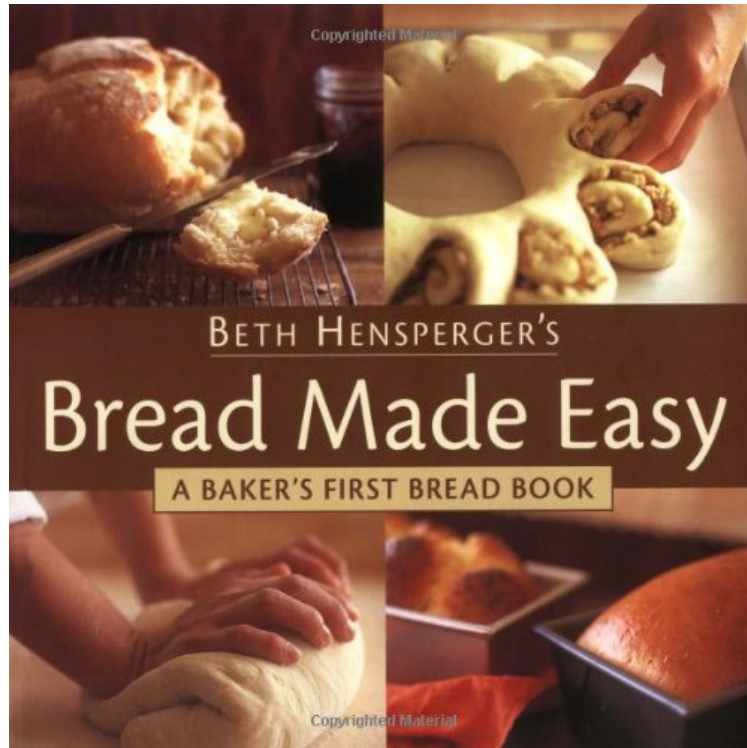


## Bread Made Easy: A Baker's First Bread Book

*Beth Hensperger*

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#988486 in Books 1999-12-01 1999-12-01 Ingredients: Example Ingredients Original language: English PDF #1.46 x 9.00 x 9.00l, #File Name: 1580081126132 pages | File size: 67.Mb

**Beth Hensperger : Bread Made Easy: A Baker's First Bread Book** before purchasing it in order to gage whether or not it would be worth my time, and all praised Bread Made Easy: A Baker's First Bread Book:

45 of 45 people found the following review helpful. A solid first bread book for the novice By italyhound I finally got up the nerve to begin the task of bread baking about six months ago. After some research, I decided on this book because it is for beginners and the book methodically moves from easiest to more difficult. Each master recipe in a chapter is accompanied by variations on the same theme so if you make the master and a variation, then you probably have the skills to move on. The directions are simple, there is a chapter on basic bread knowledge and they the breads taste great. As of this writing, I have baked pretty much all the master recipes and a variant. I have not tried the sweet dough chapters (of which there are 2 or 3 I think). I thought these chapters are more special occasion breads rather than everyday so I skipped them. IMHO, one sweet dough chapter would have been fine and this is why I didnt give it 5 stars. Im sure they are excellent recipes. I have graduated to Peter Reinhart's Bread Baker's Apprentice which is a more serious treatise and also geared to novices. Look for my review on that when I have baked through it a bit. Bread Made Easy is not expensive and I recommend it as a first timer's book. Hope this helps someone. 1 of 1 people found the following review helpful. We BOTH love this book By Cristy BI bought this book as a gift for my boyfriend who wanted to get into making his own bread and skip the grocery store breads due to all the preservatives added and non necessary ingredients. We BOTH love this book. Neither had ever made bread before. This book is full of information for the first timer. The recipies are simple and almost fail proof if your ingredients are fresh. 2 of 2 people found the

following review helpful. The go-to book for bread making By Customer I wanted to start making my own bread and found this book at my local library. I was so excited to find this book for purchase at an affordable price. I love every recipe I've made so far, every one has turned out perfectly and has been absolutely delicious (coming from someone who can barely cook/bake)! I'm not very good at understanding written instructions, but the author explains the recipes in an easy-to-understand way with pictures/descriptions of how things should look and feel. I would recommend this book to anybody looking at making homemade bread.

.com If you bake, but making bread intimidates you, Beth Hensperger's *Bread Made Easy* is the perfect choice for expanding your skills. It gives all the basics a beginner needs about technique, equipment, and ingredients, in the clearest, most reassuring way. Hensperger certainly knows about baking bread--this is her eighth book on the subject. This time, she starts with "Baking School," a comprehensive section covering what pans to use, why bottled water is best, and how to use various kinds of yeast. She describes 12 types of wheat flour as well as flour made from 8 other grains. Then Hensperger explains proper techniques for kneading, rising, and forming loaves, including more than 65 color photos. The eight master recipes start beginners off making a simple unkneaded Batter Bread, then go on to progressively more demanding white bread, egg doughs, whole wheat bread, flatbread, rustic country loaves, and yeasted coffee cakes. Each recipe is broken into five key steps, including cooling and storage. To encourage you, Hensperger gives variations on each master recipe, suggesting you make them all before moving on to the next type of bread. Progressing from challah to a cinnamon-sugar-filled egg-dough spiral loaf, hamburger buns, elegantly twisted dinner rolls, and a flat, foccacia-like Stuffed Onion Pretzel topped with poppy seeds makes this a rewarding exercise. Anyone who bakes will appreciate the clear, easy-to-use format of this book, and find it a reasonably complete and compact reference work as well as a source for seemingly foolproof recipes. --Dana Jacobi From Library Journal

Hensperger's (*The Bread Bible*) latest bread book is in essence a mini-bread baking course, starting with "Baking School," which covers the basics: ingredients and equipment, techniques, troubleshooting, and more. And moving on to her favorite time-tested recipes. These begin from the simplest, an easy batter bread, and progress to the more complex, a yeasted coffee cake; each section has a master recipe, followed by variations and spin-offs, and there are step-by-step photographs and technique shots throughout. A fine introduction for novice bakers, this is recommended for most collections. Copyright 1999 Reed Business Information, Inc. About the Author

**BETH HENSPERGER** is the author of 18 cookbooks, including the James Beard Award-winning *Bread Bible*. She is a popular food columnist for the San Jose Mercury News, and her writing and recipes have also been published in dozens of national food and lifestyle magazines. Beth owns her own catering business in the San Francisco Bay Area.