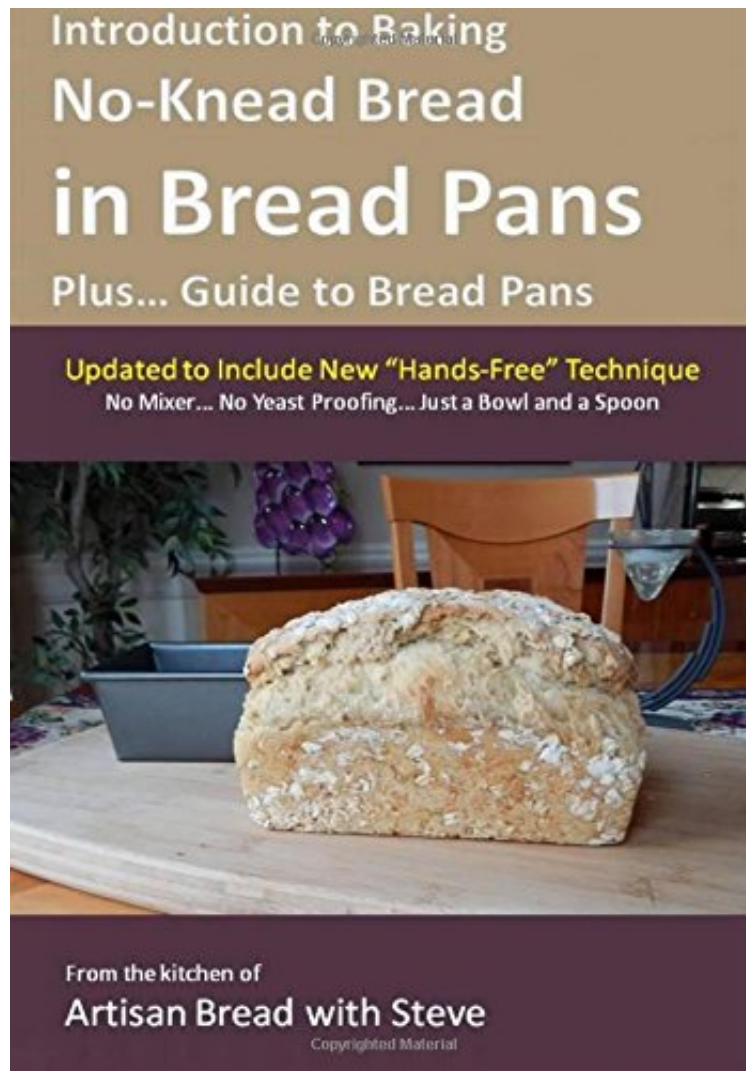


(Mobile book) Introduction to Baking No-Knead Bread in Bread Pans (Plus... Guide to Bread Pans): From the kitchen of Artisan Bread with Steve

Introduction to Baking No-Knead Bread in Bread Pans (Plus... Guide to Bread Pans): From the kitchen of Artisan Bread with Steve

Steve Gamelin

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Steve Gamelin : Introduction to Baking No-Knead Bread in Bread Pans (Plus... Guide to Bread Pans): From the kitchen of Artisan Bread with Steve before purchasing it in order to gage whether or not it would be worth my time, and all praised Introduction to Baking No-Knead Bread in Bread Pans (Plus... Guide to Bread Pans): From the kitchen of Artisan Bread with Steve:

2 of 2 people found the following review helpful. Awesome book! You may never buy bread again!By CustomerThis is the book for people who don't want to ever buy bread again. No excuses anymore for me anymore. Simple ingredients and instructions. There are also links in the e book to the you tube videos. If I had found this method earlier, I would not have invested in a new stand mixer!One typo (I think) I found is on the caraway rye, I think it should be 14 oz water instead of 16. 16 made dough too wet and 14 works.0 of 0 people found the following review helpful. Bread made so simple to makeBy CrossdrawjohnThere go's my waste line. Great book and so easy. Tastes great to. Bread making has never been so simple. Buy this book you won't go wrong.4 of 4 people found the following review helpful. Five StarsBy CustomerI have fooled with regular bread recipes, bread machine recipes and never had much luck. These were, by far, the easiest way to make bread I have ever done and the best bread I have ever made!

The #1 baking vessel for bread is... the bread pan. The most common baking vessel for no-knead bread is... the Dutch oven. The time has come to develop a no-knead recipe with ingredients, and baking temperature times specifically designed for the bread pan. Recipes includeshellip; ldquo;Traditionalrdquo; No-Knead Breadhellip; proofs 8 to 12 hours - Country White Bread (First ldquo;traditionalrdquo; loaf) - Cheddar Cheese Bread (bread pan) - Multigrain Country White Bread (bread pan) - Honey Whole Wheat Bread (bread pan) No-Knead ldquo;Turbordquo; Breadhellip; ready to bake in 2-1/2 hours - Country White ldquo;Turbordquo; Bread (First ldquo;Turbordquo; loaf) - Country White Bread (bread panhellip; garnished with sesame seeds) - Multigrain Country White Bread (bread panhellip; garnished with oats) Additional Recipes - Beer Bread (bread pan) - Honey Oatmeal Bread (bread pan | garnish) - Harvest 8 Grain Whole Wheat Bread (bread pan) - Deli Rye Bread (bread pan) - Mediterranean Olive Bread (long loaf pans | half loaves | baste) - Cinnamon Raisin Bread (small bread pan) - Italian Sesame Sandwich Bread (poor mansquo;s Dutch oven) - Garlic Bread (poor mansquo;s Dutch oven | long loaf pans) Hi Irsquo;m Steve. My YouTube channel is ldquo;Artisan Bread with Steverdqquo; on which I have a series of educational videos demonstrating how to make a variety of no-knead breads and these cookbooks support the videos giving me the ability to go into greater detail regarding the dynamics of making no-knead bread (a level of detail I couldnrsquo;t fit in a video) while they give my readers and subscribers a convenient vehicle for reading and using recipes. Even if you arenrsquo;t thinking about making bread you will find this and interesting book to read. Thanks ndash; Steve