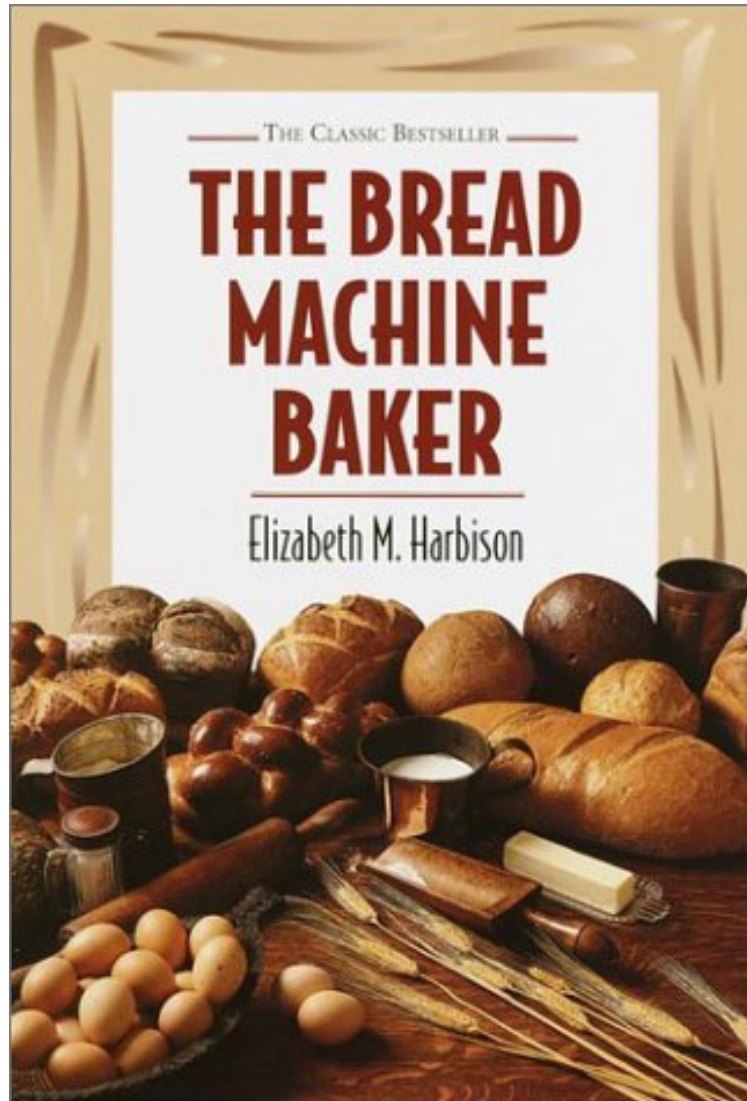


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## Bread Machine Baker

*Elizabeth Harbison*

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Enjoy the tantalizing taste and aroma of homemade bread from your own kitchen with easy bread machine recipes, including:-Sally Lunn Bread-Challah-Chili Corn and Cheese Bread-Brioche-Mint and Yogurt Bread-Oregano Parmesan Cheese Bread-Bagels-Tomato Basil Pizza Dough-Pintilde;a Colada BreadAnd much more!

.com Freshly cooked bread is one of life's little pleasures. What is even more pleasurable is that, thanks to the wonder of bread machines, cooks no longer have to spend hours mixing, kneading, and generally sweating in the kitchen over that perfect loaf. With this magical kitchen aid, all one needs to do is fling yeast, flour, milk, water, and seasonings into the machine and hit the button! Then presto!--divine bread two to four hours' baking time. The Bread Machine Baker offers 136 variations to traditional white bread. Neatly classified into different groups including Cheese Breads, Vegetable Breads, Fruit Breads, and even Dessert Breads--it proves there is a bread for every meal and every occasion. What is really magical is that so few ingredients are required on top of the basic bread mix. The Tomato and Cheese variety needs only 3/4 cup of sharp cheddar and a small amount of tomato juice. A delicious Banana Oat Bread requires just a handful of oats and two bananas. Wake up and smell the bread! --Naomi GesingerFrom the Inside FlapEnjoy the tantalizing taste and aroma of homemade bread from your own kitchen with easy bread machine recipes, including:-Sally Lunn Bread-Challah-Chili Corn and Cheese Bread-Brioche-Mint and Yogurt Bread-Oregano Parmesan Cheese Bread-Bagels-Tomato Basil Pizza Dough-Pintilde;a Colada BreadAnd much more!