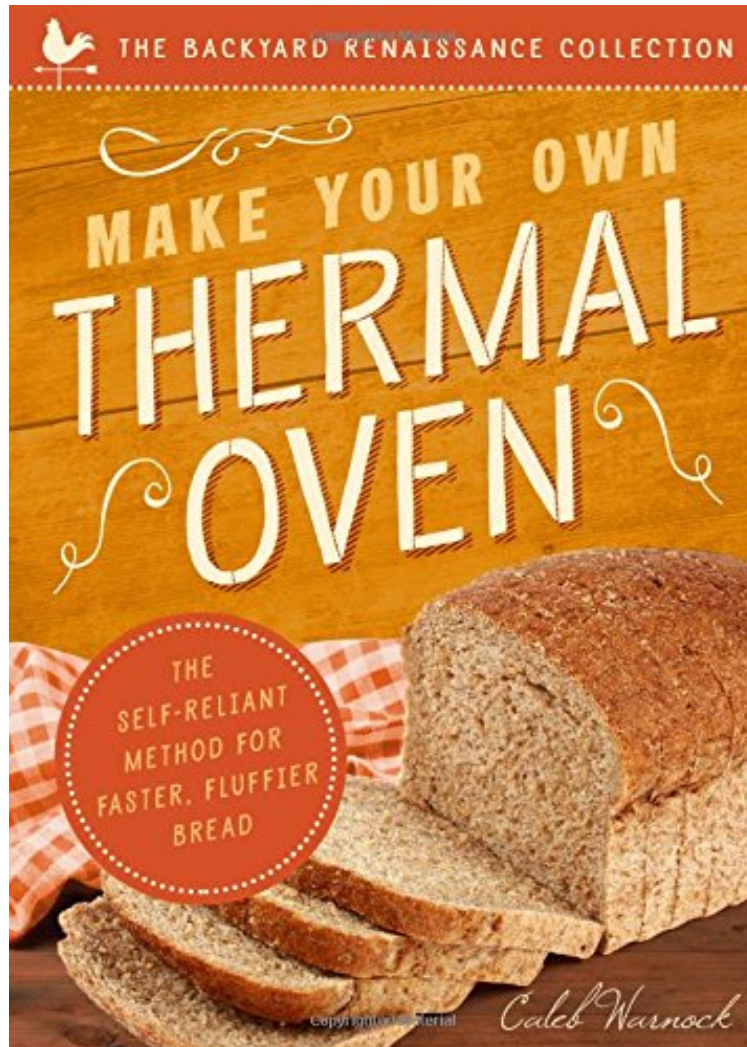


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Make Your Own Thermal Oven: The Self-Reliant Method for Faster, Fluffier Bread

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Have you always wanted to raise or bake bread in your own thermal oven? This 40-page booklet will help you jump-start your new skill set with easy-to-follow instructions, and an additional resource guide. When you are (proofing) raising bread dough, there is nothing better than a thermal oven. The consistent, long-lasting warmth allows the bread to be spongier and fluffier than any other method. No wonder people have used thermal ovens to raise bread for centuries! Caleb Warnock's clear instructions and experienced advice allow readers to inexpensively create and use a homemade thermal oven that will proof up to eight loaves of bread at one time or two trays of cinnamon or dinner rolls. This fantastic addition to the Backyard Renaissance series includes: Instructions on how to create a one-of-a-kind thermal oven for only \$20 Instructions on how to make your oven portable and use it as an oven, a freezer, a cooler, or a heat bag. How to make your own yeast Multiple recipes Calebs bread-making tips and tricks And much more in this tiny book packed with bread-making secrets

About the AuthorCaleb Warnock is the popular author of *Forgotten Skills of Self-Sufficiency*, *The Art of Baking with Natural Yeast*, *Backyard Winter Gardening For All Climates*, *More Forgotten Skills*, *Trouble s On The Menu*, and more. He is the owner of SeedRenaissance.com and blogs at CalebWarnock.blogspot.com, where you will find a link to join his email list to learn more about forgotten skills. He resides in Provo, Utah.