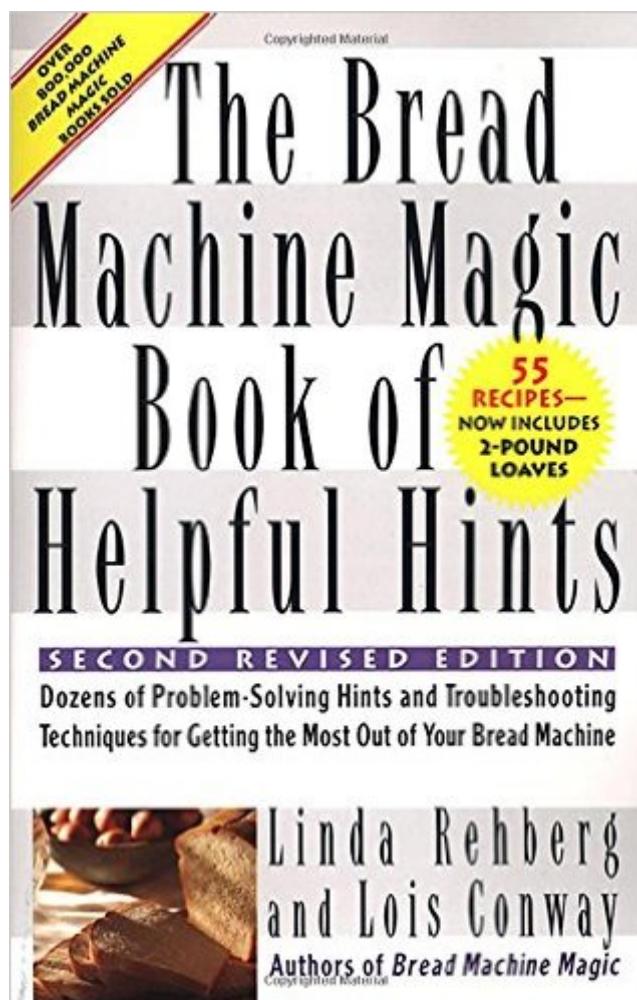


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The Bread Machine Magic Book Of Helpful Hints: Dozens Of Problem-Solving Hints And Troubleshooting Techniques For Getting The Most Out Of Your Bread Machine





Synopsis

A practical guide to bread-machine cookery provides solutions to every possible baking pitfall, as well as twenty-five fail-proof recipes and tips on reducing fat, salt, and sugar. 100,000 first printing.

Book Information

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Customer Reviews

In the 3 years I've owned my bread machine, I seldom used it. That was because everything I'd made was disappointing. Since buying this book the machine now gets used every other day. The recipes are wonderful & turn out perfect every time. The book tells you how to convert your favorites (which is great if you're an old do-it-all-by-hand bread baker like me). And the substitutions section is really helpful if you'd like to modify the recipes or use your favorite ingredients. Everyone I know has an unused bread machine sitting around & since I've told them, enthusiastically, of the success I've had using the book, they're using their machines again (and asking me what the book says!). Guess I'll be ordering more copies as gifts!

I am not a bread maker, but my son loves bread so I decided it would be worth it to get a bread machine. I was pretty lukewarm about the loaves it was turning out until I got this book. This book is amazing, just knowing about the "peek and poke" method helped my bread 100%. The recipes are fantastic and I can guarantee my loaves will turn out 98% of the time. I also own the "More Bread Machine Magic" which is fantastic, but if you just get one book get this one. For someone that didn't know beans about bread I can now turn out beautiful and tasty loaves. If you are an experienced bread maker you may already know a lot of the info in this book, but for the novice or previously

disappointed bread machine owner this book is tops.

This little book is small but believe me it is one of the *best* books on baking bread in a bread machine you will ever buy, especially considering the price. The authors have covered everything here, and then some. A must have for the adventurous, and for the beginner too!

Of all the bread machine cookbooks I own, this is the one I use the most. It's not just a cookbook, but full of hints and techniques that are useful for any machine. It tells of substitutes you can use. Such as applesauce for fats, etc. And the recipes are foolproof, as are any of the recipes in the "Magic" series. A must have for a beginning or advanced bread machine baker.

This was the first book I bought on bread making in a machine and it was one of my best investments. I still use it for a reference guide when I have questions about ingredients or need to "problem solve" a failed recipe. Several of the recipes are now standards in our house.

