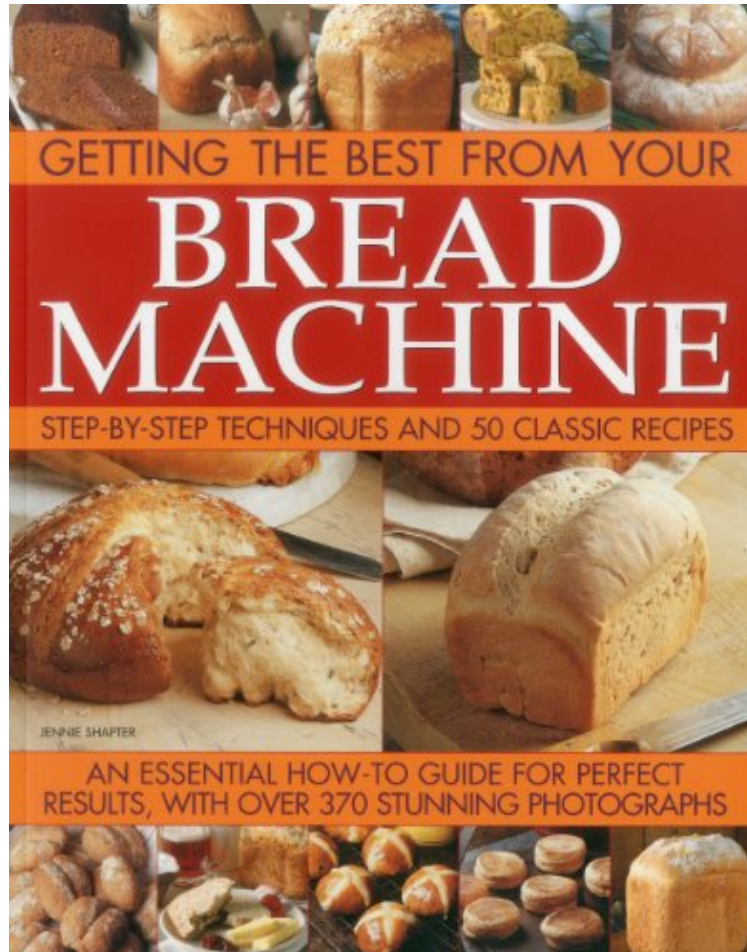


(Download ebook) Getting the Best from your Bread Machine

## Getting the Best from your Bread Machine

*Jennie Shapter*

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**Jennie Shapter : Getting the Best from your Bread Machine** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Getting the Best from your Bread Machine:

17 of 18 people found the following review helpful. Very Good for Zojirushi Breadmaker By S. Evans I have embarked on the project of learning to make great bread, baked in my bread machine (I have almost always just made dough and baked in the oven). I've made enough loaves to know that it's not as easy as it sounds-- a fairly delicate balance of yeast, water, flour and sugar/salt/fat, which can produce unexpected and disappointing results. My method consists of making one slightly failed loaf, and then baking it again several times with more/less flour water or yeast, until I get to a good loaf. Then I keep track of the changes so I can make the good loaf every time. I bought this book mostly for the pictures, as I already have several other very good bread machine cookbooks, marked up with notations from my experiments. I could tell from reading the ingredients that the author's starting measurements were much closer to the ones I end up with via trial and error. In addition, she uses less sugar and yeast than any of the recipes I have seen,

either in my bread machine manual, or my cookbooks. Could it be that this would be a book I could use without all that trial and error? Sure enough, the first loaf I baked from this cookbook came out beautifully-- better than any of my other loaves-- a nice high rise, smooth dome, light crust, even crumb. As perfect as I could imagine. The second loaf (different recipe) was equally good. I can't wait to try the others. And I'm thrilled that I won't have to bake three or four loaves just to arrive at the magic formula for my machine. My machine is a Zojirushi BB-PAC20. If that's the one you own, definitely give this a try. Even if it's not, I highly recommend the book for the lovely photos, and the ratio of yeast/sugar/salt to flour, which, in my opinion, produces a tastier loaf. 0 of 0 people found the following review helpful. Too much blah, blah, blah By Texas Quilter More information than recipes, the color of ink print is too light, the size and the style of the print is difficult to see clearly, must distinguish recipe from blah, blah, blah. Disappointed. 0 of 0 people found the following review helpful. Three Stars By Maurice C. Too much preamble and not enough recipes

Today, a bread machine can make baking easier than ever before. Discover the different features of your machine and find out about ingredients. Learn how to adapt much-loved recipes for a bread machine, and how to incorporate traditional bread-making techniques to make more unusual breads. With 370 photographs, including step-by-step techniques, this is the essential guide to bread-machine baking.