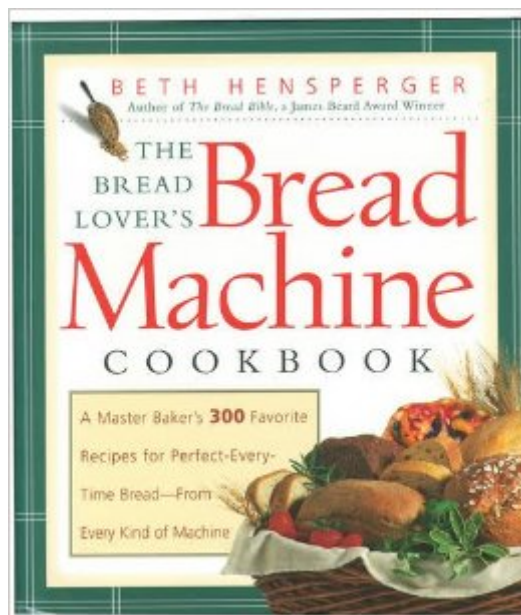


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# The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes For Perfect-Every-Time Bread-From Every Kind Of Machine



## Synopsis

A master baker's 300 favorite recipes for perfect-every-time bread - from every kind of machine - by master breadmaker, Beth Hensperger. A fresh loaf any time you want! Can the incomparable taste, texture, and aroma of handcrafted bread from a neighborhood bakery be reproduced in a bread machine? When Beth Hensperger, one of America's most respected authorities on bread, first set out to try, she had doubts. Then she spent hundreds of hours testing all kinds of breads in a bread machine, and her answer turned out to be a resounding "Yes!" In this big and bountiful book full of more than 300 recipes, she reveals all the simple secrets for perfect bread every time. No matter how you slice it, Beth's brilliant recipes add up to a lifetime of fun with your bread machine! Recipes include: White Breads Egg Breads Whole Wheat Breads Rye Breads Gluten-Free Breads Multigrain Breads Country Breads Sourdough Breads Herb Breads Nut Breads Vegetable and Fruit Breads Cheese Breads Pizza and Focaccia Breakfast Breads Coffee Cakes and Sweet Rolls Chocolate Breads Jams and Chutneys Croutons and Crostini Flavored Butters and Other Toppings

## Book Information

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## Customer Reviews

I bought this book last Christmas after receiving a machine for a gift. I made a few recipes from the owner's manual and experienced quite a few flops. I refused to be defeated and knew there must be a book out there that would help me make good bread (with the machine that I had begged for). THIS is the book!! I read all the reviews that precede 2002 and got the book right away. I love the way Hensperger explains ingredients, the science of bread and how the machine works. We use our machine at least 3-4 times a week. Some of my favorites from the book include the Hamburger

and Hot Dog Buns (I will never buy storebought again!), the Garlic Focaccia, the Orange Bread with White Chocolate, Apricots and Walnuts, and for sandwiches my family loves the Instant Potato Bread and the Maple Buttermilk Bread, both of which turn out light and fluffy. I remember reading a review that discussed the different ways to measure flour. For some reason, if I do it Hensperger's way, I always have to add more flour. So, I just scoop it without aerating the flour first. Another review mentioned that you "have to" use SAF yeast. I haven't found this to be true. I have used the SAF, but have also used fast-acting and bread machine yeast. Both have turned out fine. All of the ingredients have been at a local supermarket (I live in a small town - 23,000, on the Central Coast of CA) except the specialty flours like barley, spelt, semolina, etc. Those I have found at a health-food store. I can't say enough good things about this book! My copy is tattered and stained and I am enjoying working my way through all the recipes. It is a book I definitely can't live without

I am a fan of Beth Hensperger's, and have baked my way through others of her bread books, and so was very excited when I discovered this book. Several of the breads I have made have been fantastic -- the Whole Wheat Cuban Bread and the Spelt Bread, for example. But I've had many problems when baking from this book (I bake twice weekly, and experiment once a week), which suggests that some of the recipes weren't tested, they were just "written" or adapted from conventional recipes. I'll mention two, the Honey Wheat Berry Bread and the Sennebeck Hill Bread. If you follow the instructions for the 2-pound loaf, in both cases, you'll have a bread that will rise way beyond the capacity of the largest machine -- I have a Zo, with a huge capacity. I was lucky enough to be in the kitchen at the time, and rescued the breads by taking the pan out, putting a greased heavy duty aluminum collar around the baking pan, secured with paper clips, and baking in the oven. That's not what I expect from someone as skilled as Hensperger. And I don't want to have to be in the kitchen when using a bread machine. So be forewarned.

Baking is my thing, even though I must cook everyday foods to survive. Because I have limited shelf space, and because I want to simplify my life, I only keep those cookbooks I use and treasure. This is one of those books. I love the recipes in this book!! They are accurate and produce consistent results. If you like glossy pictures in your cookbooks then this book is not for you, but if you want easy and tasty recipes then this is the best book in the market. In reading some of the negative reviews I would like to comment that perhaps the fault does not lie in the recipes, but in the cook. Successful baking requires quality ingredients, careful measuring and correct temperature. Of all the ingredients used in bread baking the most important is of course the flour. Not all flours are created

equal, they vary in protein content and moisture. Protein helps give structure to the dough, a soft spring wheat, low protein, flour (White Lily, Wondra) is good for cakes, a high protein winter wheat flour (most bread flours) is good for breads. The moisture content of the flour determines the amount of liquid to be added to the recipe. I have found Gold Medal and Pillsbury flours have a higher moisture content than other flours and require slightly less liquid. So try the same recipes using a different flour, and check the dough before the machine goes into the bake cycle and adjust accordingly..... too wet, add flour; too dry, add liquid. Lastly, always use the same brand of flour and learn to work with it. I use King Arthur flour exclusively for consistent results. I know some of the info in this review is not necessarily about the book in question, but the info may be helpful to someone having difficulty in achieving consistent results in the baking process.

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