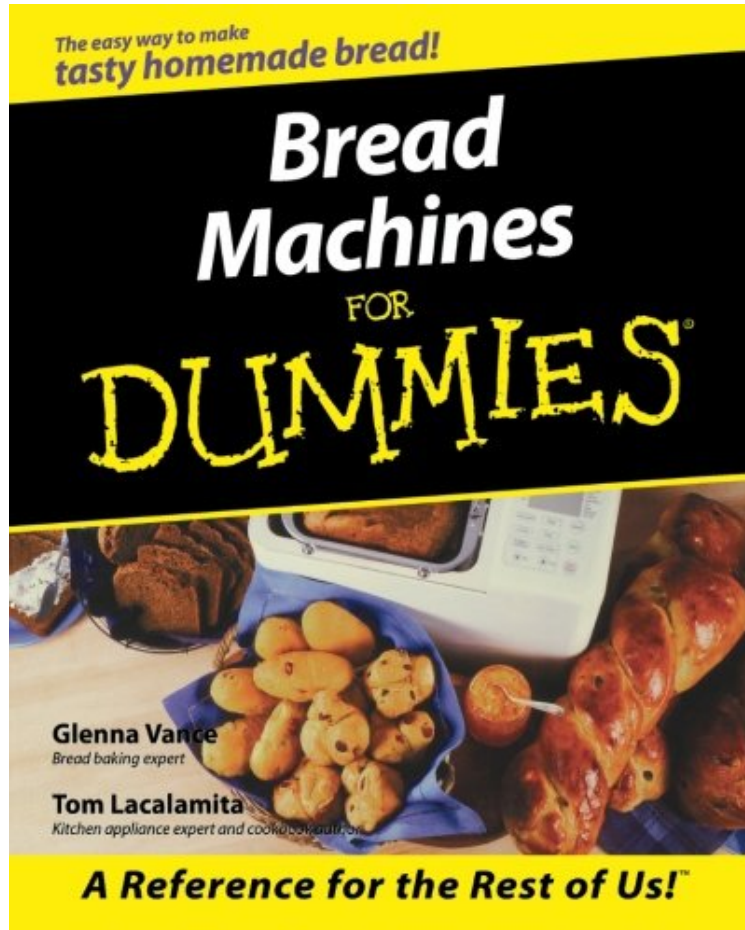


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Bread Machines For Dummies

Glenna Vance, Tom Lacalamita
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Glenna Vance, Tom Lacalamita : Bread Machines For Dummies before purchasing it in order to gage whether or not it would be worth my time, and all praised Bread Machines For Dummies:

0 of 0 people found the following review helpful. GREAT IDEAS FOR ALL BREAD BAKINGBy CustomerI got this for my daughter but I looked through it first and there were a lot of tips for me7 of 7 people found the following review helpful. Excellent BookBy PGGI ordered an received this book from (at a bargain) in less that a week. I read it as soon as I recieved it, and loved it. The first half is all about each phase of bread making, simply explained, The second half is recipes in each of the different bread groups. It eliminates alot of the verbage and just gives you the important information. I would highly recommend it to anyone interest in learning about bread making or just looking for good basic recipes.0 of 0 people found the following review helpful. wonderfull bookBy Joan WesterlundI had already read the book from the library and knew I need it in my kitchen. It has several ideas I have never thought about

which have improved my machine bread making . I ordered two books and both came in excellent condition.

There's nothing like the smell and taste of fresh homemade bread. But who has the time to make it anymore? You do—with a little help from your automatic bread machine. All bread machines can make good bread; they just need a little help from you to turn out a good loaf. With a little practice and a lot of fun, you too can make freshly baked bread in your kitchen with the touch of a button. *Bread Machines For Dummies* is for anyone who has ever been frustrated by a bread machine and wants to know if it's really possible to turn out great bread with a minimum of time and effort (it is!). This fun and easy guide shares simple techniques and more than 85 tested, foolproof recipes for making aromatic and flavorful breads—either for your bread machine or from dough that you shape yourself and bake in the oven. You'll see how to make: Soft white bread Cracked wheat bread Basic danish dough Babka and C hallah Bread bowls Bread sticks, pizza, and focaccia And so much more! This handy resource guide provides everything you need to know about making bread, including the best ingredients to use, how to work with dough, and how to get the best results out of your machine. Along with plenty of cooking, measuring, and shopping tips, you get expert advice on how to: Shape simple doughs into beautiful breads Mix flours and liquids for perfect bread texture Adapt machine recipes for two loaf sizes Understand the different wheat flours Fit bread into a gluten-free diet Avoid moisture mistakes Make breads with alternative ingredients such as rice flour, potato starch, and tapioca flour Featuring a cheat sheet with standard measuring equivalents and temperature conversions, tips for troubleshooting your machine, and delicious recipes for such tasty delights as Cheddar Cheese Corn Bread, Pecan Sticky Rolls, Cranberry Nut Bread, and Banana Lemon Loaf, *Bread Machines For Dummies* reveals the best ways to bake, store, and enjoy your bread!

From the Back Cover Freshly baked bread—from your kitchen—with the touch of a button Have a bread machine but think it's tricky to use? This guide shares simple techniques and more than 85 recipes for making aromatic and flavorful breads—for your bread machine or from doughs that you shape then bake in your oven—including Oatmeal Bread, Cheddar Cheese Corn Bread, French Bread, even Pecan Sticky Rolls! Glenna Vance is a bread baking expert and food writer. Tom Lacalamita is the author of five appliance cookbooks and has been featured on ABC's *Good Morning America*, CNBC, and NPR. About the Author Glenna Vance (Milwaukee, WI) is director of consumer affairs for a major ingredient manufacturer in the Midwest. A published author, Glenna has been involved in developing consumer recipe programs with major appliance manufacturers and ingredient companies. As a board member of the Milwaukee chapter of the American Institute of Wine Food, Glenna is instrumental in bringing nationally renowned culinary professionals to Milwaukee for culinary programs and events. Tom Lacalamita (Long Island, NY) is a bestselling author of five appliance-related cookbooks. Nominated for a James Beard cookbook award, Lacalamita is considered to be a national authority on housewares and has appeared on hundreds of television and radio shows across the country. With a passion for food, cooking, and all sorts of kitchen gadgets, Tom is also a spokesperson for various food and housewares manufacturers.