The Bread Machine Magic Book of Helpful Hints Second Revised Edition By Linda Rehberg and Lois Conway
Published by St. Martin's Griffin ISBN 0312241232
I bought this book from .The Bread Machine Magic Book of Helpful Hints: Dozens of Problem-Solving Hints and Troubleshooting Techniques for Getting the Most out of Your Bread Machine Even More Bread Machine Magic
The Bread Machine Magic Book of Helpful Hints gives me exactly what I need at this stage of learning to bake. It has clear explanations of why things do and do not work as they should. I need this because I learned to cook in East Texas, in an area not over 200 feet of altitude, and I live now at about 4200 feet of altitude and therefore at a much lower barometric pressure. At low barometric pressure, yeast breads are one of the foods that have problems. First, flour is dryer and therefore more of the liquid called for in the recipe is needed. The book suggests adding no more than two or three tablespoons, but I sometimes have to throw in half a cup or more. The other problem is that gravity is slightly less here than at a lower altitude, and bread tends to need less yeast. I usually remove $\frac{1}{4}$ of the yeast in order for the bread to turn out right. There are no more ingredients in these recipes than what you put in yourself, which admittedly often involve spices you can't find at your local supermarket unless you live in a VERY large town. But the less common spices and other ingredients are easily available online. With the recipes in this series of books, you don't need any other cookbooks for baking bread, unless you intend to go heavily into sourdough. Also, if you hate ignorance as much as I do, you will appreciate the knowledge imparted by the first half of the book,

which explained to me what I had done to deserve some of the cookbook results. For example, in order to make a two-pound loaf, you DON'T just double the ingredients of a one-pound loaf. I tried that, and it took me about half an hour to clean the machine after the dough overflowed the pan and stuck to the window at the top of the machine and then sank, leaving a large quantity of half-cooked dough clinging to the (fortunately removable) lid and a huge hollow spot in the loaf surrounded by a wall of burned bread that had to be laboriously broken off before I could even get the bread pan out of the machine. This book has the same recipe I turned into a disaster, only it has a tested (and smaller) amount of flour and yeast and the delicious citrus-rye flavor I was going for. One of the most important things in this book is numerous explanations, where needed, as to HOW things go wrong. It isn't necessary to go through my most recent bad experience: I made complete whole wheat bread from the small cooking brochure which came with my machine, and I am never going to use that recipe again. I literally couldn't even cut it until it had sat on the counter all night, and I'm afraid to try to eat it. This cookbook contains a functional (and far different) complete whole wheat bread recipe which I expect to try out, and get good results from, today. Another useful thing in The Bread Machine Magic Book of Helpful Hints is a whole section on creating your own recipes. In particular, it tells you how much of any possible ingredient is too much, and I was at once able to figure out what I had done wrong in trying to double an old recipe. From now on, when I use an old bread machine cookbook, I will know to use the one and a half pound loaf recipe instead of trying to double the one-pound loaf size to get a two pound loaf. Also, this section helps you to figure out how to turn old family recipes into recipes you can make in a machine without creating a disaster or losing the touch of home. I find this cookbook particularly valuable, even compared to the others in the series. When I read reviews which call the books useless, I wonder whether the reviewers are able to read and follow any recipes at all.

When I first got interested in baking fresh bread I was bewildered by the recipes. I knew that proportions were critical, but I didn't understand why or how the ingredients worked together. This book addressed all of my questions and more. Even if you are just interested in baking bread the old fashioned way without a machine, you owe it to yourself to buy this book. It is a real "Bread Bakers 101" course as well as kitchen reference manual. BUY IT! You won't regret it.

I haven't experimented with the recipes yet, but I refer to this book every time I make bread. In order to make bread, I believe you have to understand the ingredients: their purpose, how they interact with each other, how the environment can affect them. This book provides a good introduction to

bread making. The "operating knowledge" it provides will make a failed bread less discouraging bec. you will be able to say, "maybe it failed bec. I added too much salt." Also, there is a lot of helpful tips in the Troubleshooting chapter. If you just follow a recipe and it does not work out, without knowing the basics you would be at a loss as to what went wrong and you might give up. For example, the book will explain how flours differ and how you might have to adjust your other ingredients to get a good rise out of the bread. Provides great ideas such as using applesauce instead of oil. The book gave enough confidence that I can start to play with a recipe and make it bit of my own. For a beginner, I believe this is a must have book. It is easy to read, actually quite pleasant!

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