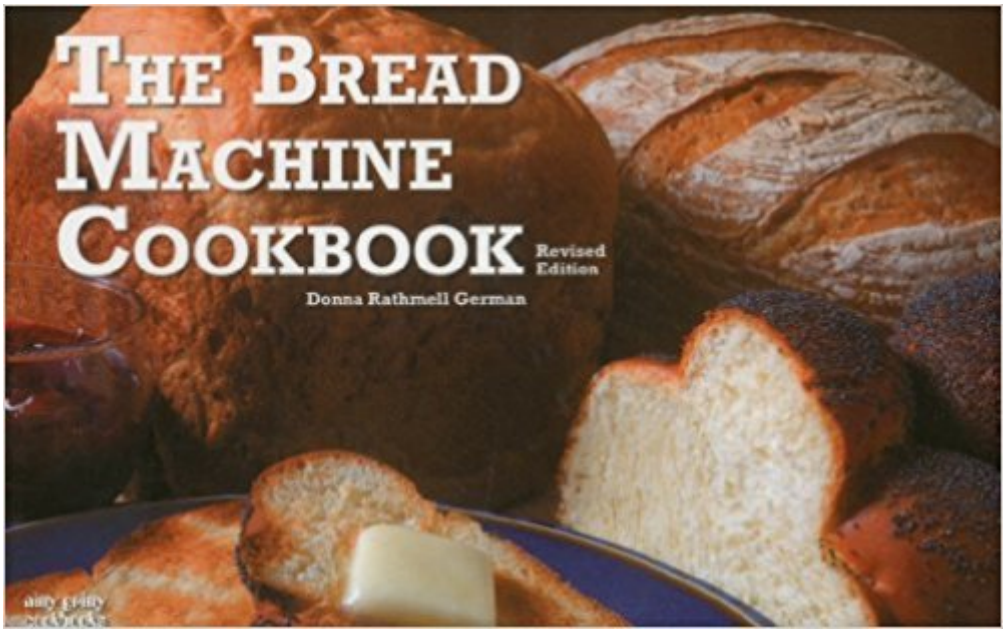
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The Bread Machine Cookbook



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Synopsis

This is a long-awaited, huge revision of the first, best, and by far the best-selling cookbookÃ¢â ¬â ¢with more than a million copies sold!Ã¢â ¬â ¢for automatic bread machines. The Bread Machine Cookbook contains more recipes, for more loaf sizes, tested on more machines! It also contains loads of updated information on newer bread machine models, allergy-sensitive baking, and new answers for frequently asked questions about homemade bread. If you only want one bread machine cookbook, this is it!

Book Information

Paperback: 160 pages

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Average Customer Review: 4.6 out of 5 stars 296 customer reviews

Best Sellers Rank: #92,089 in Books (See Top 100 in Books) #14 inÃ Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines #117 inÃ Â Books > Cookbooks, Food & Wine > Baking > Bread

Customer Reviews

The first bread machine cookbook on the market, this classic offers more than 130 recipes for white, whole-grain, cheese, fruit, vegetable, herb and spice breads, sourdough loaves, rolls, croissants and breadsticks. Recipes appear in 3 sizes to accomodate any machine make or model. This popular book inspired a 6-book series. --This text refers to an out of print or unavailable edition of this title.

If it contains flours and grains, Donna Rathmell German has probably written a book about it! She is the leading expert on bread machine baking, and the author of many books on the subject, including The Bread Machine Cookbook series, The Pasta Machine Cookbook, The Best Pizza is Made at Home and The New Book of Waffles and Pizzelles.

This is the book recommended by various sources for cooks using bread machines, regardless of

what bread machine you are using. The writer points out the importance of following the sequence of adding the ingredients as specified by the machine maker. (i.e. for making French bread, the DAK/Welbilt machine calls for adding the dry yeast to the side of the bread pan FIRST; then adding the bread flour, sugar, salt, butter and adding the lukewarm water last---which is the opposite of instructions for most of the other bread machines.) Not following the correct sequence of ingredients or by having the water or milk either too hot or too cold will result in failed loaves of bread---the liquid only has to be lukewarm (barely warm) to allow the live yeast to grow correctly. The book also gives the recipe for a sourdough starter which is easy and can be used along with a tsp. of dry yeast in a bread machine for delicious sourdough bread or sourdough French bread. Each bread machine recipe was kitchen tested multiple times, and in different machines, before the writer put the recipe in the book. An amazing selection of different loaf breads are included in the book as well as instructions for making such things as croissants, cinnamon rolls, Parker House dinner rolls, hamburger/hot dog rolls---practically any type of bread you wish to make can be made partly or completely in a bread machine and this book tells you how to do it for consistently good results. I recommend any one with a bread machine have this as a reference cookbook in their kitchen.

