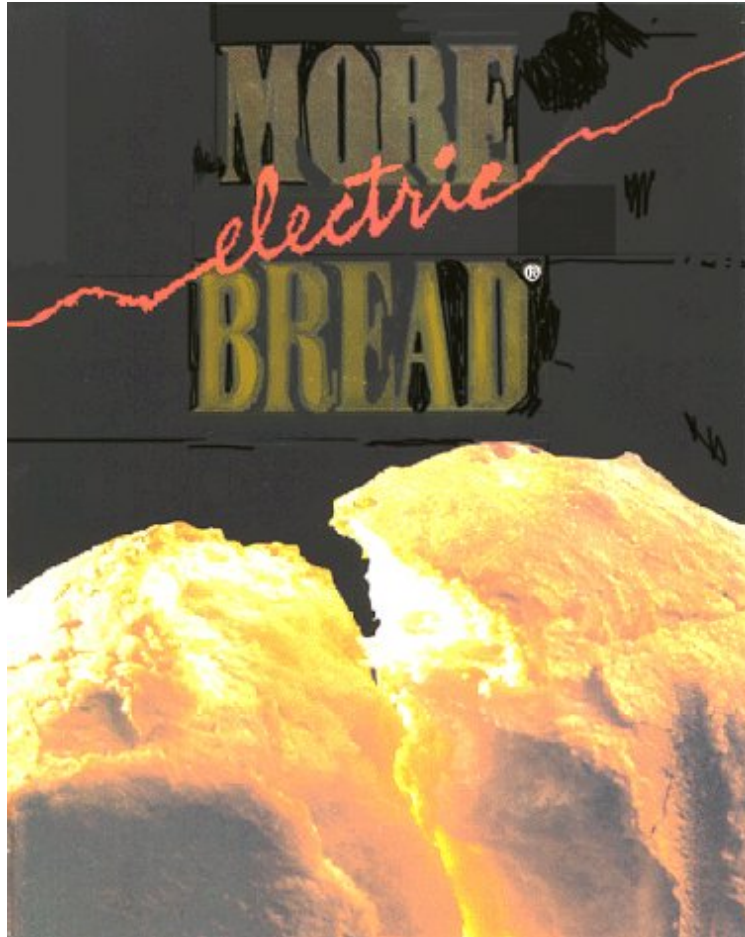


More Electric Bread

Staff of Innovative Cooking Enterprises

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Staff of Innovative Cooking Enterprises : More Electric Bread before purchasing it in order to gauge whether or not it would be worth my time, and all praised More Electric Bread:

0 of 0 people found the following review helpful. More Electric Bread cannot be matched in accuracy and tested bread machine recipes By Cajun Gourmet The Staff of Innovative Cooking has always tested, re-tested, and tested again and again all bread recipes, even in attempts to make them fail, to see the results. The recipes, instructions, recommendations, and tips they place in their bread recipe books are the best in the industry. If you have only one (or a few) bread recipe book for electric bread machines, then you MUST get this book and the other ones by this Staff. This is the latest copy I have purchased, as I get a new copy every few years to make sure I have a good copy to use. This is the BEST of the best of bread machine bread recipe books, with other types of breads also listed. You will never be sorry you have this classic. 2 of 2 people found the following review helpful. This is more important than your bread machine! By Kansas Jack I'm on the last 25% of my life, and it's nice when younger people share great finds they find important in their lives. My bicycle guru gave me a slice of her homemade bread which was delicious, and she

said that the recipe came from a book called "electric Bread" where every recipe had been tested with every bread machine the staff could find, and where every recipe was refined until it worked in every machine. I ordered a copy, and within a few weeks, ordered two copies of "More electric Bread": one for myself and one in "thanks" for my bicycle guru. I ordered other copies for people when I really need a nice gift of this type. Evidently, I'm not the only person who feels this way, as the market price for these recipe books have more than doubled. If your looking for a bread machine recipe book, you need this one, and the variety of breads is staggering; you won't need any other bread recipe book: whole wheats, sweet-type breads, French, Italian, Portuguese, Pizza and Calzones, et.al. My bike shorts stretch for Orange Kisses!0 of 0 people found the following review helpful. Go ahead! Make your own!By randjfLoved the first book! Getting equal enjoyment from this second one. I rely on Electric Bread for solid, reliable recipes, and occasionally look to the internet for supplemental ones along with tips and ideas on variations. Been making my own bread, largely in a machine, for two years now. Our favorite is rye sourdough using their sourdough recipe. Rye starter. Rye flour. No wheat flour! Tip: For better texture, substitute about 10% of flour with vital wheat gluten.

More gourmet recipes created to work in all bread machines. Step-by-step dough techniques to make hand-formed breads as well as in machine. Introduction to Bagels, Focaccia and Sweet Rolls.