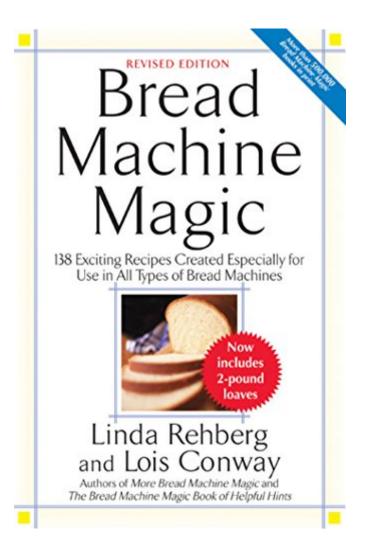
The book was found

Bread Machine Magic: 138 Exciting Recipes Created Especially For Use In All Types Of Bread Machines





Synopsis

The Long-Awaited Revised Edition of the Classic Bread Machine BookThis well-researched, top-selling bread machine cookbook is now revised to include two-pound loaves, bringing it up-to-date for today's machines.Bread machine bakers will be delighted with this collection of more than 130 delicious, original recipes. Enjoy fresh-baked breads at home using carefully tested recipes that include:- San Francisco Sourdough French Bread- Black Forest Pumpernickel-Zucchini-Carrot Bread- Russian Black Bread- Banana Oatmeal Bread- Coconut Pecan Rolls-Caramel Sticky Buns- Portuguese Sweet Bread- And much more!These wholesome, preservative-free recipes are accompanied with tips for baking the perfect loaf.Whether you're a newcomer to bread machine baking or a longtime enthusiast, this book will help you fill your kitchen with the delectable aroma of one freshly baked loaf after another.

Book Information

File Size: 1336 KB

Print Length: 272 pages

Publisher: St. Martin's Griffin; 2 edition (September 30, 2014)

Publication Date: September 30, 2014

Sold by:Â Macmillan

Language: English

ASIN: B00NDZQ4LI

Text-to-Speech: Enabled

X-Ray: Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #155,254 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #26 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines #52 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Bread #202 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Appliances

Customer Reviews

My mom had this book and I had copied so many recipes out of it, I finally just had to buy my own. She is on her second copy. This is hands down my favorite bread machine book. The Sunday Morning Apricot Bread, Apple Butter Wheat, Onion Soup Bread, Sauerkraut Rye...all big winners.

The garlic-cheese rolls should be illegal. Fluffy, light, buttery...mmmmmm.PS My loaves have never collapsed or been overly salty (and I'm sensitive to that), but they do require a bit more flour. This is probably due to my machine and not the recipes, which are well-tested.

After the first year using my bread machine, I found that the recipes that came with it weren't working as well. I resorted to bread-machine mixes from the store. Until I saw this at the library. Every recipe I've tried has been great. I regret I haven't tried more but we keep making the same ones - they are so good! The book has a great intro section that educates you about ingredients, such as keeping yeast in the freezer to extend its life. There is a large range of recipes. And, my favorite feature, each recipe gives measures for 3 loaf sizes. I have made each size based on the number eating. I am not big on cooking; this book gives great results for your kitchen time. I am ordering a copy of this and the next book (More Bread Machine Magic). I plan on giving one to my sister and keeping one for myself. The hard part will be deciding which one to keep!

After we got our bread machine, we received a 600+ page bread machine cookbook. The recipes we tried were quite involved and tasteless. I had all but given up until I read the reviews for Bread Machine Magic. The reviewers are right. This cookbook is spectacular. I've tried three of the breads already--Sweet Oatmeal, Marmalade and Oats and Oatmeal Spice-- and they all are melt-in-your-mouth fantastic. Today I'm going to make Rick's Seven Grain which I have no doubt will be another Rehberg and Conway winner. Buy this book and your bread machine will actually be used regularly rather than never seeing daylight in the deepest corner of your cupboard.

I am stunned at the negative reviews of this book. If there is anything to "gripe" about, it's that this is a simple paperback with no photos. I happen to like photos in cookbooks. But it's also very affordable so you can't expect glossy pages filled with photos. I bought a Zojirushi Mini for myself for Christmas and have found that most cookbooks list recipes for 1.5 and 2 lb loaves. I am perfectly capable of recalculating quantities for recipes; I just don't want to!!! This book has a mini chart for each recipe, for all three sizes of machine. And a chart is much easier and FASTER to read than a written out recipe. I can set up my bread machine in just a few minutes more than it takes to set up the coffee maker. I stick around to check the consistency of the first knead and then I just let the machine do its job. So far I have tried a number of recipes and there have been NO FLOPS, and each loaf has been attractive and delicious. When I reviewed my Zo, I actually recommended purchasing this book as a companion since the instruction manual has only a handful of rather

boring basic recipes in it.