I loved book 1, not so much book 2 because author forgot to put machine settings, but was ok with book 3. Not happy with book 4 at all ... almost every recipe calls for fruit juice concentrate, but no reference to what kind and I don’t find fruit juice to be a natural sweetener to whole grains. Wish I could sell back.

I like the layout of this book, ease of navigation. Looking forward to trying some of the recipes. My Hamilton Beach bread machine is easy to use so I was not happy with the larger bread books that called for virtual wheat gluten aka gluten. Frankly I didn’t understand why I needed extra gluten when I wasn’t making wheat bread ... so I asked a friend who makes bread at WholeFoods. The response, only use extra gluten if you’re making wheat bread and 1 tablespoon is enough. I put the virtual wheat gluten in my cart for when I make honey wheat bread.

This is a wonderful little cookbook with easy to follow instructions! I’ve just made a couple of things so far that were all very good. The book gives you good information and tips about how to use your bread machine (I just bought one so had no idea) for either baking the bread or just making the dough (and then you can create your own French/Italian/Artisan breads. There are also good generic recipes that you can then make your own by adding herbs etc., as desired. I recently made

the Parker Dinner Rolls but added rosemary to the dough,shaped the rolls into little loaves and then brushed the top of the rolls with cold water and added sesame and caraway. The house smelled so wonderful and the rolls were really delicious! I plan to make roasted garlic bread next! And I ended up purchasing a second cookbook for a friend, so highly recommend this cookbook.

This cookbook is AWESOME!I found a new, unused bread machine for a few dollars at the thrift store and it made terrible, rock hard bread. All the recipes I tried from the internet led to serious disappointment. Then I found the older copy of this cookbook at a thrift store and picked it up.This book is easy to read, has troubleshooting suggestions to improve bread quality, and fantastic recipes. I love the simple format. The ingredients are listed in the order to put in the machine, with small-medium-large choices. There is a short caption at the top of each page "advertising" what kind of bread to expect. So far I've made two versions of wheat (one with yogurt!), a delicious crusty Italian bread, some apple butter bread, and plain white bread. All have been super tasty and the house smells delicious!The other thing I should mention is that I live at high altitude. Per book suggestions, I adjust the recipes by decreasing the salt by 1/3 for each recipe. This is the biggest secret trick that I've learned to make excellent fluffy bread.I do own an older version of this book....Maybe the older edition works so well because I haven an older bread machine. Not sure, although I do know that standards change and cooking temps might have increased, just like the newer slowcookers cook much hotter and faster than the older ones.So I guess if you have an older machine, get the older edition; if you have a newer machine, buy the updated copy of the book. Either way, this is the best bread machine cookbook that I have found with such wonderful and diverse recipes.It is a great book.

While there are probably prettier books on the market, so far, I can't say that there are better ones. My wife has this for her bread machine and all of the recipes have turned out perfectly so far. There are few if any photos. Pretty much it's just recipes and text. The recipes are well organized and well written. It even gives you measurement options for different size loaves that machines can produce. Everything we've made so far has turned out absolutely perfectly. My wife makes about 2 loaves a week and the regular and breakfast loaves have been perfect every time.

I ordered the The Bread Machine Cookbook IV but got the Volume I. made good on the mistake. With a loaf of bread costing $4.38 at my local grocery, I dusted off the old bread machine and set out to make healthy homemade bread for less cost. This book is the BEST reference I've ever read

on how to SUCCESSFULLY bake bread in a bread machine. Her recipes were much better then the book that came with the machine!Pay attention to the section on the specifics of your machine's characteristics. Order any of Sandra German's books and find the recipe that you and your family like best. This is a chance to "Save Money" and "Get Healthier". Enjoy these delicious, crusty treats!

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Size, And Nutrition Facts For Every Keto Bread Recipe!