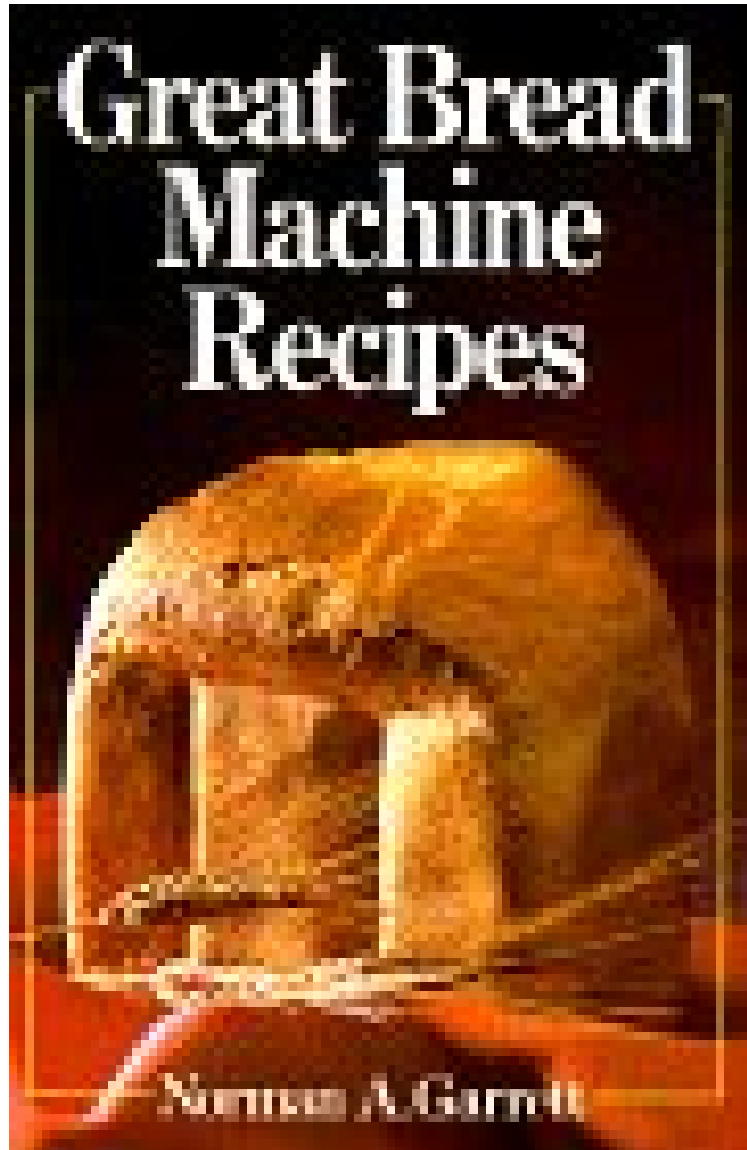


(Ebook pdf) Great Bread Machine Recipes

## Great Bread Machine Recipes

*Norman A. Garrett*

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**Norman A. Garrett : Great Bread Machine Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Great Bread Machine Recipes:

8 of 8 people found the following review helpful. This little bread recipe book is better than is heftier rivals! By L. MURRAY This tiny tome - just over a hundred pages - proves that quality always beats quantity. There is not a dud recipe in the whole book, every recipe I have tried in my bread machine has been a success. And since I only bake one or two loaves a week, it will take a year for me to try them all. Yesterday I made the German Rye Bread, and was not

sure about the cocoa in the ingredient list and added it anyway. Last night I could not stop eating the bread - it simply was addictive, and I realized that the cocoa was as much for color and its place in a unique flavor that justified its inclusion. That and the fact that this is often the secret to good German Rye. Clearly Norm Garrett who pulled this modest volume together is someone who cooks with love and whose taste matches up with mine. He is also practical. His oatmeal bread does not require me to go out and buy five pounds of oatmeal flour, it uses simple oatmeal out of the canister. And some of his recipes actually use the all purpose flour all of us have in our cupboards. The Zuni bread, for example, which is combined with corn meal for a nice crunchy texture. Then there is the Italian bread which includes olive oil, cheese, garlic and herbs. That one disappeared like snowflakes under a summer sun. Other bread cookbooks may be bigger - Beth Hensperger's Bread Machine Cookbook is over 600 pages but not one of her recipes turned out as tasty as Garrett's. I know which of the two I would want in my kitchen. Bigger is not always better. Believe me, this one is modest, but it is a winner. 2 of 2 people found the following review helpful. great bread machine recipes By ABBEY this book has yet to produce a poor loaf of bread i bought it used here on my new bread machine has been cranking out bread for me for visitors family etc. im having so much fun and no preservatives i control the salt too. i began at the first recipe and am working my way to the last one. i mail ordered specialty organic grain flours like barley oat buckwheat and rye. i havent bought store bread in months im spoiled. and you havent lived until you have made picnic bread with sweet green relish. or apple butter bread or welsh spice bread or herb bread well-----you get the idea. they are all great and i have four other books but this is the only one i use. picture a school childs face as he opens up lunch and finds a home made bread sandwich with a dessert of a slice of whole wheat oat cinnamon raisen bread cut in half and filled with cream cheese add home made fruit flavored water in a thermos and no kid has had a healthier lunch. i recommend this book to everyone who has or is thinking of getting a machine. white bread flour is in the market and i get specialty flours from kenyon mills, king arthur and war eagle mills. its fun its easy and its healthy most loaves will keep for 1 week but never last that long and i use ends in my food processor to make crumbs to add to meat balls and meat loaf and to make crab and salmon cakes and what i dont use right off i freeze. love love love this book. 0 of 0 people found the following review helpful. THE Bread Book! By FrMurphyRcvd in excellent condition.

Savor these 67 breads from around the world--and make them in your bread machine. From American loaves like Adobe to Portuguese Corn Bread, each recipe is converted by a special formula that you can use to convert your own favorites. Special diet recipes include salt-free, low-calorie and yeast-free breads. "With recipes for everything from plain white bread to pumpernickel; peanut butter and jelly bread to zucchini bread; a veritable Baskin and Robbins of bread recipes."--Money Savers. 128 pages, 6 x 9.