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Electric Bread

Staff Innovative Cooking Enterprises

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Staff Innovative Cooking Enterprises : Electric Bread before purchasing it in order to gauge whether or not it would be worth my time, and all praised Electric Bread:

1 of 1 people found the following review helpful. A winner! By Sylvie C. This profusely illustrated book of 51 recipes is perfect for anyone who likes flavorful, gourmet foods. The Second Edition/8th Printing was revised to cover bread makers with a pan capacity of 16+ cups. Among the breads I'm anxious to try are Bleu Cheese Port, Greek Isle, Peaches Cream and Sweet Coconut Curry. Also included: Tips for Success, a Loaf Size Texture Guide for each recipe, recipes for complementary spreads and Troubleshooting. The book is suitable for adventuresome bakers at all levels of expertise and I highly recommend it. Printed in 1999, I paid only \$0.01 plus shipping for this wonderful book which arrived quickly from Marketplace in basically mint condition. Seller: Free State Books. 3 of 3 people found the following review helpful. A Bread Machine Owner MUST HAVE!!! By Doug Williams This bread machine cookbook is the absolute greatest!!! I have made several breads from it from Classic White, Sun Nut, Cottage Dill, and Raisin Bread and they all come out great!!! Not only does it have bread recipes, it also has recipes for hand formed things like calzones, rolls, strudels, etc., as well as recipes for various spreads for your baked creation, and also helpful hints for bread making. This book, along with More Electric Bread are a must have for anyone who has a bread machine and wants to use it for more than just a loaf of plain old white bread!!! 1 of 1 people found the following review helpful. One of the very best bread books ever published By Cajun Gourmet I have used the bread books from these folks for many years. It does not matter how many years ago these books and others by the same staff were published, it is just as fresh, tested, and accurate today as it was then. I always want to obtain extra copies of the books from time to time to

use and share. This is a must for those who love making bread at home, especially in bread machines.

Gourmet Edition. Slip covered, hard bound with spiral binding makes for lay-flat, spatter resistant pages. Dramatic full color photos with easy-to-understand narrative for every recipe. Guidance on ingredients, tips for success and more.