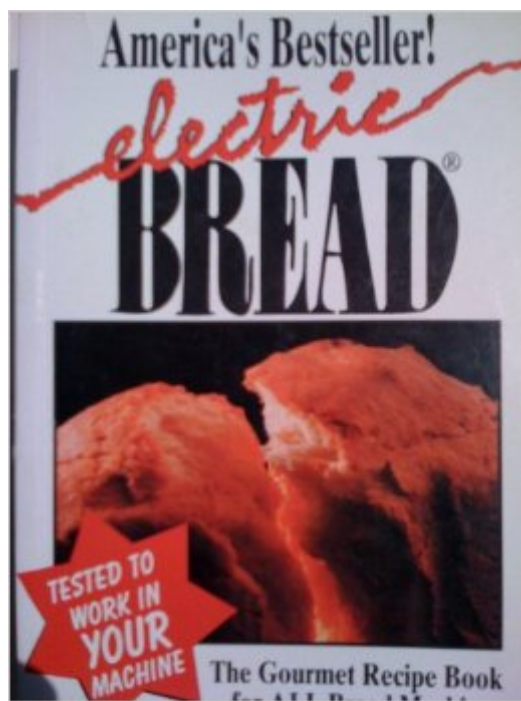


The book was found

Electric Bread



Synopsis

Gourmet Edition. Slip covered, hard bound with spiral binding makes for lay-flat, spatter resistant pages. Dramatic full color photos with easy-to-understand narrative for every recipe. Guidance on ingredients, tips for success and more. --This text refers to an out of print or unavailable edition of this title.

Book Information

Paperback: 158 pages

Publisher: Innovative Cooking Enterprises (October 1994)

Language: English

ISBN-10: 0962983152

ISBN-13: 978-0962983153

Product Dimensions: 0.8 x 5.8 x 8.2 inches

Shipping Weight: 11.2 ounces

Average Customer Review: 4.5 out of 5 starsÂ Â See all reviewsÂ (67 customer reviews)

Best Sellers Rank: #968,736 in Books (See Top 100 in Books) #99 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines #705 inÂ Books > Cookbooks, Food & Wine > Baking > Bread

Customer Reviews

I really LOVE this book. It has the best layout of any bread machine book I have read. Each recipe is given with a picture of the finished bread, and a easy to follow layout for the ingredients - and tips of each recipe. But - what really makes the book unique is the information (and pictures) of the various kinds of flour, yeast and other ingredients on the market (and what is liked or disliked about each one). It also has a trouble shooting section that not only tells you what problems you can have with your bread - but SHOWS you what those problems look like. And if that were not enough - the breads themselves turn out to be the best I have had. :)

When working at a local bookstore, the other booksellers all recommended Electric Bread to me. They were right. There isn't a bad recipe in the bunch; I have tried around half of them now. Your friends on low-carb diets will have a hard time once you start making loaves of bread with this handy! This book is also available in plain paperback - buying the library binding version is worth the extra cost, though, as the book lies flat, making it easy to follow the recipes.

I just received the paperback edition of this book and am very happy to say that it is as complete as the hardback edition. Colored photos of the breads and all! I just purchased a bread machine and didn't realize I can alter my recipes to work with it. I thought I had to use the special 'bread machine flour' everyone has told me about. Thank goodness for this book! It has simple as well as special recipes in here using regular bread flours. Hooray! I intend on buying the other electric bread books as well.

A great addition to any cooking library. This book has a great selection of different (Rum Raisin, Maraschino Pecan, Cajun Spice, etc.) oven proven recipes that you can easily bake in your bread maker. The multiple color photos that accompany each are so good that you can smell the breads. I was impressed when Suzan Nightingale evaluated, by name, of various Yeast and Flours on the market today and recommend which ones to use for various types of breads. This book will be well used and I know that these sumptuous bread recipes will be a welcomed change over my well used and very generic white bread recipe. Highly Recommend

This is my second favorite bread machine book. If you enjoy making bread and like to try different varieties, this book has a lot of unusual bread recipes that don't require a lot of odd or hard-to-find ingredients. Each recipe comes with measurements for 1, 1.5 and 2 lb loaves. I've tried quite a few of the breads and all have been good and some have become favorites that I make over and over again. The pumpernickle is exceptional as is the cottage dill recipe. Both are wonderful with cream cheese and smoked salmon. One of the things I especially like about the book are the suggestions given for what to serve with the different breads. I've created entire meals based on breads from this book. Electric Bread may disappoint some beginners who are looking for more bread-making basics than are provided here. If you are a bread machine nut who loves homemade bread every day, this book is for you.

When I purchased this book, I learned so much about perfecting the art of making great bread in a machine. It teaches tips/mistakes commonly made and ways to correct them. My favorite recipe is for a Jewish bread called: Challah it has egg yolks and 1/4 cup butter and makes great rolls or braided loaves, it's my husband's favorite too. This book is definitely worth its slightly higher price tag, I took it to work and all my friends wanted the recipes!!

Excellent book. Includes many unique recipes that are fun to try. Provides good general information

about breadmaking with many helps to identify and correct mistakes. Gives measurements for three different sizes of loaves on each recipe. Beautiful photos and easy instructions to follow. Would make a great gift.

This book uses a fine color presentation technique, with a color picture accompanying each recipe. I like the "Biggest Book of Bread Machine Recipes" because it has more recipes, but I like this book because of its graphic presentation techniques. The both of them are super Christmas gifts. The collection of recipes is more than adequate.

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

Bread, Bread, Bread (Around the World Series) 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 The No-Fuss Bread Machine Cookbook: Hands-Off Recipes for Perfect Homemade Bread Homemade Bread Recipes: The Top Easy and Delicious Homemade Bread Recipes! 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 Bread Machine Cookbook: Delicious And Simple Bread Machine Recipes The Paleo Bread Bible: More Than 100 Grain-Free, Dairy-Free Recipes for Wholesome, Delicious Bread 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 Best Bread Ever: Great Homemade Bread Using your Food Processor Bread In Half The Time: Use Your Microwave and Food Processor to Make Real Yeast Bread in 90 Minutes Easy Breadmaking for Special Diets: Use Your Bread Machine, Food Processor, Mixer, or Tortilla Maker to Make the Bread YOU Need Quickly and Easily Our Daily Bread - Hymns of Heaven - Volume 10 (Our Daily Bread Instrumental) Electric Bread Electric Pressure Cooker Cookbook: 25 Best Electric Pressure Cooker Recipes for Busy People The Complete Electric Bass Player - Book 3: Electric Bass Improvisation ELVIS: Pure Gold (Arrangement for Mixed Chorus SATB with Piano, Electric Guitar, Electric Bass and Percussion)

[Dmca](#)