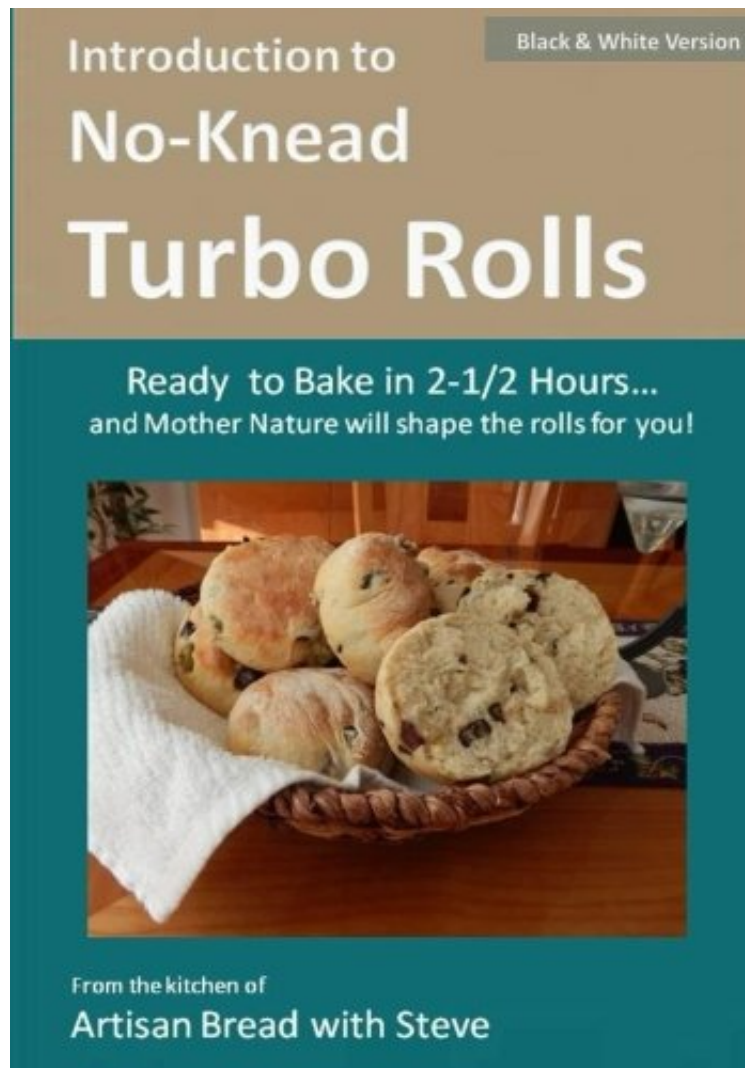


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## **Introduction to No-Knead Turbo Rolls (Ready to Bake in 2-1/2 Hourshellip; and Mother Nature will shape the rolls for you!) (BW Version): From the kitchen of Artisan Bread with Steve (No-Knead Turbo Bread)**

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before purchasing it in order to gauge whether or not it would be worth my time, and all praised Introduction to No-Knead Turbo Rolls (Ready to Bake in 2-1/2 Hours... and Mother Nature will shape the rolls for you!) (BW Version): From the kitchen of Artisan Bread with Steve (No-Knead Turbo Bread):

0 of 0 people found the following review helpful. Make Delicious Homemade Rolls! By Mary Diane I'm looking forward to baking these wonderful Turbo Rolls! Every recipe in this book makes me anxious to try! I recommend this book to everyone who would enjoy serving rolls with their meals and also who would enjoy sandwiches made with rolls instead of sliced bread all the time. The Turbo technique is the way to go for wonderful baked rolls! 0 of 0 people found the following review helpful. This is a fantastic book for easy no-knead bread ready for the table ... By #1 Granny This is a fantastic book for easy no-knead bread ready for the table in just 2 1/2 hours. I've used his methods and wouldn't make bread/rolls any other way. 0 of 0 people found the following review helpful. Five Stars By jpf Very easy recipes that give great results

The "Turbo" method is a fresh approach to making no-knead bread and rolls that provides you with an option. No-knead "Turbo" bread was designed for those who want to make no-knead bread, but don't want to wait 8 to 24 hours. Those who want bread machine bread, but don't want to buy and store a bread machine. It's for those of you who want a fast reliable way to make fresh from the oven bread without the hustle of expensive machines, Dutch ovens, or kneading. Now, don't get me wrong; I love the standard no-knead method for making rolls, but here are times when I need bread in less time and I can have "Turbo Rolls" ready for the oven in less than 2-1/2 hours. To watch a video demonstration of no-knead "Turbo" bread using the "hands-free" technique go to my YouTube channel ([Artisan Bread With Steve](#)) and watch "Ultimate Introduction to No-Knead Turbo Bread" ready to bake in 2-1/2 hours. Then come back and get the cookbook. Thanks - Steve Cookbook "Table of Contents" lists both recipe and method (bakeware) used to shape and bake loaf, but you can mix and match the ingredients from one recipe with the method (bakeware) from a different recipe. The two components are independent of each other. Rolls Buns includes: Traditional Dinner Rolls, Pull-Apart Dinner Rolls, Garlic-Cheese Rolls, Multigrain Country White Rolls, Garlic-Herb Rolls, Honey Whole Wheat Rolls, Harvest 8 Grain Whole Wheat Rolls, Mediterranean Olive Signature Rolls, Cinnamon Raisin Breakfast Rolls, Small Sandwich Rolls, Large Sandwich Rolls, Torpedo Sandwich Rolls, Hamburger Buns, and Muffuletta (Sicilian Sesame Bread).