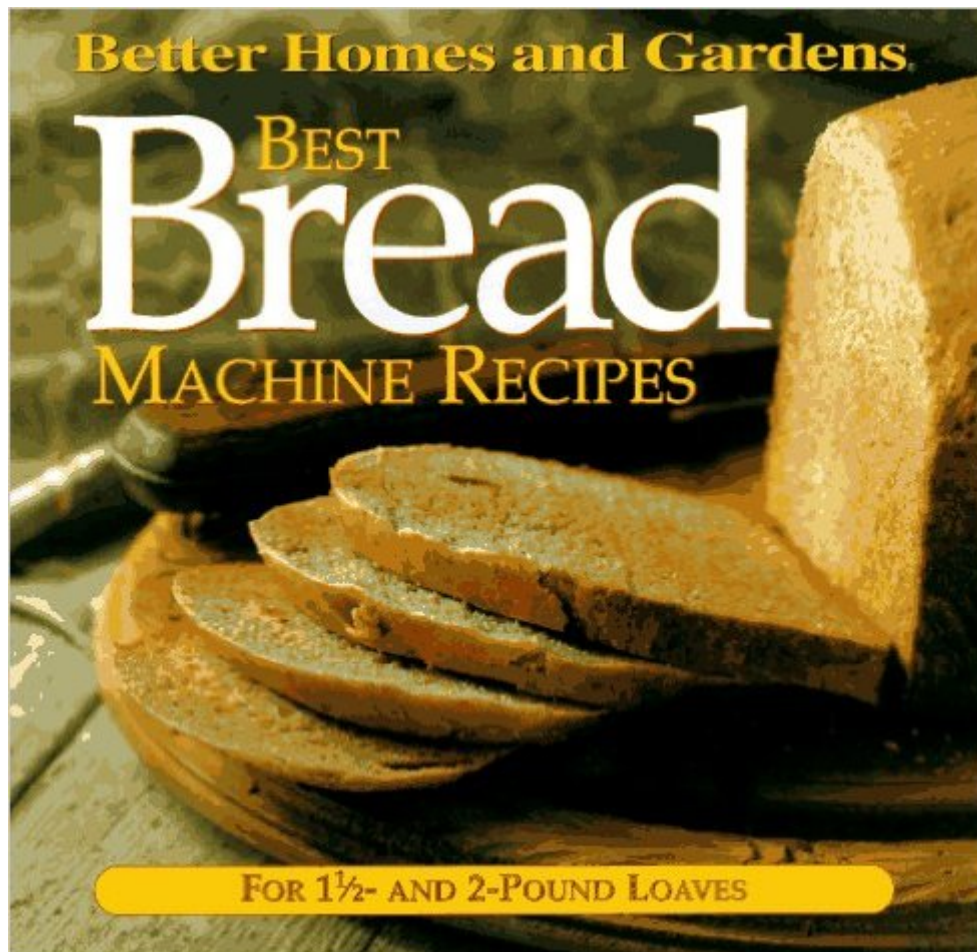


The book was found

Best Bread Machine Recipes: For 1 1/2- And 2-pound Loaves (Better Homes And Gardens Test Kitchen)



Synopsis

A total of 80 recipes featuring a variety of flavors—sweet and savory—that make use of a bread machine's convenient and timesaving features. Recipes give ingredient amounts for both 1 1/2-pound and 2-pound loaves. Every recipe tested in the Better Homes and Gardens® Test Kitchen in machines from a variety of manufacturers to ensure success. Answers questions from consumers that are commonly asked of the Test Kitchen home economists to help readers solve specific bread machine baking problems. Shows how to convert conventional bread recipes into bread machine recipes. Machine settings specified for each recipe. Nutrition Facts with every recipe in new easy-to-read vertical column format, include the percent Daily Values for calories, total fat, saturated fat, sodium, cholesterol, carbohydrates, and fiber. Concealed wire-o binding allows book to lie flat for easy reading.

