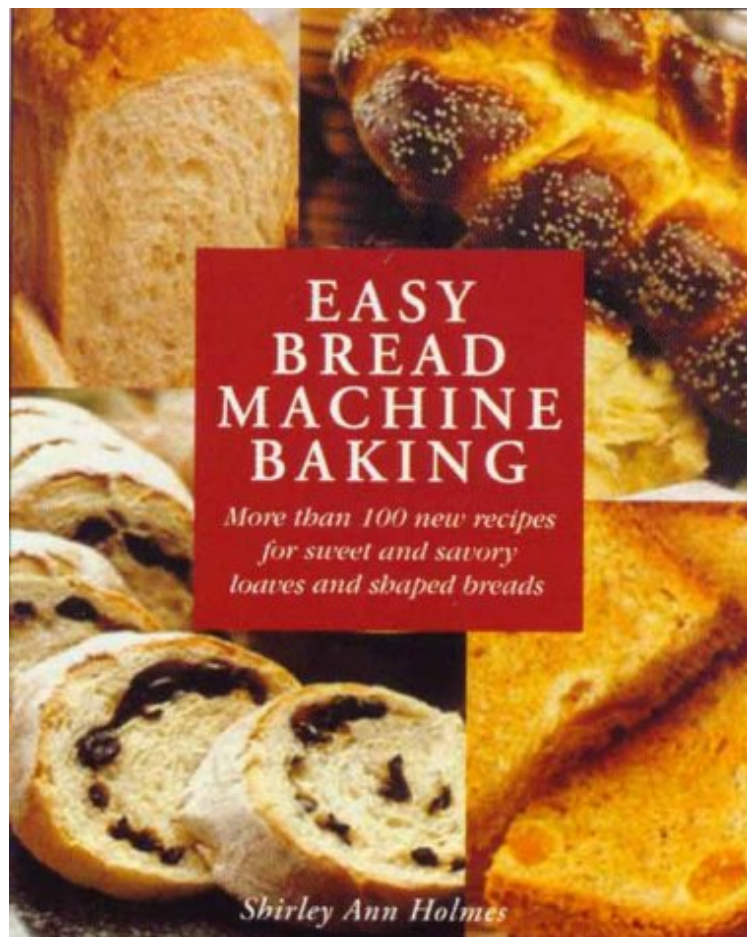


(Mobile book) Easy Bread Machine Baking: More than 100 new recipes for sweet and savoury loaves and shaped breads

## Easy Bread Machine Baking: More than 100 new recipes for sweet and savoury loaves and shaped breads

*Shirley Holmes*

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**Shirley Holmes : Easy Bread Machine Baking: More than 100 new recipes for sweet and savoury loaves and shaped breads** before purchasing it in order to gage whether or not it would be worth my time, and all praised Easy Bread Machine Baking: More than 100 new recipes for sweet and savoury loaves and shaped breads:

1 of 1 people found the following review helpful. Moderate use of saltBy Beautiful DreamerThis is my favorite. Her experience shows. She has over 15 years experience developing recipes for major bread machine and yeast manufacturers. My husband and I watch our salt intake. I was pleased that she explained the role of salt in yeast baking. She says, "I have used low quantities of salt in most of the recipes in this book and have added a salt free bread for special diets." The flavors are great. The salt she left out is not missed. There are gluten free recipes. She uses fresh, canned and dried fruits. She uses a variety of sweeteners both liquid and dry. There are vegetable ingredients in some

0 of 1 people found the following review helpful. Belongs in your baking library By James W. Ewins Has clear directions and a variety of recipes. It is one of 4 books I use for machine breads ( I was asked to review this product and then was told that another word was REQUIRED. I don't respond well when told I am required to do something when my action was voluntary- STUPID) 1 of 1 people found the following review helpful. Very satisfied! Very full! By Woodworking Widow So far, I've only made three recipes from this book: pizza dough, sourdough french bread and wholesome multigrain bread. All were three were lovely. I've used the pizza dough for years and I'll be making the others again and often. I'm inspired to try more recipes. The book is very well laid out. Each recipe has its own page with an introduction with background and maybe tips. Often, there is also a full-page photo on the facing page. The ingredient list is clear with a column each for large and extra large loaves, clearly separated by the ingredient name itself. Many recipes also have extra tips or recipe variations on the side. And, the recipe variations are useful, not just "try adding raisins!" For instance, the pizza dough includes five variations - more traditional, multigrain, herbed, no-fat and bread bowls. The tips are more in-depth, too - beyond "flour should be spooned, not scooped." One reads, "Kalamata and Niccedil;oise olives cured in brine have the best flavor, but pitted canned olives are more convenient." In the back of the book, there's a nice section on ingredients, tips and troubleshooting.

