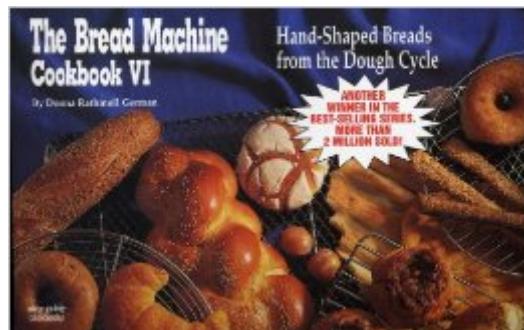


The book was found

The Bread Machine Cookbook VI: Hand-Shaped Breads From The Dough Cycle (Nitty Gritty Cookbooks)



Synopsis

The sixth book in the Bread Machine Cookbook series taps the creativity of the baker. It includes complete directions and illustrations for making a large variety of hand-shaped breads. Traditional breads, international breads and finishing touches are irresistible.

Book Information

Series: Nitty Gritty Cookbooks

Paperback: 176 pages

Publisher: Bristol Publishing Enterprises (July 1, 1995)

Language: English

ISBN-10: 1558671218

ISBN-13: 978-1558671218

Product Dimensions: 5.3 x 8.3 x 0.5 inches

Shipping Weight: 7.2 ounces

Average Customer Review: 4.5 out of 5 starsÂ [See all reviewsÂ \(15 customer reviews\)](#)

Best Sellers Rank: #662,181 in Books (See Top 100 in Books) #69 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines #498 inÂ Books > Cookbooks, Food & Wine > Baking > Bread #1948 inÂ Books > Cookbooks, Food & Wine > Entertaining & Holidays

Customer Reviews

If you have an extended bread machine cookbook collection, then you will love adding the The Bread Machine Cookbook VI to your bread machine cookbook collection as this cookbook will expand your baking repertoire. Author Donna Rathmell German, has written another well-rounded collection of bread machine recipes that focus on using the dough cycle and conventional oven to complete the baking process. German also offers several ideas on how to shape rolls or breads in this cookbook. Some of the recipes you will find in this cookbook include: Chinese Steamed Buns Mexican Sweet Rolls French Flatbread West Indian Floats Crumpets Basic English Muffins Scottish Rowies German Coffee Cake Swedish Chocolate Bread (A hazelnut filled bread) Highly recommend.

Making bread using the bread machine to make the dough makes much better bread than the machine. This book is just perfect. The first bread stuffed with cheese/herb we made is better than delicious.

I bake bread several times a month and have my favorite recipes but I do like my freezer choices of breads for snack, dinner and dessert. This bread machine cookbook gave me hints to new flavors and techniques to try.

Good way to branch out with your bread machine. It's not just for loaves. I love my zojirushi machine and now can use it for more. Make buns from sweet dough recipe in users manual. Scrumptious. Haven't bought bread for 4 years since bought machine. Great investment. With this book I can even branch out more. Mmm toaster muffins and soft pretzels! Can't wait!

I have the first and second edition of these books, love them and have used them for years. When a friend mentioned that she had a machine and had not used it, I knew the immediate solution - an easy how to. In the hunt, I was able to get myself a new batch of breads to try.

My husband was given this book a few months ago from a customer that no longer used it. We LOVE it! We have made so many delicious things. We are hoping our bread machine doesn't give out on us.

I LOVE this bread machine book because I can have the machine do the kneading work for me and I get to do the fun part, shaping the bread. The recipes are easy to follow.

I really love this woman's books, I plan to buy some of her old ones..I have made many recipes from this book especially.

[Download to continue reading...](#)

The Bread Machine Cookbook VI: Hand-Shaped Breads from the Dough Cycle (Nitty Gritty Cookbooks) Homemade Pasta Dough: How to make pasta dough for the best pasta dough recipe including pasta dough for ravioli and other fresh pasta dough recipe ideas The Bread Machine Cookbook V: Favorite Recipes from 100 Kitchens (Nitty Gritty Cookbooks) (No. 5) The Bread Machine Cookbook III (Nitty Gritty Cookbooks) The Bread Machine Cookbook IV: Whole Grains & Natural Sugars (Nitty Gritty Cookbooks) (No. 4) Worldwide Sourdoughs from Your Bread Machine (Nitty Gritty Cookbooks) The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine Fondues & Hot Dips (Nitty Gritty Cookbooks) Dessert Fondues (Nitty Gritty Cookbooks) The Versatile Rice Cooker (Nitty Gritty Cookbooks) New Recipes from Your Rice Cooker (Nitty Gritty Cookbooks) More Bread

Machine Magic : More Than 140 New Recipes From the Authors of Bread Machine Magic for Use in All Types of Sizes of Bread Machines Bread Machine Cookbook: Delicious And Simple Bread Machine Recipes The Bread Book: The Definitive Guide to Making Bread By Hand or Machine The Best Bread Machine Cookbook Ever: Ethnic Breads 80 Bread Machine Best-Ever Recipes: Discover the potential of your bread machine with step-by-step recipes from around the world, illustrated in 300 photographs The Bread Machine Bible: More Than 100 Recipes for Delicious Home Baking with Your Bread Machine The Bread Machine Magic Book of Helpful Hints: Dozens of Problem-Solving Hints and Troubleshooting Techniques for Getting the Most out of Your Bread Machine Dirtmeister's Nitty Gritty Planet Earth: All About Rocks, Minerals, Fossils, Earthquakes, Volcanoes, & Even Dirt! (National Geographic Kids) The Nitty-Gritty Gardening Book: Fun Projects for All Seasons (Nonfiction - Grades 4-8)

[Dmca](#)