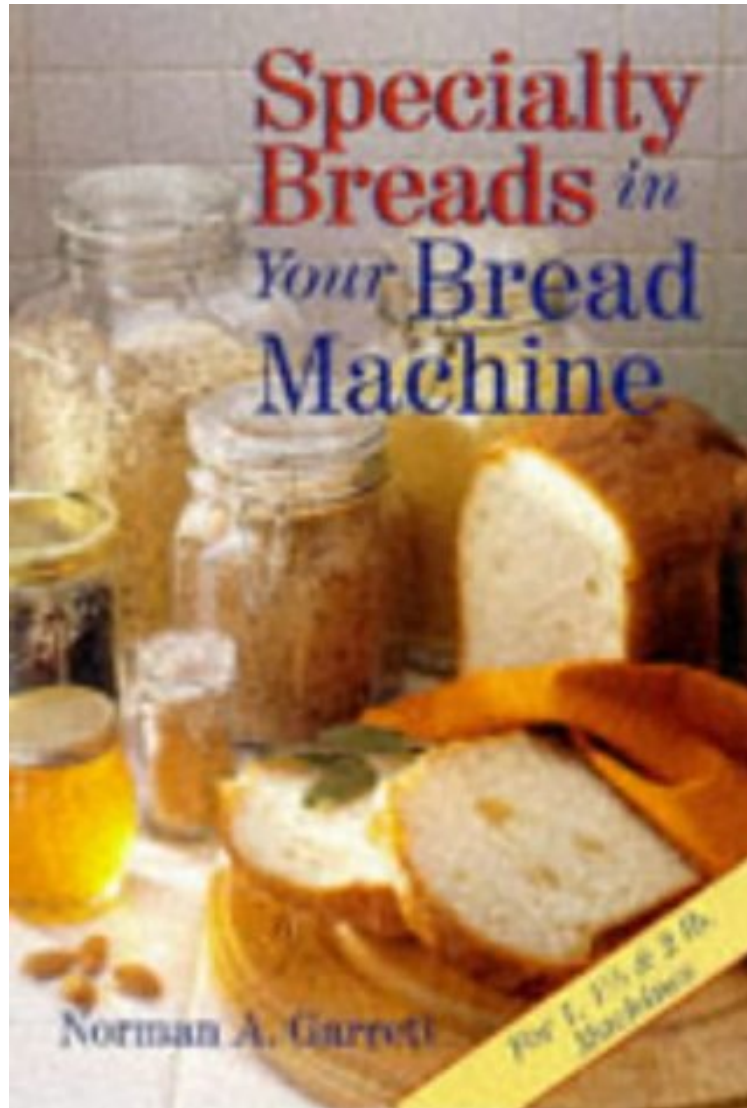


Specialty Breads In Your Bread Machine

Norman A. Garrett

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Norman A. Garrett : Specialty Breads In Your Bread Machine before purchasing it in order to gage whether or not it would be worth my time, and all praised Specialty Breads In Your Bread Machine:

2 of 2 people found the following review helpful. Our Workhorse Recipe Book By The Conductor The recipes here aren't as fancy as some of the other books available, but over the long run, the wholesome and practical selection has proven its utility. Almost all are staple or savory breads, so if you are looking for sweet breads this book is not the best choice. The author calls out dry milk powder instead of fresh milk, which I find more convenient but may be disliked by purists. The binding is a conventional glued-spine paperback, so it won't lie flat on your countertop without a

weight on it. Those quibbles aside, I recommend this book for any bread machine owner, and can testify that for the past 10 years, it has been our go-to book for bread machine recipes. 6 of 6 people found the following review helpful. THE bread machine book to get By A Customer I own 5 other bread machine books, and have read quite a few others. This is the first one where I've liked every single recipe I've tried! It all tastes great--and makes it easy for you to start experimenting with your own adaptations.

Raves from reviewers and a quickly-sold-out response from the public have inspired more original creations from the author of Great Bread Machine Recipes, Quick and Delicious Bread Machine Recipes, and Favorite Bread Machine Recipes. This time, he's decided to help you explore some of the more interesting and unusual kinds of bread from all over--breads that contain only natural ingredients, selected for their healthy nutrition and their appeal to your palate. You won't find an empty calorie anywhere, nor barely a crumb left over! As in all Garrett books, you get a practical guide to the basics of bread machine baking, as well as a troubleshooting guide, and then some simple favorite bread recipes, as you get ready to savor the selections for special occasions. Where do you start? Could be Alpine Easter Bread. Or Cinnamon Swirl Orange Bread. Or breads featuring peanut butter, poppy seed, garlic, or dill. There's Prune Bread, Sweet Potato Wheat Twist, Three Kings Bread. And there's Portuguese Corn Bread, Welsh Barley Bread, Italian Pork Bread, Lithuanian Potato Bread, and Ethiopian Honey Bread. And also Adobe Bread, Mormon Rye Bread, Pueblo Sage Bread, and Shaker Daily Loaf. You can make bread with turmeric and caraway, onion and mustard, millet and sunflower, and all kinds of other combinations. Once you get in the spirit, and as you see how people all over the world for centuries have created so many new and delicious concoctions, you'll be tempted to start trying your own original recipes. Who knows, maybe yours will be featured in Norm Garrett's next bestseller! 128 pages, 6 x 9.