

[Free download] Bread Machine Baking Perfect Every Time

Bread Machine Baking Perfect Every Time

Lora and Apter, Millie Brody

*ebooks | Download PDF | *ePub | DOC | audiobook*

 Download

 Read Online

#6281266 in Books 1993 #File Name: B002UV6L5A342 pages | File size: 30.Mb

Lora and Apter, Millie Brody : Bread Machine Baking Perfect Every Time before purchasing it in order to gauge whether or not it would be worth my time, and all praised Bread Machine Baking Perfect Every Time:

0 of 0 people found the following review helpful. Still the best collection of great tasting, reliable bread recipesBy Edward BarnettBought this cookbook about 20 (maybe 25?) years ago when I got my first bread machine from King Arthur Flour in Vermont (great company!). I've baked most of the recipes, many times, in several different bread machines. These recipes are winners. There are some really tasty recipes (the orange-coconut bread is amazing, as is the banana oatmeal loaf), and they're very reliable (the loaves always come out looking great as well as tasting great). My original copy of this cookbook didn't make a recent move with us, so I was delighted to find a new copy via used books. If you like to bake bread, with or without a bread machine, and only buy one cookbook, this is the one. Even in this day and age when I can find countless recipes online, I still go back to this cookbook. It has withstood the test of time.3 of 3 people found the following review helpful. Perfect bread EVERY Time - THIS BOOK REALLY DELIVERS With ...By Tech CoedPerfect bread EVERY Time - THIS BOOK REALLY DELIVERSWith recipes individually tailored to all the major bread machine brands, I enthusiastically report that each recipe that I made with my new Oster bread machine did come out perfectly. My favorite recipe for toasting bread is their Maple Buttermilk Bread. According to them, my Oster bread machine requires 3 tablespoons plus one teaspoon maple syrup while a Maxim or Sanyo bread machine requires three tablespoons less one teaspoon of maple syrup. Based on my experience, if you follow their recipe, you will get the perfect loaf of bread they promise.2 of 2 people found the following review helpful. Needed Another CopyBy Steve DittmerThis book was a mainstay for my breadmaking machine but I lost

track of it in a move. I couldn't live any longer without this books recipe for brioche, so at this price, I didn't hesitate to get another copy until I found my original. This book is better than any breadmaker book I ever found because each recipe has a slightly different version for each of several classes of bread machine. The authors had found that not every machine turned out a great loaf from the same recipe -- they needed little adjustments to get the best out of the machine. Great book for any bread machine baker.

75 Foolproof Bread and Dessert Recipes Custom Created for the 12 Most Popular Bread Machines