

(Read ebook) Great bread machine baking: Over 250 recipes for breads from A to Z

# Great bread machine baking: Over 250 recipes for breads from A to Z

*Marlene Brown*

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**Marlene Brown : Great bread machine baking: Over 250 recipes for breads from A to Z** before purchasing it in order to gage whether or not it would be worth my time, and all praised Great bread machine baking: Over 250 recipes for breads from A to Z:

3 of 3 people found the following review helpful. Best ever bread machine book.By Vinnie's MomThis book is filled with delicious recipes that are easy to prepare and actually work (unlike the recipes that came with my machine). The Chocolate Cherry Loaf on pg 92 is my favorite sweet recipe, but there are so many others that are good as well: Classic White Loaf, Sedona Sunflower Seed Bread, Dill Cottage Cheese Loaf and Bread sticks, cakes, glazes and butter recipes. I'm so glad I found this book because I was beginning to despise my machine due to using poor recipes.7 of 7 people found the following review helpful. My favorite bread bookBy trees and beesI have had this book for several years and just love its recipes. I just recently ordered this book to give to my sister because she was frequently asking me for some of my bread recipes so I figured she would enjoy having her own copy of this great book. All the recipes use regular ingredients and are very easy to make and very flavorful.Hint:::I use my bread machine to do the mixing and kneading of the dough by using the dough/pasta cycle. I then remove the dough and form it into the size and shape of loaf or rolls I want. Loaves bake at 350 to 375 degrees for 25 to 30 minutes. Rolls bake at 375 degrees for 15 to 20 minutes. Works great every time. I don't every buy bread any more. I make all our

bread and feel we are eating much healthier because there are no chemicals or preservatives added to the bread we eat. 0 of 0 people found the following review helpful. **The Best Bread Machine Book Out There!** By Steve Ros I've had this book for years, but recently bought it as a gift for my neighbor who was looking for some new and different recipes. While I admit to having stuck with less than a half dozen of my favorite recipes, I've found this book an invaluable tool in my bread machine baking as it's full of information and details about ingredients, substitutions, shortcuts and other interesting details about the art of bread machine baking. I love it and consider it a must for anyone who likes making bread., especially if your machine can cope with the larger two pound loaf size.

1999 Barnes and Noble, 4th printing. Marlene Brown (Better Homes and Gardens Minutes to Mealtime: Chicken and Turkey Recipes). A collection of bread recipes for breads A to Z.