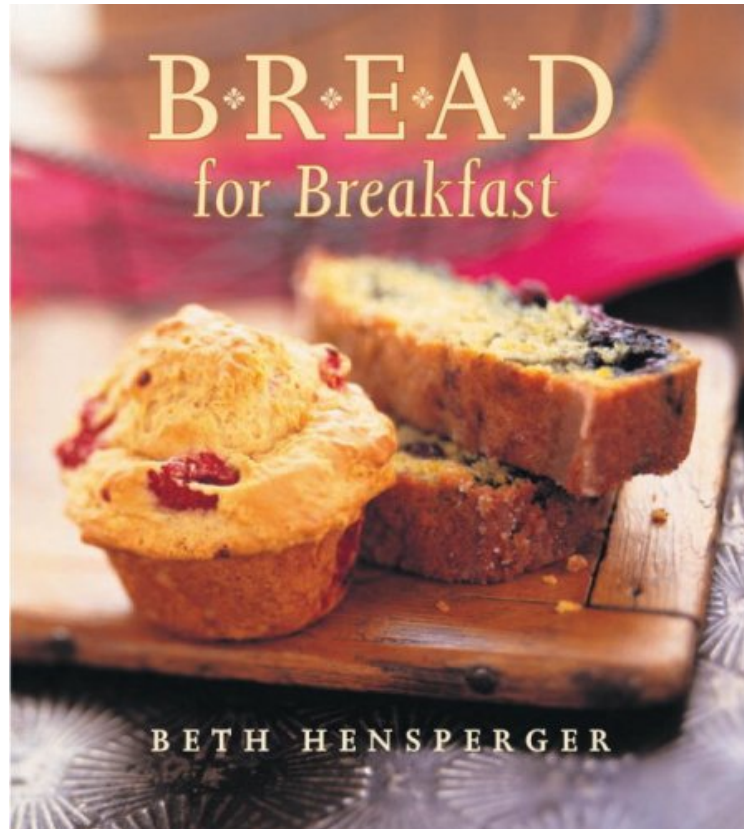


(Free read ebook) Bread for Breakfast

Bread for Breakfast

Beth Hensperger

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Beth Hensperger : Bread for Breakfast before purchasing it in order to gage whether or not it would be worth my time, and all praised Bread for Breakfast:

13 of 14 people found the following review helpful. Two recipes worth the price of the book
By Brooks G. Tish
You have not had the perfect cinnamon roll until you have had the macadamia nut cinnamon roll. And the brioche pretzels are worth the effort and time.
Henspergers recipes are usually flawless but these two work better with a little tweaking. Instructions for the cinnamon rolls are to pat out the dough into a rectangle 20 inches by 14 inches. After spreading the filling and rolling the dough into a pinwheel one is to cut 16 rolls 1 1/2 inches thick. The math doesn't work. The dough is pliable -- easily worked by hand into a 24 X 14 inch rectangle. Now you will get your 16 rolls.
The orange-based frosting really enhances the rest of the flavors but the recipe is too parsimonious. For best results increase by 1 1/2 or 2 times.
The problem with the brioche pretzels again is in the dimension of the rectangle. Instructions are to cut 12 equal strips from a 14 X 14 square. Much better results were achieved by reducing the size of the square to 12 X 12 inch square. The strips were easier to cut evenly and much easier to roll into the 20 inch long "ropes" from which to form the pretzels.
0 of 0 people found the following review helpful. Many delicious choices
By Gardener447
Recipes are delicious, not too sweet with many healthy options and more inventive than most baking cookbooks. All are easy to prepare with readily available ingredients.
8 of 12 people found the following review helpful. Another tasty treat

from HenspergerBy L. HobbsBeth Hensperger has created another great bread cookbook with her newest release, Bread for Breakfast. Ms. Hensperger, who has created a series of great bread cookbooks that cater to bakers of all abilities, has created a new cookbook, which is wonderful to view. The book is filled with mouth-watering photographs taken by Leigh Beisch. Time has not yet allowed me to try many of the recipes in the book, but I look forward to trying the many recipes that include pancakes, muffins, sweet rolls and even spreads. If the author's previous books are a guide, there will not be a bad recipe in this book. I've baked many breads from the author's Bread Bible (which contains 300 recipes), and I haven't found one that I wouldn't make again. Whether you are a beginning baker or a master baker, you cannot go wrong with the purchase of this book. In fact, it is worth a purchase just for those who want to get hungry by looking at the pictures.