I bought this book with the mini-Zojirushi and it's a good combo. Each recipe has measurement for 3 different loaf sizes: one, one-and-a-half, and 2 pound loaves. The mini-Zo uses the one pound recipes. The Herb Bread recipe is fabulous. They include good tips to help you get the best results out of your machine.

I am very happy with this purchase. I ordered it with my first bread machine, the mini Zojirushi bread machine. Been making a lot more bread than I anticipated because each one is always tasty and so easy. My fave right now is the dilly deli Rye. The dilly deli Rye makes super tasty grilled cheese sandwiches! SUPERB!Be sure to read the manual that comes with your machine! I find that the order of ingredients are pretty important. You have to put the wet ingredients in first, then the dry, then make a hole, put sugar in the well you made, then the yeast on top of the sugar. Best not to have yeast touch the salt or liquid. AND if the recipe calls for butter, I like to dice up the butter into small chunks and sort of divvy it up around the perimeter of the flour mound. The list of ingredients for the recipes are not printed in such an order. Also, if you have some problems or wonder how to make it better the next time, there is a tips for baking the perfect loaf. I read this section and followed the advice and it really did help. Another advice, when trying out a new recipe from the book, I would suggest that you monitor the first kneading cycle so that you can adjust TBSP at a time, amount of flour or water, to make good dough consistency. And make notes of the adjustment in the book with pencil so that next time you don't have to monitor. I LOVE THIS BOOK and my new bread machine!

This book is absolutely fantastic. I have only had it for a month, and have already tested at least a dozen recipes, each better than the last. The recipe for Jim's Cinnamon Rolls alone is worth the price of the book, but we've literally loved every recipe we've tried. Haven't bought a loaf of bread since this book arrived in my mailbox, and I'm constantly finding an excuse to make yet another loaf. I promise you will not be disappointed!

Download to continue reading...

Bread Machine Magic: 138 Exciting Recipes Created Especially for Use in All Types of Bread Machines Bread Machine Magic: 139 Exciting New Recipes Created Especially for Use in All Types of Bread Machines Bread Machine Cookbook: 101 Delicious, Nutritious, Low Budget, Mouthwatering Bread Machine Cookbook: Best Bread Machine Bread Recipe Recipes for

Perfect-Every-Time Bread-From Every Kind of Machine Healthy Bread Cookbook: The Top 50 Most Healthy and Delicious Bread Recipes (banana bread, bread pudding recipes, daily bread, zucchini bread, monkey bread ... bread maker) (Top 50 Healthy Recipes) Bread Machine Cooking - The Ultimate Guide to Bread Machine Bread Baking: Over 24 Bread Machine Recipes You Will Love! Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) Bread Machine Gluten Free: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Celiac Disease, Gluten Intolerance, Baking) Bread Machine Heaven: 15 Dreamy Bread Machine Recipes (Baking, Bread Maker, Sourdough, Crust) Bread Machine Recipes: Delicious, Fast & Easy Bread Machine Recipes You Will Love Bread Machine 123: A Collection of 123 Bread Machine Recipes for Every Baking Artists The Bread Machine Mystery: 1001 Days and Nights Immerse Yourself in Bread Machine Recipes Treasure Bread Machine Cookbook: Over 40 Delicious Bread Machine Recipes Bread Machine Love: 15 Lovely Bread Machine Recipes (Loaf, Dough, Baking, Flour, Yeast) The Greatest Bread Machine For Pizza, Focaccia & Doughnuts: Delicious, Fast & Easy Recipes For Making Pizza, Focaccia & Doughnuts With Your Bread Machine Bread Machine Recipes: By Simply Pressing A Button, You Can Easily Recreate These Bread Recipes (Quick & Easy Recipes) Bread Baking, Recipes, Cookbook: The Secret To Successfully Making & Baking Incredible BREAD (Bread Books and Recipes by Sam Siv Book 1) Choice Bread Machine Recipes Cookbook 131 Delicious Recipes for 1Ã Â & 2-pound Bread Makers Bread Recipes (The Ultimate Bread Machine Book) (Spanish Edition) Wheat and Gluten-Free Bread, Rolls, and Biscuits: 50 Exciting Recipes using Healthful and Inspiring Ingredients WHEAT FREE The Gluten-Free Bread Machine Cookbook: 175 Splendid Breads That Taste Great, from Any Kind of Machine

Dmca