A lot of good info, plus you can't beat the kindle price.

Bread has been popular among every ethnicity in every era. No matter how old you are, your meals are incomplete without bread. Breakfast is the time when bread is highly desired. Cut yourself a loaf and spread some butter on it and you are good to go. Not only is bread tasty but it is also very healthy. Baking bread may sound a tedious task but in actuality it is very easy and requires only a few ingredients. All you need is the right amount of flour, butter, milk, yeast, oil and the perfect technique, and you are all set to bake appetizing loaves. This recipe book contains 25 different varieties of bread like honey-wheat bread, sourdough bread and focaccia. All of which are deliciously easy to make. Keep them in the freezer if you wish to preserve them for more than a week or just eat them right away, you will not find a huge difference in taste.