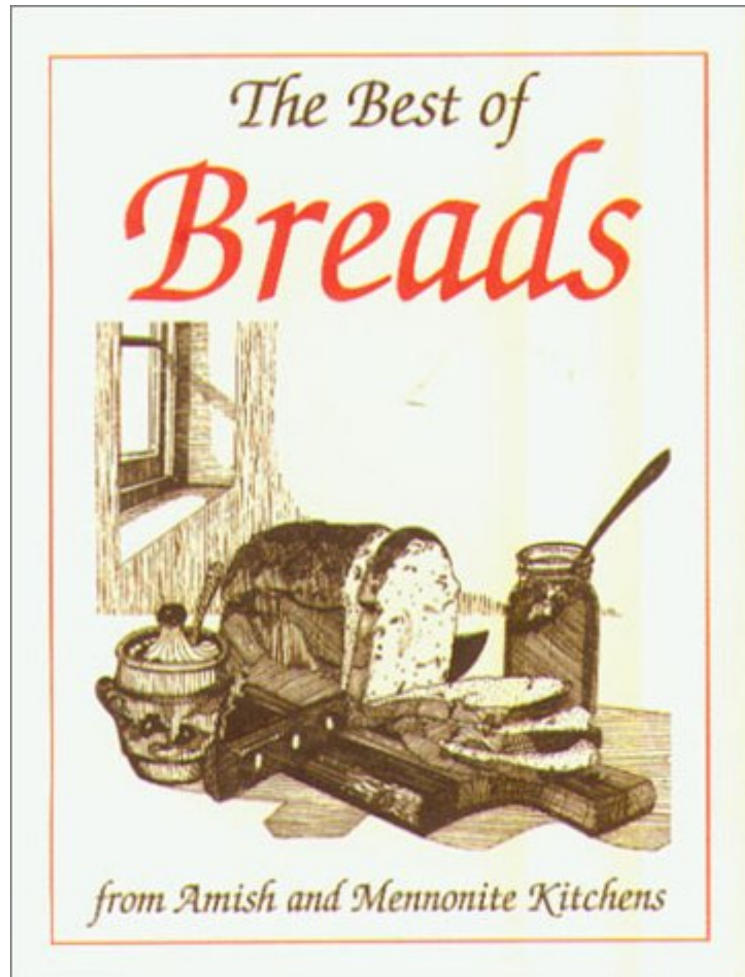


[Ebook free] Mini Cookbook Collection--Best of Bread (Miniature Cookbook Collection)

## Mini Cookbook Collection--Best of Bread (Miniature Cookbook Collection)

*Phillis Pellman Good*

*ebooks / Download PDF / \*ePub / DOC / audiobook*



DOWNLOAD



+

READ ONLINE

#6420665 in Books Good Books 1995-06-25 Original language: English PDF # 1 .8 x 4.36 x 5.44l, .3 #File Name: 156148158020 pages | File size: 22.Mb

**Phillis Pellman Good : Mini Cookbook Collection--Best of Bread (Miniature Cookbook Collection)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Mini Cookbook Collection--Best of Bread (Miniature Cookbook Collection):

0 of 0 people found the following review helpful. A fine bookBy Antonio CacciollaI've been using this mini book for about ten years, the bread recipe is wonderful and it is my breakfast toast staple. The only thing I can add is to use a cup of at bran or wheat bran to the bread recipes to put them over the top.0 of 0 people found the following review helpful. I use it all the time.By Freemason357A nice little book with some great ideas. I use it all the time!

One in a 12-volume set of miniature cookbooks! Recipes from the top selling cookbook From Amish and Mennonite

Kitchens fill these inexpensive treasures. The recipes reflect wonderful food, the heritage of loving the soil and respecting honest labor, and tables laden with bounty. These small impulse items make delightful gifts! A gift envelope available with each miniature cookbook. A warm, moist, pungent smell through the house. A steaming loaf of bread just lifted from the oven! Thoughts of sweet rolls, cinnamon flop, and doughnuts will make any child hungry for home. For these foods are rich in flavor and affection and warm memories of big kitchens full of love.

About the Author Phyllis Pellman Good is editor of Festival Quarterly, a magazine exploring the art, faith, and culture of Mennonite peoples. She and her husband, Merle, oversee The People's Place and the Old Country Store. Phyllis is the author of several books, among them *Cooking and Memories*. The Goods are the parents of two daughters and are members of the Landisville Mennonite church. Rachel Thomas Pellman is manager of the Old Country Store in Intercourse, Pennsylvania., which features quilts, crafts, and toys by more than 200 Amish and Mennonite craftspersons. Rachel and her husband, Kenny, are co-authors of *The World of Amish Quilts* and its companion book, *Amish Quilt Patterns*. Rachel and Kenny are the parents of one son and are members of the Rossmere Mennonite Church. Phyllis and Rachel are sisters-in-law. Excerpt. © Reprinted by permission. All rights reserved.

**White Bread**  
Makes 2 loaves  
1 pkg. dry yeast  
1/2 cup warm water  
1/3 cup sugar  
2 tsp. salt  
2 cups warm water  
2 1/2 Tbsp. melted shortening  
6-7 cups flour

1. Dissolve yeast in 1/2 cup warm water.
2. In large bowl combine sugar, salt, water, and shortening. Add yeast mixture. Gradually add flour to form a soft dough. Turn onto floured surface and knead until smooth. Place in greased bowl. Cover and let rise about 2 hours. Punch down. Divide into 2 portions and form loaves. Place in greased bread pans. Prick tops with fork. Let rise until higher than pans (about 2 hours).
3. Bake at 375 degrees for 25-30 minutes. Cool 10 minutes. Butter tops of loaves. Place pans on sides bread loosens. Remove bread and cool completely.