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The No-Fuss Bread Machine Cookbook: Hands-Off Recipes For Perfect Homemade Bread



Synopsis

What's the point of using a bread machine if you still have to prep the dough, make the filling, and watch it bake? Making bread should be simple | and now it is. Put down the dough and pick up this book. The No-Fuss Bread Machine Cookbook is the first and only collection of truly easy, hassle-free recipes that give you delicious homemade loaves of bread every time. With more than 150 recipes that use easy-to-find ingredients and require minimal work, this bread machine cookbook will set you up for baking success. Finally, a bread machine cookbook that shows you how to use your bread machine for its intended purpose •convenience! BREADS GALORE Enjoy endless variety with Vegetable Breads, Cheese Breads, Spice and Herb Breads, Holiday Breads, and much more • THAT LOOKS DELICIOUS Beautiful photos of bread recipes from each chapter will inspire your baking and have your mouth watering in no time! BAKE IT EASY With tips for operating and troubleshooting the latest bread machine models, your baking tech support is there when you need it. No hard-to-find flours, no added gluten, no checking every 10 minutes to see how your bread is rising. The No-Fuss Bread Machine Cookbook does it all for you. It's that simple.

Book Information

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Customer Reviews

MICHELLE ANDERSON is the author of The Egg Cookbook, Clean Eating Made Simple, and Healthy Cookbook for Two. She was a hands-on corporate chef for over 20 years, specializing in healthy diets for her clients. She lives in Ontario, Canada.

FINALLY! A bread machine cookbook with all the basic recipes. White, wheat, pumpernickel,

molasses, French, and all the other usual suspects. The trick? She gives you three to four "recipes" for each bread. 1 for 8 slices of bread, or one pound. 2 is for 12 slices of bread or a 1.5 lb loaf. Three is one for 18 slices or a 2 lb loaf. The instructions are easy to follow and comprehensive. For someone who lives alone and hates wasting 1.5 pounds of fresh bread, I am looking forward to trying many of the "8 slice" recipes.

Thus far I've created 4 loaves of bread and only 1 turned out good; I had to completely dump 2 of them. I find the recipes to be too high maintenance, i.e. milk and water need to be a certain temp, egg needs to be room temp, etc, which can result in this turning out to be a half-day long process. Additionally, I've found the liquid measurements are not right. During mixing the dough is too dry, resulting in me needing to babysit it by adding additional liquid until the dough ball is just right. I'm not pleased and waited too long before I could return and get my money back.

I live in the mountains, after a few failed attempts to make the bread machine work, I got this. In the instruction page there is an instruction for adapting the recipe for high altitude, who knew? I'm loafing.

Although I've not gone through the whole book yet, I've found some excellent recipes in there. The cinnamon raisin being particularly popular with the family

An excellent cookbook. It's easy to follow the many good recipes, and the book is brimming with excellent information. If you have a bread machine, I definitely recommend you add this cookbook to your collection. Thank you, Michelle Anderson!

I have only made two loaves from this books so far. They were both delicious and light. I find many that I make in the bread maker are very heavy.

We are making our own breads, roll, and pizza. We now have several bread books and enjoy trying something new. I would recommend this purchase.

Love bread even more. Well worth the read and simple to use. You can't lose. It is a winner and tasty to boot.

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