

(Read free) Bread In Half The Time: Use Your Microwave and Food Processor to Make Real Yeast Bread in 90 Minutes

## **Bread In Half The Time: Use Your Microwave and Food Processor to Make Real Yeast Bread in 90 Minutes**

*Linda West Eckhardt, Diana Collingwood Butts*  
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**Linda West Eckhardt, Diana Collingwood Butts : Bread In Half The Time: Use Your Microwave and Food Processor to Make Real Yeast Bread in 90 Minutes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Bread In Half The Time: Use Your Microwave and Food Processor to Make Real Yeast Bread in 90 Minutes:

0 of 0 people found the following review helpful. GreatBy CustomerA great cookbook.0 of 0 people found the following review helpful. Buy! Bake!By homebodyEasy to follow, delicious to eat.0 of 0 people found the following review helpful. bread in half the timeBy Red MomI've had this book for years and love it. I can have hot fresh bread for dinner. I bought this copy for my daughter who also loves it. Neither of us has a bread machine but the recipes are easily adapted. The coolest thing is the speedy rise process using the microwave.

Redefining its subject by teaching readers a new craft, Bread in Half the Time reveals how today's kitchen technology makes it possible to produce delicious, authentic yeast breads in less than half the time it used to take. Includes more than 100 sumptuous recipes and a special section of recipes for the new bread machines. Illustrations.

From Library Journal The authors have developed dozens of recipes that use the food processor for kneading and the microwave for speeding up the rising process so they can turn out yeast breads in less than the normal time. Some bakers may feel that bread requires long rising times for the best taste and texture, others that kneading by hand is essential, but the "microrise" recipes for breads, pizzas, bagels, and more are imaginative and mouth-watering. Equally appealing are the ideas and recipes for accompaniments and variations. The section devoted to the new bread machines, however, has less to offer, despite the authors' enthusiasm for this cooking toy. For most collections. Copyright 1991 Reed Business Information, Inc. From the Inside Flap Redefining its subject by teaching readers a new craft, *Bread in Half the Time* reveals how today's kitchen technology makes it possible to produce delicious, authentic yeast breads in less than half the time it used to take. Includes more than 100 sumptuous recipes and a special section of recipes for the new bread machines. Illustrations.