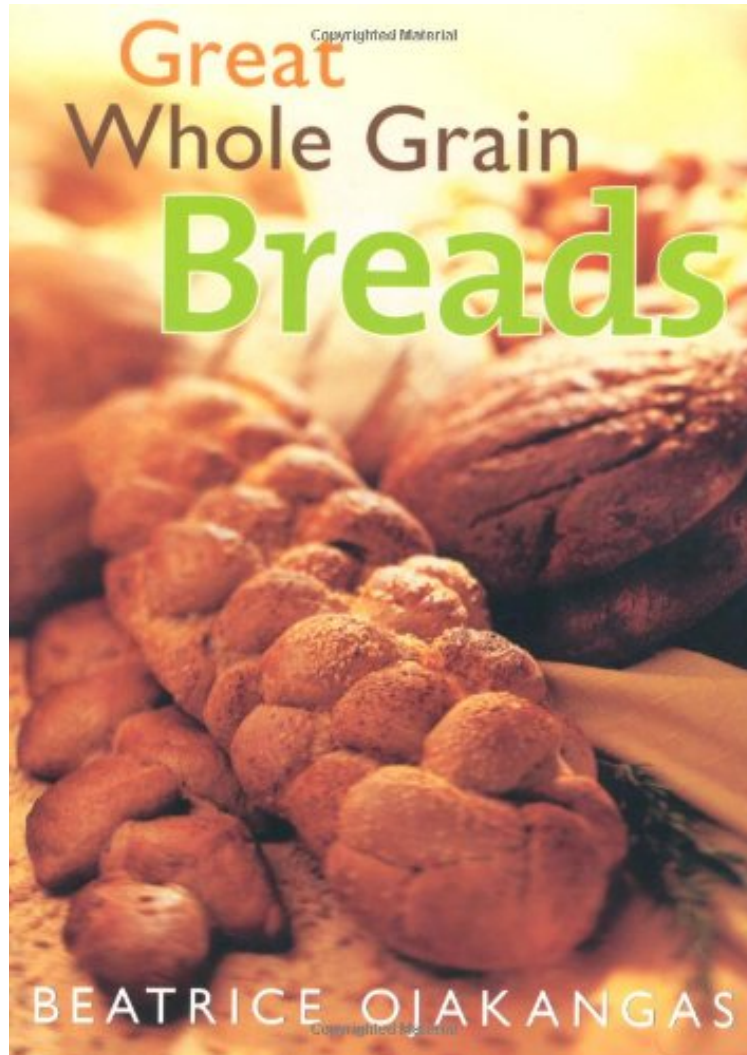


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## Great Whole Grain Breads

*Beatrice Ojakangas*

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**Beatrice Ojakangas : Great Whole Grain Breads** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Great Whole Grain Breads:

1 of 1 people found the following review helpful. A Great Book By Nik Whole grain breads are not very popular when it comes to the books. There is usually a small chapter in them or none at all. Beatrice Ojakangas has compiled a wonderful book with such diverse recipes ranging from dinner breads to sweet dessert breads utilizing the nutritious whole grain. As I am beginning to experience bread baking, I can not help but want to make them all, it's so much fun and the recipes are wonderful. Her directions are easy and very creative. I will be using this book for a long time to come. Enjoy! 2 of 2 people found the following review helpful. good bread book, with some issues By anya When I saw this book, I wanted to bake almost every single recipe. The recipes are healthy and delicious with one caveat. I have

had to substitute some bread or white flour when all whole wheat is listed in the ingredients because dough barely rises. So with some adjustments, I am very happy with the results. 0 of 0 people found the following review helpful. great book for bread baker By Kristin Korpela Book was in great condition. Gave it as a gift for Christmas. Have my own copy from years ago and love it.

The crust, the texture, the aroma, the taste -- a hearty whole grain bread makes the meal or, in the case of the cheese breads, blinis, or calzone that Beatrice Ojakangas serves up, becomes the meal. The seasoned baker and the passionate amateur, the connoisseur and the simply famished will find plenty to celebrate in Ojakangas's classic bread-making book. Whether it's traditional Finnish rye, old-fashioned corn bread, scones, croissants, pretzels, or popovers, the perfect bread for any occasion can be found in this book, along with companionable advice for making it perfectly every time. For the baker with no time to spare, Ojakangas includes a large assortment of fast and easy breads. With more than 250 sweet-and-savory recipes, easy-to-follow, step-by-step techniques for mixing and kneading, and special hints for working with whole grains, Great Whole Grain Breads should find a place in every baker's kitchen.