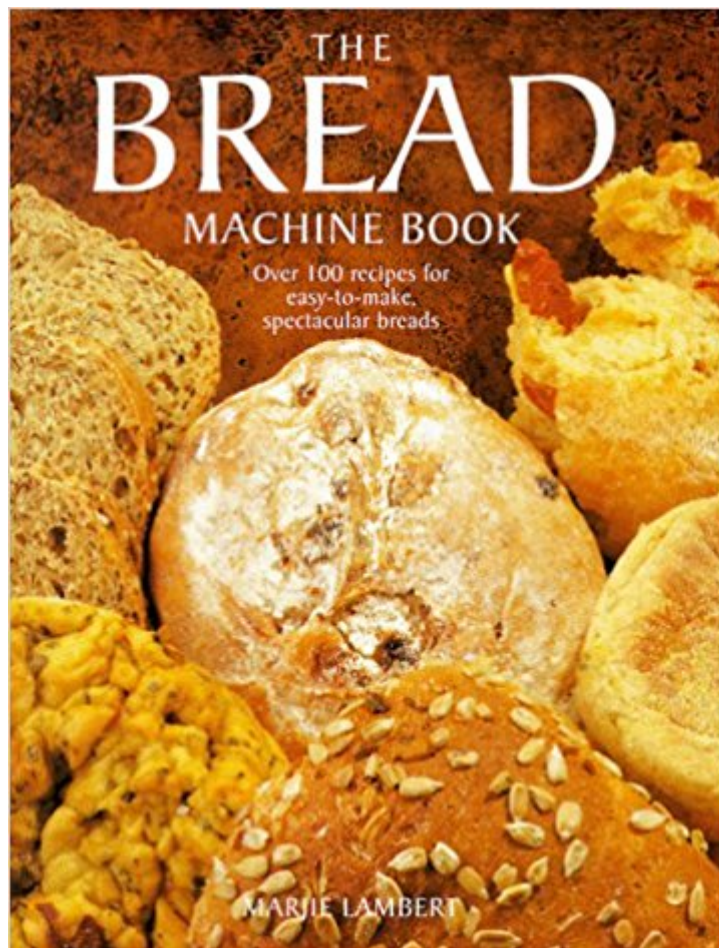


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# The Bread Machine Book



## Synopsis

Hardcover and dust jacket, as pictured (ck)

## Book Information

Hardcover: 128 pages

Publisher: Chartwell Books (March 1996)

Language: English

ISBN-10: 078580577X

ISBN-13: 978-1853489969

Product Dimensions: 11.4 x 8.9 x 0.7 inches

Shipping Weight: 1.9 pounds

Average Customer Review: 4.6 out of 5 stars 22 customer reviews

Best Sellers Rank: #1,151,663 in Books (See Top 100 in Books) #140 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines](#) #861 in [Books > Cookbooks, Food & Wine > Baking > Bread](#)

## Customer Reviews

Hardcover and dust jacket, as pictured (ck)

While I must admit there are some very good recipes in this book, this isn't the greatest bread cookbook I've ever read. Many of the recipes are the type that comes with your bread machine - essentially filler material (basic white bread, etc). In addition, for every really great recipe in here (apple bread is fantastic), there is a loser (orange-cumin - innovative but not that tasty). All of the recipes are fairly simple and use common readily available ingredients. Recipes are very clearly written and the photos are quite nice - though more illustrative of the final product than the process. My biggest problem is that this is essentially a "dump and stir" type cookbook - it really doesn't give much explanation or background into the bread-making process so that you can adapt the recipes or improvise. For example, recipes call for dry milk rather than fresh and none call for eggs - more than likely because the author assumes people may use a timer on their machine and these ingredients could spoil - though this is never explained. If you don't much like to cook but are simply looking for some variety, this is probably a good book for you. For these reasons, this book is best suited to beginners or average cooks. If you really like to bake and want that "perfect" loaf or want to experiment with new and unusual ingredients, this probably isn't the best book for you.

I look through this book quite often for my next bread adventure. So far I've been happy with the recipes with the exception of the salt levels. Half the amount recommended works for me. Other bread machine cookbooks call for the same amount of salt as this book, so It could just be my personal taste. The book is good, with beautiful photos and easy to follow recipes. I recommend it highly.

Was great when I was a beginner baking. enjoyed using it for a long time.

Bought it for my husband. He loves it. It has all kinds of breads to make in our bread machine.

Great

I love this book and have baked my way though it. The Czechoslovak Christmas Bread has become a tradition in our family at Christmas - what a treat!

The book had some good recipes, but all for 1 and 1 and 1/2 lb loaves. My machine is for 2, 2 1/2, or 3 lb loaves, so have to calculate out the recipes if I use them which is a pain. I wish I knew that before I purchased it. Anyway, have gotten some good ideas from the book

makes my breadmachine a greater product plus tasty aswell.

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