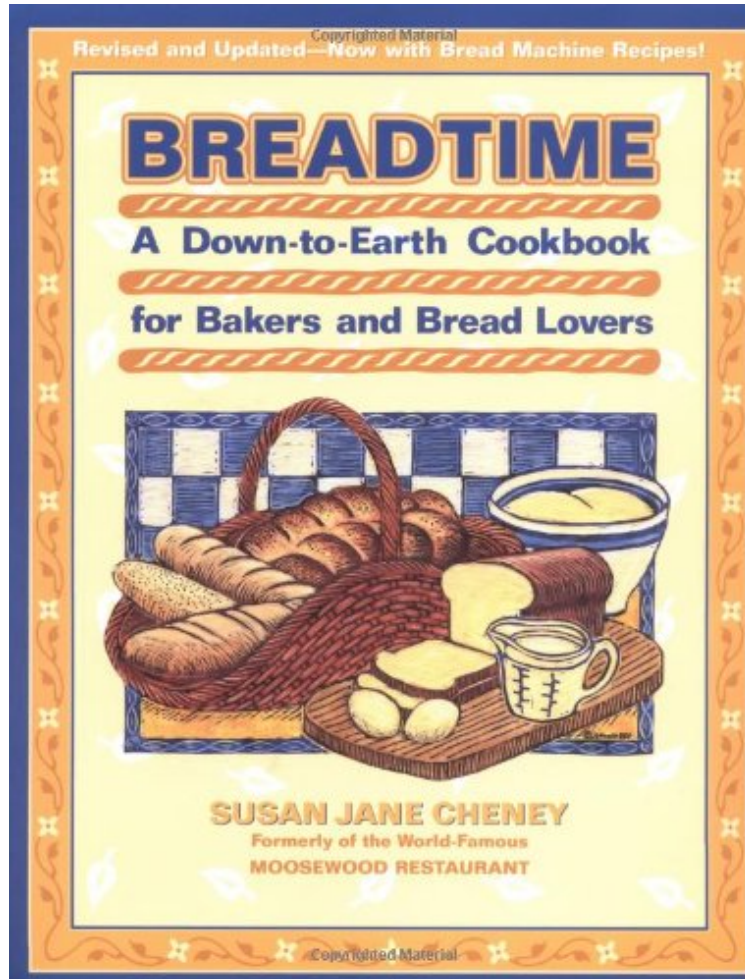


[Free] Breadtime

Breadtime

Susan J. Cheney

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Susan J. Cheney : Breadtime before purchasing it in order to gage whether or not it would be worth my time, and all praised Breadtime:

6 of 7 people found the following review helpful. Good information but so-so recipesBy CustomerLet me qualify this review by stating I have only once made a loaf of yeasted bread by hand using this book. The other recipes I've tried have been for the bread machine and in the quick breads section.I have been making my own whole grain bread for five years now and picked up this book about six months ago. There is a lot of great information about bread making and I enjoy reading through the book. The recipes, on the other hand, have been a little disappointing.The quick breads are light and rise nicely but somehow manage to be heavy and flavorless. This morning I made Peanut Butter Banana Bread and was very disappointed with how bland it is. I feel like I wasted good ingredients on an unsatisfying product. The yeasted pancakes were gummy, too heavy, and once again lacking in flavor. The bread machine recipes have

yielded nicely textured loaves but again lacked a depth to the flavor. The recipes I use from Laurel's Kitchen I'm able to eat without butter or jam but not these. In general the breads are simply uninteresting. I'm not sorry I bought the book but it's not my go to for our daily bread. It will probably sit on the shelf for a few years before I give it away. 0 of 0 people found the following review helpful. Four Stars By Marga Konig Informative, precise recipes, especially the bread ones. 34 of 39 people found the following review helpful. A Vegetarian Bread Book By A Serious Reader I bought this book based on other reviews, but it is only a good bread book if you like to use ingredients such as soy milk, tofu, sprouted wheat, triticale, etc. If you want a much better bread book using whole grains and reasonable ingredients, buy Laurel's Kitchen Bread Book. If you want a great book on making great bread, buy either Crust and Crumb or The Bread Baker's Apprentice.

Susan Jane Cheney, formerly a baker at the renowned Moosewood Restaurant, has added a basketful of new recipes as well as instructions for using the now virtually indispensable bread machines to this totally redesigned new edition of Ten Speed's beloved 1991 classic, Breadtime Stories.