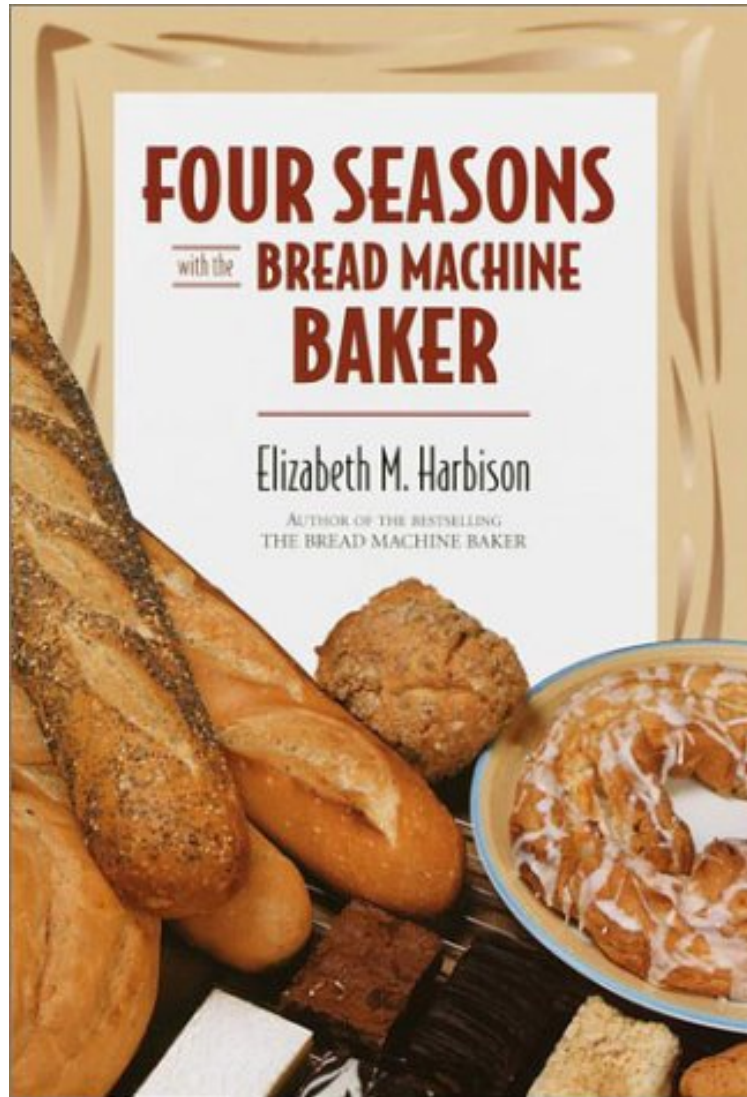


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Four Seasons with the Bread Machine Baker

Elizabeth Harbison

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Elizabeth Harbison : Four Seasons with the Bread Machine Baker before purchasing it in order to gage whether or not it would be worth my time, and all praised Four Seasons with the Bread Machine Baker:

0 of 0 people found the following review helpful. For the intelligent user By C. Muusers I have had (and used) bread machine bakers for seventeen years now, so I consider myself an experienced BM user. I learned a lot from Bread Machine Baking : Perfect Every Time. In that book, the recipes are given for eight different brands and types of bread machines. Different machines have different proportions in ingredients. The way to use the 'Four Seasons Bread Machine Baker' is: look at the recipes in the instructions manual of your own BM, and adapt the recipes from E.M.

Harbison according to those. I agree with the previous reviewer that she prescribes a rather large amount of yeast, I use half the amount, and get excellent results. The complaint from the previous reviewer that there are only one pound recipes in the book struck me as strange. What cookbook gives recipes for 2, 4, 6 and 8 persons? Just change the amounts proportionally if you want a larger loaf (as Harbison herself advises on page xi of the introduction). You can bake excellent, wonderful, delicious breads with the recipes from this book. But you have to THINK (adapt the recipes to your machine, calculate the amounts for bigger loafs), and that may be asking too much of some people. 4 of 4 people found the following review helpful. Oh, dear By M. Kanner The concept of this book is fabulous. The flavors sound incredible. Enough to warm the cockles of your heart, but I wonder if the editors ever tested any of these recipes. It was little odd that she only has recipes for one pound loaves (2 cups of flour); a little odd that the first recipe I tried calls for 2 OR 3 teaspoons of yeast. I baked one loaf only, one with cottage cheese and cheddar. Other cottage cheese loaves I have baked have turned out well. This dough ball was incredibly wet. I added at least one full cup of extra flour and it still collapsed at the end and smelled yeasty (way too much yeast). My copy of the book come from the library . Back to the library it went. 0 of 0 people found the following review helpful. Poor proportions By safars in maine The general ideas behind the recipes sound great - herbs, cheese, beer! But the proportions are WAY off. Much too much yeast and liquid. Try instead the Bread Machine Magic cookbooks, or the Niity Gritty Bread Machine Books.

Over 125 recipes for both sweet and savory breads, all geared to the seasons of the year and all utilizing a bread machine baker, a new staple in many households.