

(Get free) Great Bread! The Easiest Possible Way to Make Almost 100 Kinds

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Bernice Kohn Hunt

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Bernice Kohn Hunt : Great Bread! The Easiest Possible Way to Make Almost 100 Kinds before purchasing it in order to gage whether or not it would be worth my time, and all praised Great Bread! The Easiest Possible Way to Make Almost 100 Kinds:

0 of 0 people found the following review helpful. Novice or ExperiencedBy Molly Roper JenkinsThe best "how to" I own, and I was thrilled to find some used copies. For both first-time bread makers to the experienced cook, there are many new recipes to try.3 of 3 people found the following review helpful. so you knead the doughBy Patricia R. AndersenIt's a bad pun, I know and it only works if you read it out loud, but so I'm a bit silly..This is a very good book about baking breads and making it easier on yourself. The recipes are clear and concise and if you bake, you probably have most of the supplies you need already. M's Hunt gives a history of bread, gives some good tips on bread making and how to fix your mistakes.THen she moves on to the recipes and they are a lot easier than a lot of the bread books out there. She gives a definition of the various ingredients and the measurements, so you know exactly what she means when she says "flour" or sugar. The illustrations also help you know what is to be done.The recipes are great - I like the sweet dough recipe with the variations (especially the turnovers, yum). The stollen is much easier to create using this book than some of the other books I have on bread making. I easn't too thrilled with the cornbread recipe, but she states up front it is "Yankee or Northern" cornbread and I am used to the other kind.If you'd like to try your hands at baking, this book would be a good place to start. M's Hunt offers a lot of encouragement and common sense advice to novices as well as long time bakers. I recommend this book highly.1 of 1 people found the following review helpful.

The Best Book on Bread in Print By Janet R. Wilder I learned to bake bread from this book. My husband picked it up at a bookshop that was going out of business over 15 years ago and I treasure it among my most precious cookbooks. Anyone who has never tried baking bread should read this book and follow the recipes. The text is simple and enjoyable and the recipes are uncomplicated. The results are spectacular.

A brief history of bread with a discussion of the traditional ingredients and baking methods introduces a variety of recipes with the measurements given in both the metric and English system.