When you make your own bread, you can also make healthy choices by controlling fats, salt, sugar, and adding grains and nutritious fruits to the dough. You can also shape the dough into rolls, buns, braided or round loaves. This collection of 100 simple and enticing bread machine recipes offers a delectable array of breads, from classic white loaves to healthy flax bread to elegant, special-occasion Pannetone and everything in between. With a few simple steps, and the push of a button, you can fill your house with the glorious aromas of: East Coast Brown Bread Hovis Bread Ancient Grain, Seed, and Fruit Loaf Challah Pane Alle Oliva Blueberry Swirl Sour-cream Bread Pizzas and flatbreads Along with the recipes, Holmes provides practical tips, information on ingredients, techniques, and problem-solving answers to assist you in your quest for perfect bread.

What sets this cookbook apart from others of its type is that every recipe is so sensibly written... you'll find that even your first efforts will turn out beautifully. (Linda Turk Thunder Bay Chronicle-Journal 2003-11-05) About the Author Shirley Ann Holmes is a professional home economist, food stylist and consumer consultant. She developed bread recipes for 5 years with a major bread machine manufacturer and for 10 years with a major yeast manufacturer. Excerpt. copy; Reprinted by permission. All rights reserved. From the "Savory Herb, Seed and Vegetable Breads" chapter of Easy Bread Machine Baking Savory Sweet Potato Bread My good friend and home economist Joyce George told me that one of her favorite recipes for dinner rolls included sweet potatoes and a hint of nutmeg. This bread is an adaptation of her recipe and the clover leaf rolls are terrific with ham or turkey or for potluck dinners. With its subtle sweetness, hint of spice and glorious color, this bread is wonderful for ham and onions or spicy crab sandwiches. Canned sweet potatoes or yams are more convenient and you can use the reserved liquid to add extra flavor. TIPS Leftover sweet potatoes can be mixed with mashed potatoes for a superb colorful vegetable side dish or frozen for later use. Substitute fresh cooked, mashed sweet potatoes and their cooking water for the canned sweet potatoes and reserved liquid. Add a little more sugar if desired. For a lighter texture, substitute 1 large egg for 1/4 cup of the reserved liquid. INGREDIENTS 1 cup [extra large: 1 1/3 cups] mashed, canned sweet potatoes or yams (drained, reserve liquid) 1/2 cup [extra large: 3/4 cup] reserved liquid from sweet potatoes or yams 2 tbsp [extra large: 3 tbsp] vegetable oil, margarine or butter 3/4 tsp [extra large: 1 tsp] salt 1 tbsp [extra large: 2 tbsp] sugar 3 cups [extra large: 4 cups] white flour(\*) 1/4 tsp [extra large: 1/2 tsp] pepper, nutmeg or dried chili peppers 1 1/4 tsp [extra large: 1 1/2 tsp] bread-machine or instant yeast (\* In Canada use all-purpose or bread flour; in the United States use bread flour) 1. Add all ingredients to machine according to manufacturer's directions. Select basic white cycle.

VARIATION: Clover Leaf Rolls Select dough cycle. When cycle is complete, remove dough to lightly floured surface, cover, and let rest for 5 to 10 minutes. Cut dough into 12 or 16 pieces; shape each into a smooth ball and place in greased muffin tins. Cover with clean tea towel and let rise in warm place for about 30 minutes or until double in size. Bake at 375 deg F for 10 to 12 minutes or until golden brown. Remove rolls from pans and serve warm or leave to cool on racks.