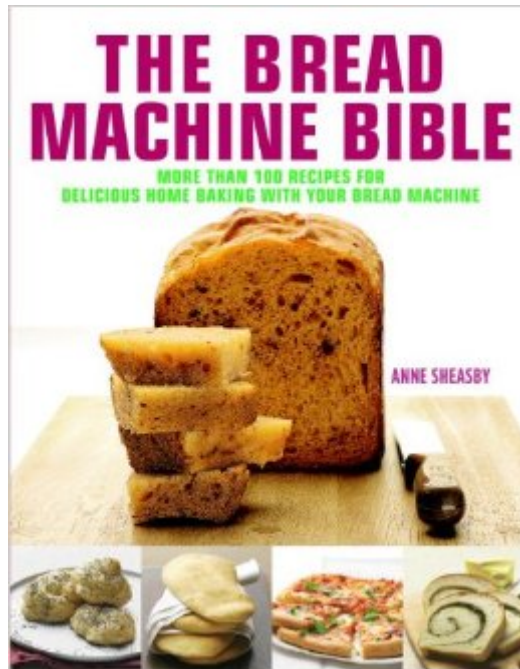


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# The Bread Machine Bible: More Than 100 Recipes For Delicious Home Baking With Your Bread Machine



## Synopsis

Aimed at everyone from complete novices to connoisseurs, this definitive collection of wholesome and delicious breads will tempt every palate. The Bread Machine Bible features recipes from around the world, from French baguettes and Italian rustic loaves to Middle Eastern flatbreads, from granary breads with nuts and seeds to flavorful varieties with tomatoes and herbs. Featuring sumptuous illustrations throughout, and easy-to-follow instructions, this mouthwatering cookbook will revolutionize your baking.Â Â

## Book Information

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Average Customer Review: 4.3 out of 5 starsÂ Â See all reviewsÂ (9 customer reviews)

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## Customer Reviews

I'm not at all satisfied with this book. It contains only a handful of white and wheat bake-in-the-machine recipes, which are what I was looking for a variety of. The majority of the recipes require hand-shaping and baking in a conventional oven. Why would I have bought a bread machine if I wanted to do that? Here's a breakdown of the book's chapters:1. "Basic & Everyday Breads" - only 16 of the 34 recipes are baked in the machine. Less than half! I have to add that the book is extremely heavy on the herb and cheese breads. I don't like these types of bread at all, and they occupy a significant portion of the book. Only 17 of these 34 so-called basic breads do not call for herbs and/or cheese.2. "Basic & Everyday Rolls" - all baked out of machine3. "Flat Breads" - all baked out of machine4. "Quick Breads" - baked in the machine but mixed by hand (again something I, as a bread machine user, would not want to do)5. "Specialty and Festive Breads" - all but one are hand-shaped and baked in conventional oven6. "Loaf Cakes and Baked Goods" - none of these are machine-only7. "Gluten Free Breads" - all mixed outside of the machineFor the sake of fairness, the

Basic White Bread recipe (first in book) is the best bread machine recipe I've made in the past couple years, and the book contains a few more recipes I know I'll try, but it is SOOOO far from being a comprehensive bread machine user's book. With only partial reliance on the machine for most of the recipes, this would've been better as a breadmaker's book, without the "machine" in the title. And even then, it's no bible. For that, I'd recommend Beth Hensperger's "The Bread Lover's Bread Machine Cookbook".

I thought all the recipes were from start to finish in the breadmaker. Most of them lead you only through the dough cycle, and then you have to let it rise again, shape loaves, rise again, etc. Beautiful photography. Needs more trouble shooting tips. Recipes are good, though. Have only tried a few recipes so far.

First used this book, The Bread Machine Bible, from my local library. The Bread Basics in the beginning of Anne Sheasby's book is most helpful. I hadn't made bread in decades and then it was w/o a bread machine. After trying a few recipes, I knew I wanted to own the book. The banana & honey loaf is the biggest hit with the grandchildren, so far.

Every recipe I've made from this book has been a success. The measurements are given to suit all styles (grams, ounces, cups), as are the oven temperatures (C, F, gas mark). I've made all of the following, and can recommend them all: Home-style Wholemeal Bread (my husband's current favourite for toasting)-French Bread-Dinner Rolls-Floury White Baps-Scottish Baps (the absolute best things to pair with home-made burgers, also wonderful for bacon butties)-Pitta Breads-pizza dough from the Pancetta, Pepper & Olive Pizzas recipe-Naan Breads-Pesto Parmesan Pull-Apart There are still many recipes I'm interested in trying (Garden Herb Bread; Sun-Dried Tomato Bread; Greek Black Olive Bread; Cheese & Olive Bread; Rosemary Ciabatta Rolls and more), so this is one book that has well been worth the price. I don't understand why one reviewer had a problem with recipes that require you to shape and bake the dough in an oven. The biggest pain in the neck about baking bread is the mixing and kneading, and this book shows you how to do that in the machine. I don't need a separate book for rolls and flatbreads. This book covers pretty much all your breadmaking needs, including ten gluten-free recipes. I also own Beth Hensperger's book "The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine" and I have to say that I don't use it as much as I use this one.

Since I am a new bread machine user, I wanted a book that I could use to help me bake great bread. The book answers my questions to making better use of a bread machine. In the past, I used to make bread the old fashioned way, but my husband gave me a bread machine for a Christmas gift, but I did not use it very much because I was leery of the bread not turning out the way I wanted it to.

I got this for a friend of mine for Christmas. He says the few recipes he tried were great, and what little I read of it before I gave it to him, the recipes seemed easy enough to manage.

Muy buenas recetas y es una excelente guía en la preparación de postres y panes de diferentes sabores y categorías.

Recipes sound good. Haven't tried too many of the recipes as the ones I have tried are the ones I keep using.

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