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The No-Fuss Bread Machine Cookbook: Hands-Off Recipes For Perfect Homemade Bread



Synopsis

What's the point of using a bread machine if you still have to prep the dough, make the filling, and watch it bake? Making bread should be simple | and now it is. Put down the dough and pick up this book. The No-Fuss Bread Machine Cookbook is the first and only collection of truly easy, hassle-free recipes that give you delicious homemade loaves of bread every time. With more than 150 recipes that use easy-to-find ingredients and require minimal work, this bread machine cookbook will set you up for baking success. Finally, a bread machine cookbook that shows you how to use your bread machine for its intended purpose - convenience! **BREADS GALORE** Enjoy endless variety with Vegetable Breads, Cheese Breads, Spice and Herb Breads, Holiday Breads, and much more! **THAT LOOKS DELICIOUS** Beautiful photos of bread recipes from each chapter will inspire your baking and have your mouth watering in no time! **BAKE IT EASY** With tips for operating and troubleshooting the latest bread machine models, your baking tech support is there when you need it. No hard-to-find flours, no added gluten, no checking every 10 minutes to see how your bread is rising. The No-Fuss Bread Machine Cookbook does it all for you. It's that simple.

Book Information

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Customer Reviews

While I have the Biggest Book of Bread Machine Recipes (and love it), I saw this on my "Kindle Bargains of the Day," and decided to check it out. I've had my bread machine since Christmas 2007, and it still chugs along quite competently. Perusing through the recipes, I liked Ms. Anderson's take on similar loaves I've made, and look forward to trying it for myself. I like that the recipes are broken out for 1 pound, 1.5 pound, and 2 pound loaves, even though I generally just do

2 pound loaves, because my family likes bread. A lot. The book is well formatted, the photos are pleasant, I didn't see any glaring typos in my first browse, so I'd go ahead and recommend this to anyone intimidated by their bread machine.

Great book! I got a bread machine about 6 months ago, used once and it has been sitting inside its box for the rest of the time. I decided it was about time to start using it on a regular basis and so I knew I needed a good cookbook to keep me interested in trying new recipes and all kinds of breads! This turned out to be an excellent book for a beginner like me! The recipes are easy to follow and the ingredients are just basic that can easily be found on any grocery store. The smell of the fresh baked bread is unbelievable and ever since I got this book I have been baking at least weekly! If you are a bread machine owner, I would highly recommend this book! This item was received at no cost in exchange for my honest, unbiased review. All opinions expressed here are my own and based on my own experience with this product.

FINALLY! A bread machine cookbook with all the basic recipes. White, wheat, pumpernickel, molasses, French, and all the other usual suspects. The trick? She gives you three to four "recipes" for each bread. 1 for 8 slices of bread, or one pound. 2 is for 12 slices of bread or a 1.5 lb loaf. Three is one for 18 slices or a 2 lb loaf. The instructions are easy to follow and comprehensive. For someone who lives alone and hates wasting 1.5 pounds of fresh bread, I am looking forward to trying many of the "8 slice" recipes.

Surprised no use of seeds such as pumpkin seed. Saw lemonpoppy seed only. Diatribe on fruit cake at end really put me off the whole book. I make excellent fruit cake. A good fruit cake should be so full of fruit that it is hard to see the batter, the exception might be light. To each his own lady. Stick to what you know. You obviously know little about fruit cakes.

I have had a machine that I think is this one - PHPSDRD250 - PANASONIC SD-RD250 Bread Maker with Raisin Nut Dispenser (although the product number is different, which may be because I brought it over from the UK with me) for many years and I love it, but I have mainly just used the recipes that came along with the machine and modified them, rather than using recipes from other sources, so I was drawn to this book to try and make something a little different. I gave a couple of recipes from this book a try - Double Cheese Bread and Potato Thyme Bread, and both tasted pretty good, although loaf one (double cheese) came out a little... crispy on the outside, so if your

machine allows for different crust settings I would recommend going with a low setting first. This I guess is one of my issues with the book (which I don't know that a lot can be done about), in that unless you know your machine really well you are going to have to try and suss out the appropriate settings for your loaves or risk a couple of substandard/crispy ones. But it is a generic bread machine book, of course it can't give the appropriate settings for each and every machine out there! Also, while there are little hints, tips, or variations to go with each recipe, something that seems to be standard with this publisher, is that there is a lack of any pictures to go along with the recipes. I know bread machine loaves don't tend to be the most beautiful things, but I do enjoy a nice picture. There is a picture to go with each chapter, but no explanation as to which recipe it belongs to. The range of recipes is pretty good though, divided into chapters of: Basic breads Spice and herb breads Grain, seed and nut breads Cheese breads Fruit breads Vegetable breads Sourdough breads - I am looking forward to trying to give one of these a go, I have previously made sourdough by hand, but never in the machine. Creative combination breads Holiday breads Sweet breads Another odd thing I found was that most recipes involve adding the liquid at 80-90F and melting and then cooling the butter beforehand..... ??? Seems very much to go against the idea of a "no-fuss" bread machine book, and something more common for when bread is being made by hand. That being said, I totally ignored the instructions to warm my liquid, or melt and cool my butter and found no issues. Overall I give it about a 4 and a half stars. I really like it, but I am holding out on the love. I received this product for free in exchange for my honest and unbiased review.

The book begins by extolling the virtues of the bread machine. It then includes a helpful troubleshooting guide for common bread problems. The rest of the book is recipes. I'm sure the book doesn't cover every type of bread out there, but it sure hits a lot of them. The recipes cover every day breads like white and whole wheat, breads with cheese, nuts and fruit, sweet breads and even holiday breads, among other things. I like that the recipes cover 8, 12 and 16 slice loaves. One of the worst things about store bought bread for me is that I rarely eat a whole loaf before it goes stale, so the option to make smaller loaves is nice. The book also covers how to store your bread in the fridge or freezer. Most of the recipes use simple, easily found and inexpensive ingredients. The recipes include nutrition information at the bottom. A great resource for bread lovers out there. This probably should be obvious, but not a book for the gluten free or low carb crowd, as I don't remember seeing any recipes of that variety. It would have been nice to have more photos. I received this product for free in exchange for my honest and unbiased review.

I really liked the introduction chapters as well as clear instructions about basic ingredients and what they do.. Also all the recipes have listed ingredients for three different size (8 , 12 &16 slices) helps. I would recommend this book- and in my opinion a bargain for the price..

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