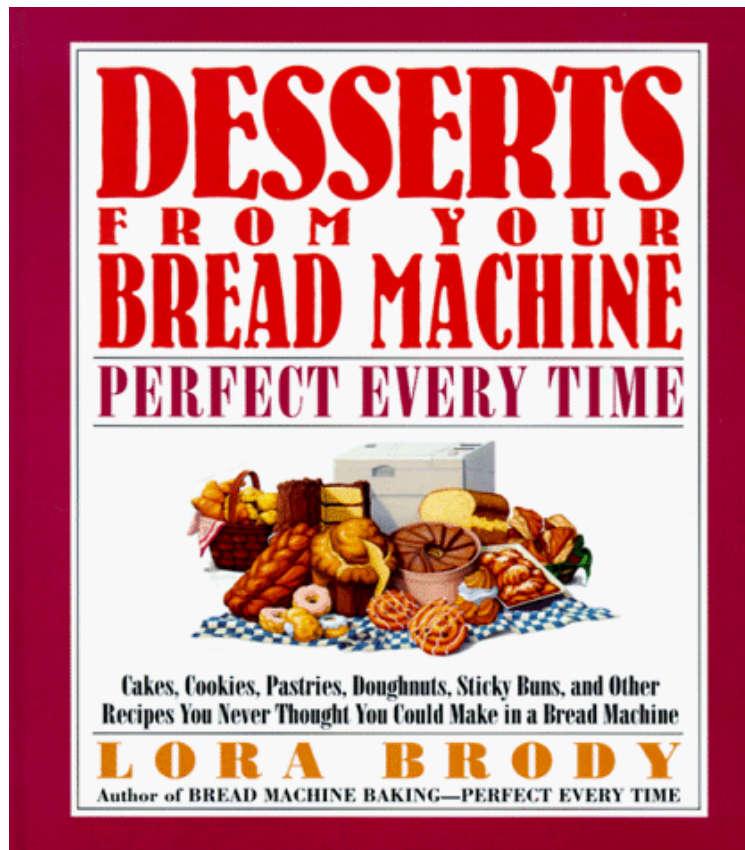


[FREE] Desserts from Your Bread Machine

## Desserts from Your Bread Machine

Lora Brody

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**Lora Brody : Desserts from Your Bread Machine** before purchasing it in order to gage whether or not it would be worth my time, and all praised Desserts from Your Bread Machine:

0 of 0 people found the following review helpful. The book came in very good shape. I'm well pleased with itBy Cameo WalkinThe book came in very good shape. I'm well pleased with it ... I just need better glasses to read it with, and the energy to organize things a bit, so I can set up my Breadman, and get baking. Now I realize, I've got to get specialized books that use the kinds of ingredients that will reflect my commitment to better health -- so I'll probably be ordering more books in a little while -- but will hang onto these recipes. When I ordered, I was looking for spiral-bound books that would lay open on the table, while I prepared the recipe. I still want that, but next time, I'll be looking for gluten-free, egg-free, dairy-free recipes, with tips for sourcing the ingredients. Of course, I check for ingredients, but sometimes, what you want may be in the possession of a small obscure company, and it helps if the author can help the reader source it.0 of 0 people found the following review helpful. DessertsBy Susan BoudreauLove it0 of 0 people found the following review helpful. Every cook should own this oneBy CustomerA must have for anyone wanting to add to your collection of bread machine cook books

Yes, it's true! With the press of a button you can make warm-from-the oven sticky buns, light-as-a-feather Danish pastries, tender, flaky croissants, delicate yeasted layer cakes, and rich tea breads brimming with nuggets of dried fruit and toasted nuts. Fabulous bread machine desserts you never dreamed possible can be yours with this all-new collection of foolproof recipes by bread machine expert Lora Brody. By using the proofing and kneading cycles of your machine, you'll turn out sweet yeast doughs that are far superior to those made by hand or with an electric mixer. These innovative recipes: Maple Walnut Sticky Buns, Almond Biscotti, Chocolate Macadamia Nut Bread, Triple Chocolate Babka, Apricot-Almond Pull-Apart Coffee Ring, and Lemon-Pistachio Loaf -- were developed especially for this book and individually tested on the best-selling bread machines on the market.

From Library Journal Here is the follow-up to Brody's popular *Bread Machine Baking--Perfect Every Time* (Morrow, 1993) with 75 recipes for cakes, cookies, and other sweets to be made--or at least started--in the bread machine. The recipes, which are arranged alphabetically instead of by category, include both desserts, such as Boston Cream Pie and Molasses Doughnut Cake, and sweet breads and other breakfast or teatime treats. Each one was tested in seven different bread machines, and Brody includes good tips and hints as well. Many of these recipes rely on yeasted doughs, so using the bread machine makes sense; others just use it as a mixer (what else can I do with this expensive machine?). But all seem tempting, and this is sure to be popular. Recommended for most collections. Copyright 1994 Reed Business Information, Inc. From Booklist Brody claims that there is a bona fide difference in results between bread machines and a regular mixer. And for those who either want quick-baking recipes or equate working with yeast to the fear of public speaking, she may have a valid point. Each of the 75 recipes includes directions for eight of the most popular machine models, with instructions separated into two stages: the batter/dough and the baking. What actually makes this collection worthy of purchase is the quality and creativeness of the sweet treats. Barbara Jacobs About the Author Lora Brody is the author of twenty-two cookbooks including *The Kitchen Survival Guide*, *The Entertaining Survival Guide*, *Bread Machine Baking: Perfect Every Time*, *Desserts from Your Bread Machine: Perfect Every Time*, *Growing Up on the Chocolate Diet*, and *Pizza, Focaccia, Flat, and Filled Breads from Your Bread Machine: Perfect Every Time*. Her recipes have appeared in the *New York Times Sunday Magazine*, the *Boston Globe*, and the *Los Angeles Times*. She lives outside of Boston.