Written by baking authority Beth Hensperger, BREAD FOR BREAKFAST is a compact, comprehensive introduction to ushering in the new day the best way possible: with freshly baked bread! Old-fashioned favorites take their place alongside clever new combinations in this collection of over 50 recipes for tempting, satisfying breads. As Beth says, "I've included my favorite recipes from my very own files, so I won't have to work from tattered, handwritten notes anymore!" Beth's favorites are sure to become your own, too, whether you're looking for a bread to play a starring role in an elegant weekend brunch, or as a down-home addition to a morning meal.

.com What's better than waking up on a Saturday morning to the smell of blueberry muffins? How about the sweet yeasty scent of Giant Macadamia Nut Cinnamon Rolls or the rich tang of Lemon Yogurt Pancakes with Dried Fruit Compote? A basket of warm muffins or slices of quick bread are a wonderful way to start a weekend or to share a leisurely brunch with friends. Want to add a bit of breakfast fun to your weekdays, too? Try English Muffin Batter Bread or Milk and Honey Whole Wheat Bread for your toast. With Bread for Breakfast, you have an entire book devoted to starting off your day right. Just because you have to get to work or get the kids off to school is no reason to skimp on a tasty breakfast. You don't need to have cold cereal every morning. Try baking a loaf of Applesauce Bread (a yeast version, not the heavier quick bread) and then making French Toast with real maple syrup or Ginger Butter. For the kiddies, whip up Jam Toast using Buttermilk White Bread or Orange Bread: slather a slice with jam, top it with another slice, coat with cooking spray, grill until golden brown and crisp, and then slice into four strips. Author Beth Hensperger says her Every Morning Fruit Muffins are so easy that she can "chat casually while looking around the kitchen for whatever fresh fruit is on the counter" and have hot muffins on the table in less than an hour. For fancier or holiday meals, bake a Black, White, and Mocha Coffee Cake (dotted with semisweet chocolate chunks), a Rhubarb Coffee Cake with Strawberry Coulis, or a Walnut Babka. Whatever your bread preference, with Bread for Breakfast you can bake a batch to satisfy the whole family. Most of these breads freeze well--but don't count on leftovers. --Dana Van NestFrom Publishers WeeklyBeth Hensperger's name is equivalent with quality, easy-to-make and ultimately satisfying bread. To add to her many existing books on this yummy subject including Bread Bible, which won the James Beard Award Hensperger offers Bread for Breakfast, a compilation of 50 recipes for those who love pancakes, muffins and scones in the morning. For everyday breakfast, probably the most rushed meal of the day, Hensperger recommends Jam Toasts and English Muffin Batter Bread, and for late, luxurious Sunday mornings, she tantalizes readers with sinful German Puff Pancakes with Apple Compote and Bourbon Pecan Butter. Also included in the delightful volume are recipes for crumb cakes, ethnic breads and donuts. Agent, Martha Casselman. Copyright 2001 Cahners Business Information, Inc.From Library JournalHensperger is the author of more than half a dozen other bread books. Here she presents 50 recipes for delectable morning breads, from muffins and scones to pancakes and waffles to sweet rolls. There are coffee cakes both simple and elaborate, special ethnic and holiday breads, and a selection of spreads, butters, and preserves as well. For most baking collections. Copyright 2001 Reed Business Information, Inc.