Book Information

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Customer Reviews

The recipes that come with the typical bread machine are always useful, the tried and true Old Reliabilities that everyone needs to get started. When you are ready to break out and try something really fun, however, this is the book you'll want! The Bread Machine Primer at the beginning answers every question you could possibly have about machines and ingredients, explains the chemical interrelationships between salt, sugar, yeast, and flour, and, best of all, even tells you how to adapt your grandmother's non-bread-machine recipes and other family favorites for use with the bread machine. Even the "Plain" Breads in this book are much more imaginative and interesting than

average--Beer Bread, Potato Bread, and Cheese Bread are not exactly "white bread." The Whole Grain Breads are fantastic, with the Wild Rice Bread and Yogurt Corn Bread among our special favorites. Savory Breads feature Welsh Rarebit Bread, Prosciutto Loaf, and a really toothsome Olive Bread. Holiday Eggnog Bread, Rum Raisin Loaf, Peaches and Cream Loaf, and Welsh Currant Bread are just a few of the Sweet Breads to keep you constantly tempted. And the flatbreads, such as Rosemary-Fig Focaccia and Jalapeno-Cheddar Rounds, show the variety of possibilities open to you. This is an imaginative and useful accompaniment to any bread machine, the best of the several bread machine cookbooks I've tried. My one recommendation is to pay attention to the amount of yeast you use. This book uses significantly less yeast than most other books, and I've found I need to add 1/4 t. more yeast to the recipes I've tried. Mary Whipple

I bought this book along with my new breadmaker. I threw away the recipe booklet that actually came with my machine and rely solely on this one. Not only does it have pictures with what things have the potential to look like but it also talks a bit about the process. That is, the proper mixing of ingredients and why you want to do then this way, what the dough looks like when mixing and how you might "fix" the dough if it appears too dry or too wet. I share this book with all my friends and family who are embarking on the bread machine world. A must have for your collection!

I recently purchased a bread machine (Williams Sonoma) and wanted to try different recipes. I bought a book "Bread Machine Baking" which had recipes scaled for my machine. I also found this one on [Amazon](#) and bought it too. I have found that the recipes in this book actually turn out better, even with the lesser amount of yeast used. Each loaf has risen evenly and nicely, creating a beautiful and delicious loaf of bread. I also prefer the way this book is laid out. It is spiral bound which allows it to lie flat, it has a good table of contents and the recipes are easy to read at a glance. I highly recommend this book. Try the Egg and Oatmeal breads. So good and easy to make with ingredients you have on hand.

I just purchased this book a month ago. I have already made over 10 different loaves of bread from this book and they have turned out excellent. Everyone of them have been a big hit with my family and friends. Every loaf rose beautifully. The flavor and texture of every loaf has been marvelous. I have made 3 different cheese breads and those loaves rose quite tall. Many times cheese breads made in the bread machine do not rise nice and tall. This is also a great book for a beginner. The recipes are very easy to read and straight forward. But a word of caution to everyone who uses a

bread machine: You do not try a recipe for the first time and put all the ingredients in without checking the look of the dough as your machine is kneading. Climate conditions and altitude all affect the combination of the liquid and dry ingredient ratio. So always check the first time or two you make a recipe and adjust accordingly.

This is the type of book you go back to over and over to learn how to use your Bread Machine. It has a variety of breads for everyones tastes. The hints and information pages with pictures is as easy as having someone there teaching you. A good book for beginners and experienced users.

This beautifully-illustrated book provides a simple but varied introduction to breads and bread-making. Our first try was a success! We are pleased with the results--delicious potato bread baked in a new bread machine recently received as a gift. I'd never baked bread before and was pleased the bread-making machine instructions and this book combined to make my 1st endeavor a good one. Signed, Mr. Burger, the newly-minted bread-maker.

I about had it with my bread machine until I got this book. Every recipe I have tried is great. They say it's because other recipes call for too much yeast. Their proportions are a little different and it really works. Buy it and you'll have fresh bread in the house all the time. The Egg Bread is the best!

Clear directions and type-size for recipes, extremely well laid-out, and very good recipes throughout make this book one of my personal favorites for the bread machine.

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