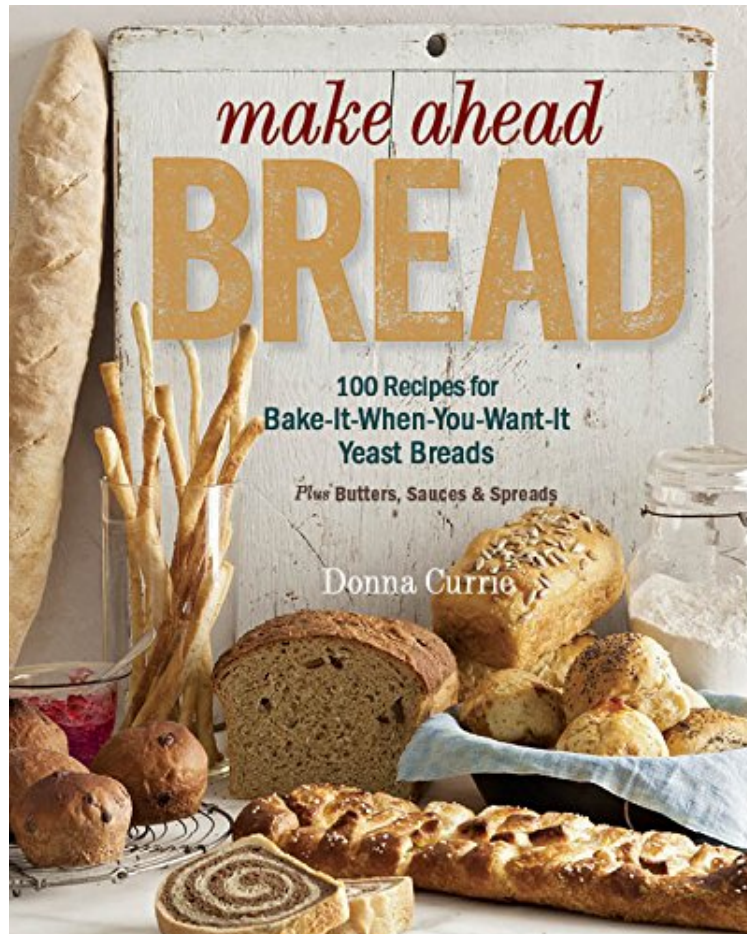


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Make Ahead Bread: 100 Recipes for Melt-in-Your-Mouth Fresh Bread Every Day

Donna Currie

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Donna Currie : Make Ahead Bread: 100 Recipes for Melt-in-Your-Mouth Fresh Bread Every Day before purchasing it in order to gage whether or not it would be worth my time, and all praised Make Ahead Bread: 100 Recipes for Melt-in-Your-Mouth Fresh Bread Every Day:

0 of 0 people found the following review helpful. Bread Making For People Who Don't Have Time To Bake BreadBy Laurie R. SandersI got the chance to review an electronic version of this cookbook through NetGalley. I enjoyed the electronic version so much that I bought a hard copy for my cookbook library. When I'm teaching, my days are long, busy, and there isn't really time to bake bread...or at least I didn't think there was...till I read Make Ahead Bread. With Make Ahead Bread I now know I can make bread and enjoy the yeasty scent of baking bread any time I want to. Make Ahead Bread includes 100 recipes for bread that can be mixed up one day, left to rise overnight, and baked the next. Approached this way, just about anyone can have fresh home baked bread any time

they want it. Loaf breads, buns, rolls, breadsticks, pastries, flat breads, even tortillas, they're all in this wonderful book. What's even better is the way the recipes are organized on the page. This part is genius! Each recipe features a description of the recipe and an ingredient list. The preparation instructions are broken down into prep day tasks and bake day tasks so it is very easy to see what to do, when to do it, how and where to let the bread rise, when to shape it, and so on. Make Ahead Bread isn't just for simple, plain, loaves. This cookbook includes make ahead recipes for: Sticky Buns, Almond Rolls, Nutella Swirl Rolls, Garlic Knots, Kaiser Rolls, Sider Buns, Hamburger and Hot Dog buns, Buttermilk Rolls, Honey Potato Buns, Sweet Butter Buns, Par-baked White Rolls, Pumpkin Dinner Rolls, Almond Sweet Bread, Baguettes, Sesame-Seeded Semolina Bread, Sauerkraut Rye Bread, White, Whole Wheat, Rye Bread, Rich Egg Butter Loaf, Sourdough Rye Bread, and many more. If you enjoy baking bread but find yourself limited because you work or have other obligations this book needs to be in your cookbook library. This is one of my all-time favorite cookbooks. 1 of 1 people found the following review helpful. easy and successful By Elizabeth A Kaden Great book! 1 of 1 people found the following review helpful. Great book. Great bread. Just buy it. By Troy Midwife Buy this book. That is all.

Two Steps to Breaking Bread. Make Ahead Bread de-mystifies the bread-baking process with simple recipes and easy-to-follow steps for fresh-from-the-oven bread. Plus there's an entire chapter devoted to baking ingredients and equipment. Follow home baker Donna Currie's simple two-step process to baking delicious, fresh, yeast breads: Step One - mix and knead the dough, then let it rest for 1-2 days while you enjoy life Step Two - bake. Yes, it's that simple. Melt-in-Your-Mouth Breads. Your home will smell amazing while you bake any of the 100 recipes in Make Ahead Bread, including all of these: Loaf Breads - Bacon, Tomato and Cheddar Loaf; Maple Sugar and Walnut Loaf Buns, Rolls, Breadsticks - Slider Buns; Cheesy Breadstick Twists Flatbreads - Chicago-style Pan Pizza; Semolina Focaccia Pastries - Breakfast Sausage Danish; Traditional Croissants, and more. Now, you're never too busy to bake bread! Yeast bread isn't complicated to make, but because it needs time to rise, it's not always easy to fit it into time available - that's until now. Make Ahead Bread gives inexperienced bakers and busy home cooks the information you need to make flavorful, freshly baked bread on a schedule that works for you. Leftovers? Just in case you have any leftovers, this book also features many recipes for your extra bread like Almond Butter Bread Pudding; Artichoke, Olive and Tomato Strata; and Overnight French Toast. Plus recipes for scrumptious butters and spreads are included, such as: Chunky Apple and Cinnamon Spread and Chocolate Butter to name a few.

About the Author Donna Currie is a passionate home baker who blogs at Cookistry (www.cookistry.com). She also writes a bread-baking column for Serious Eats (www.serious-eats.com) and is a food writer for the Boulder Daily Camera and the Whole Foods Market cooking blog. Two of her creations, Bunny Bread and Birdie bread, were featured on MSNBC's food site, www.bites.today.com. Donna lives in Colorado.