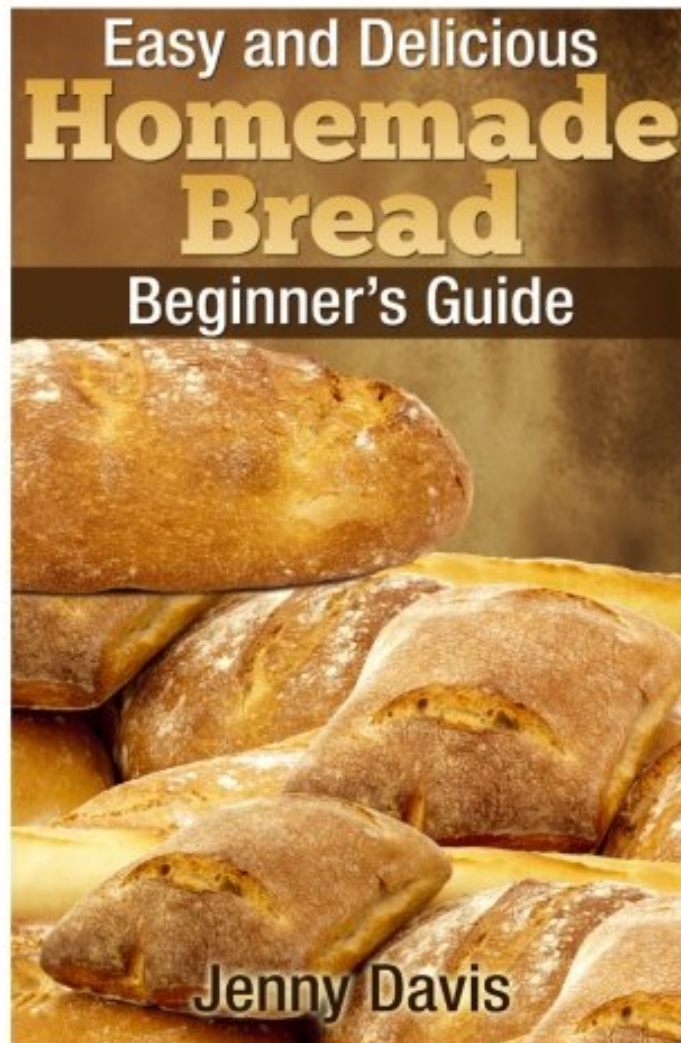


[FREE] Easy and Delicious Homemade Bread: Beginner's Guide

Easy and Delicious Homemade Bread: Beginner's Guide

Jenny Davis

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Jenny Davis : Easy and Delicious Homemade Bread: Beginner's Guide before purchasing it in order to gage whether or not it would be worth my time, and all praised Easy and Delicious Homemade Bread: Beginner's Guide:

2 of 2 people found the following review helpful. Informative bread book that discusses both yeast and quick breadsBy _CustomerThe Easy and Delicious Homemade Bread Beginner's Guide book by author Jenny Davis gives a quick overview of the art of bread making. While her book is not encyclopedic, she does a fine job discussing the various ingredients and techniques used to bake both quick and yeast breads. Along with explanations of how bread is

made, she includes recipes with clear directions and how to prepare the recipe. At the end of each recipe you will find a brief nutritional analysis. Some of the recipes you will find include: Lager-Style Beer Bread Southern-Style Corn Bread Basic Bread Ciabatta Recommend. MR0 of 0 people found the following review helpful. Clear and useful even for an experienced bread baker. By Kindle Customer This bread book gets to the basics of how bread making works. It has clear explanations for the techniques I've known for years, but never exactly understood. Simple, crystal clear and useful, without exotic flavors or ingredients. 0 of 0 people found the following review helpful. Yes, Bread Can be Easy By Books4Life My kids love grains, so we are always on the lookout for new recipes. Time seems always short, so "easy" is a criteria. What I like about this book is that it explains, in easy to understand format, how bread "works," from different flours, to yeasts, to techniques and equipment. Speaking of equipment, every recipe tells you exactly what equipment you will need, so you don't get in the middle of a recipe and then start scrambling for a measuring cup, pastry brush or cutting board that you did not think ahead for. A wonderful time saver that I wish more cookbooks included!

Are you concerned about all the chemicals and additives in store-bought bread? Do you want to provide wholesome, homemade, nutritious bread for your family? Have you always wanted to learn how to make bread but felt intimidated? Are you looking for new bread recipes and ideas? If you answered "yes" to any of these questions, then this book is for you! This comprehensive homemade bread book includes: All the basic information you need to understand the bread-making process; Tips and tricks to get the best results, every time; Easy bread recipes for beginners; Detailed instructions for every step of the process; Nutritional information for each recipe; A wide range of bread recipes, including gluten-free and Paleo bread, corn bread, flatbread, pizza dough, sourdough, focaccia; and much more! Get your copy and start making delicious homemade bread right now!