

(Ebook free) Breads: Step-by-Step Techniques

Breads: Step-by-Step Techniques

Sunset Ed

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



#772343 in Books 1984-04-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 10.70 x 8.31 x .29l, #File Name: 0376027487128 pages | File size: 63.Mb

Sunset Ed : Breads: Step-by-Step Techniques before purchasing it in order to gage whether or not it would be worth my time, and all praised Breads: Step-by-Step Techniques:

1 of 1 people found the following review helpful. Atkins is dead, pass the bread!By Carol LynnI never went with any funky diet fads, and I've always loved bread. I received this from my mother-in-law 42 years ago when my daughter was born.I just recently purchased this new copy because the old copy was falling apart. What you have here is the basics. This is a beginners book. You want to begin at the beginning? This is it. No poolishes, no bigas, no soakers (see Peter Reinhart for the absolute best books for that advanced stuff The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread. Take a while to master this book first, then move on. You won't regret it. When you then get to the more advanced breads you will feel confident knowing you have already made all the mistakes beginners make! (hahaha). By the way, start saving for two very useful, (but admittedly expensive)tools. Folding bread proofer Folding Bread Proofer and Yogurt Maker and good thermometer Splash-Proof Super-Fast Thermopen (Gray) Instant Read Thermometer, Perfect for Barbecue, Home and Professional Cooking Happy baking!0 of 0 people found the following review helpful. And there are some great variations--honey wheatBy CustomerI had been searching for years to find the coffee can bread from my mother's old cookbook. That one little ingredient, a quarter teaspoon of ginger, makes a world of difference. Taste the memories! And there are some great variations--honey wheat, herb bread . . . Sunset recipes are great and people don't give them enough credit, but if you make the coffee can bread, keep in mind you'll have a huge crust on the top because they don't make 16oz. cans anymore. Also, you'll have to

search for REAL cans. Chockful of Nuts works, but believe it or not, Dollar Store brand is real metal also, and the coffee is good! Everyone will be asking you for the recipe. 1 of 1 people found the following review helpful. Book in excellent condition! Very happy with purchase. By Nina Book in excellent condition! Very happy with purchase. I cannot suggest a better bread cookbook at this time! I purchased this book to have a second copy because my copy is getting worn out. Every recipe I have tried has been phenomenal!

Fresh bread from your oven! Enjoy the fun and satisfaction of baking homemade bread. master bread baking techniques with illustrated step-by-step instruction. Bake your favorite breads including nutritious wheat and whole grain loaves, croissants, sourdough, bagels, and sweet holiday treats. Choose from over 150 Sunset-tested recipes, ranging from basic yeast breads to quick breads, classic favorites to exciting new creations.