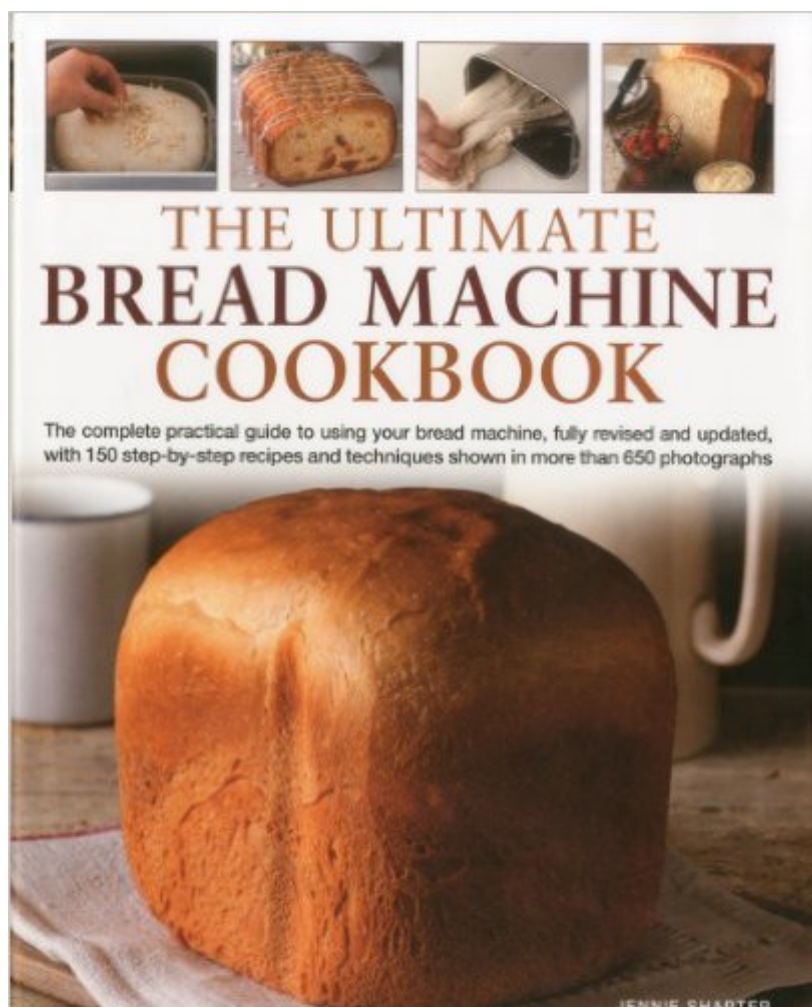


The book was found

The Ultimate Bread Machine Cookbook



Synopsis

This comprehensive guide shows you how and provides 150 heart-warming classic recipes. The recipes are organized into chapters by styles of bread, and include different types from all around the world. Each has been tested and adapted for baking at home with your bread machine so that you can prepare all of your favorite breads with ease.

Book Information

Hardcover: 256 pages

Publisher: Lorenz Books; Rev Upd edition (August 16, 2010)

Language: English

ISBN-10: 0754821021

ISBN-13: 978-0754821021

Product Dimensions: 9.5 x 1 x 12.2 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars Â Â See all reviews Â (49 customer reviews)

Best Sellers Rank: #838,822 in Books (See Top 100 in Books) #89 in Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines #614 in Â Books > Cookbooks, Food & Wine > Baking > Bread

Customer Reviews

Update three: The coconut cake/bread, made on the cake cycle of my DeLonghi bread machine. Very interesting recipe. I had to substitute lemon juice for the lemon zest, and sweetened coconut for the nonsweet coconut...(I googled around for conversions and found the info I needed.) It was my first time using self-rising flour. I do not know if I did something wrong. I made the medium size loaf. It came out about 3" high tops....nicely brown on all the edges, came out of the pan easily. And probably one of the most scrumptious things we have ever tasted.

Update two: I tried the light rye bread. I made another "small" loaf. It was a bit dense and compact, but the bread itself is delicious, and oh, the way it made the meatloaf sandwiches taste!

Update One: I made my first bread from this book this afternoon. I chose the buckwheat/walnut bread, and is it ever delicious. I made the "small", to see what a small loaf does in my DeLonghi bread machine. So using the measurements from the book, I used the small version, and the 1 lb. setting on my bread machine. As always, I took the paddle out before baking, and when I was doing that, realized my dough was extremely sticky. I didn't pay enough attention early in the kneading, it could have used a bit more flour. However, after baking and cooling, the only thing wrong with the loaf is the collapsed top. The bread is divine. The

crust is crispy....like a soft, delicious cracker with a taste I have never tasted before. Oh...and I added an ounce of wheat germ to the flour. In case you have never measured dry ingredients (like flour) using a scale rather than a measuring cup....I highly recommend using a scale!! I love my bread machine (by DeLonghi) so very much.

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

The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine 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 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 The No-Fuss Bread Machine Cookbook: Hands-Off Recipes for Perfect Homemade Bread Bread, Bread, Bread (Around the World Series) The Bread Book: The Definitive Guide to Making Bread By Hand or Machine Bread Machine Magic, Revised Edition: 138 Exciting Recipes Created Especially for Use in All Types of Bread Machines Easy Breadmaking for Special Diets: Use Your Bread Machine, Food Processor, Mixer, or Tortilla Maker to Make the Bread YOU Need Quickly and Easily The All New Ultimate Bread Machine Cookbook: 101 Brand New Irresistible Foolproof Recipes For Family And Friends The Ultimate Bread Machine Cookbook Betty Crocker Best Bread Machine Cookbook (Betty Crocker Cooking) The Bread Machine Cookbook Gluten Free Bread Machine Cookbook The Bread Machine Cookbook V: Favorite Recipes from 100 Kitchens (Nitty Gritty Cookbooks) (No. 5) The Bread Machine Cookbook III (Nitty Gritty Cookbooks) The Best Low-Fat, No-Sugar Bread Machine Cookbook Ever The Best Bread Machine Cookbook Ever

[Dmca](#)