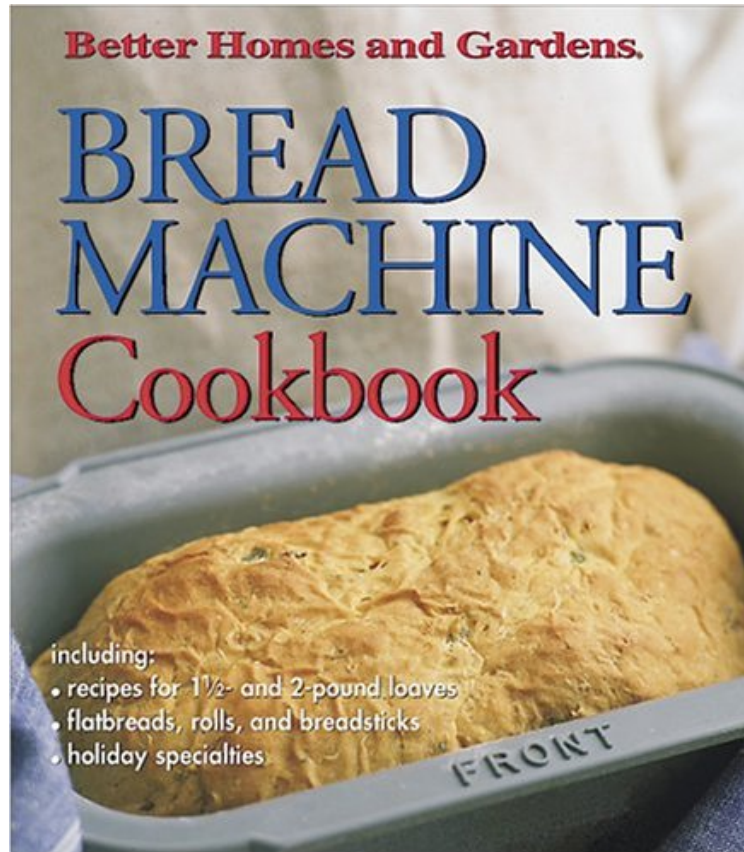


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## Bread Machine Cookbook (Better Homes Gardens)

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**Better Homes and Gardens Books : Bread Machine Cookbook (Better Homes Gardens)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Bread Machine Cookbook (Better Homes Gardens):

0 of 0 people found the following review helpful. SuperBy Tricia BoyleAll the recipes I tried came out great! Easy to follow. Super suggestions as well. I'm Baking bread daily now!3 of 3 people found the following review helpful. Very reliableBy Five StarsWhen I purchased this book a few years ago, I had no knowledge of bread machine baking. The most important item in the book for me was on page 6 showing photos of three different bread doughs after their first 3 to 5 minutes of kneading.. The first showed a photo of what the correct consistency of the dough should look like(a smooth ball.) The second showed what the dough looks like if at an incorrect consistency(dry crumbly)and how to correct this. The third photo showed a dough that is incorrect as it does not form a ball and advises how to fix it. All the corrections that are needed are made by opening the cover of your machine during the first 3 to 5 minutes of kneading. There are just too many variables that come into play with flour, humidity for example, that may alter the behavior of a recipe from one day to the next. By following those three photos along with their recommendations I have enjoyed all the recipes I've tried. This is a reliable and honest book. Honest, because it delivers! P.S. it urges you to

follow the order of your breadmaking machine instructions when adding ingredients. 10 of 10 people found the following review helpful. One of the better bread machine books By Michael K. Smith I love hot, freshly baked bread, but I seldom have the time for kneading, proofing, and all the rest, so several years ago I acquired a bread machine. Last Christmas, someone decided I needed to expand my baking repertoire and gave me this book. It starts with the real basics -- white bread, egg bread, whole wheat, rye -- and works up to more complex recipes like "Maple-Pecan Cornmeal Bread" and "Roasted Garlic and Stout Bread" (made with dark beer). Many of them use the machine for only part of the process and still require you to punch down, etc -- and, frankly, I got a machine so I wouldn't have to do that stuff! Nevertheless, there are some really good machine-only recipes, especially "Pepper-Parmesan Sourdough," "Poppy Seed-Cranberry Bread," which is great for breakfast, and "Garlic and Dried Tomato Bread," which is perfect with homemade minestrone. The instructions are easy and assorted helpful tips are scattered throughout.

Draw rave reviews for homemade breads when serving the quick and easy recipes for savory, sweet, whole-grain, shaped, or holiday specialties in the Bread Machine Cookbook, from Better Homes and Gardens (R).

From the Inside Flap Here it is! The cookbook that will make bread machine baking as quick and easy as you've always wanted it to be. With Better Homes and Gardens (R) Bread Machine Cookbook, you'll combine ingredients in no time whether you're serving up a hearty pizza crust for a fun weeknight meal or creating festive breads for your holiday table. Choose from the more than 75 savory, sweet, whole-grain, shaped, and holiday specialty breads to bring warmth and satisfaction to family and friends -- anytime -- for any occasion. \*Recipes successfully tested in all major brands of bread machines\* A special index of helpful bread machine tips from the Better Homes and Gardens (R) Test Kitchen \*Simple, never fail, step-by-step instructions for beautifully shaped breads \*Hints to help you design your favorite sweet or savory loaf of homemade bread\* Troubleshooting chart and substitution suggestions ensure success \*More than 30 full-color photos.