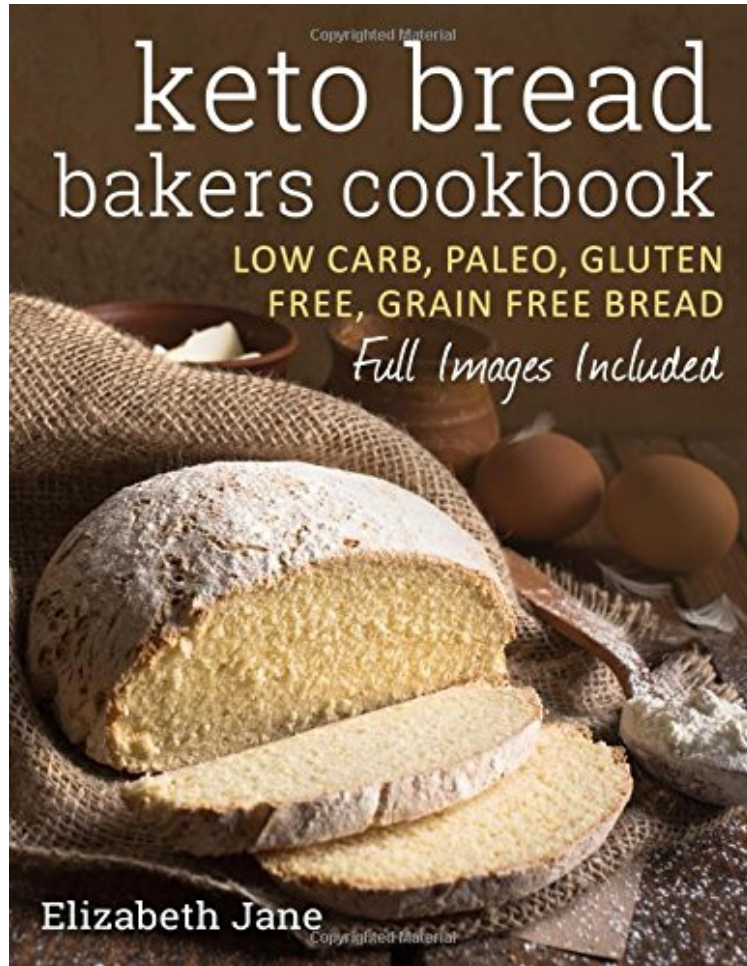


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Keto Bread Bakers Cookbook: Keto Bread Bakers Cookbook

Elizabeth Jane

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Elizabeth Jane : Keto Bread Bakers Cookbook: Keto Bread Bakers Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Keto Bread Bakers Cookbook: Keto Bread Bakers Cookbook:

55 of 57 people found the following review helpful. Sandwich bread horribleBy AppleI am an experienced baker and have tried only the sandwich bread recipe, as it was worth the price of the book to find some good bread. It is horrible bread and raised exactly 1 inch....well, it didn't raise since the batter was one inch. So, I read the instructions again and again, and started over. The second time, I got the same exact results. This cookbook is a waste of money.38 of 38 people found the following review helpful. The photos on the front and back cover don't reflect ...By Deb LThe photos on the front and back cover don't reflect the actual recipes in the book. There are no recipes for those breads in the book.60 of 64 people found the following review helpful. Incomplete confusing recipesBy John ChristiansenHorribly Written. On Page 22 The Blueberry loaf calls for Butter but there is no butter listed in the ingredients.The instructions

are difficult to read and at times make no sense . Page 20 is confusing. I attached a pic so you can judge for yourself. The recipe sayto make the cinnamon swirl by mixing the erythritol and cinnamon together set aside. Next cream the butter and Ery. together? But there is no additional ery. listed in the ingredients, so I guessed and used the cinnamon swirl. Step 4 after whisking the egg whites to a stiff peak fold the butter mixture into the egg mixture . Pour into the baking pan. Step 5 Pour half the mixture into the loaf pan. What! The recipe just read to pour the mixture into the baking pan now in the next step you say pour half the mixture into a loaf pan. . REFUND is being requested

Everyone loves bread! And if you're on a special diet and miss bread, then this book is for you! Paleo, low carb, gluten free, keto, wheat free, but still the same great tastes. Learn to make ketogenic bread, rolls, muffins, bagels, pizza dough, bread sticks (and more) for less than the cost of a croissant.Includes my top 8 tips for baking that perfect bread! And no bread machine required!Traditional Breads Include: Traditional Sandwich Bread Rustic Boule Dinner RollsSweet Breads Include:Decadent Chocolate Loaf Cinnamon Swirl Bread Lemon BreadReworked Classics Include: Homemade Bread Crumbs Everything Bagels Garlicy Pizza Dough