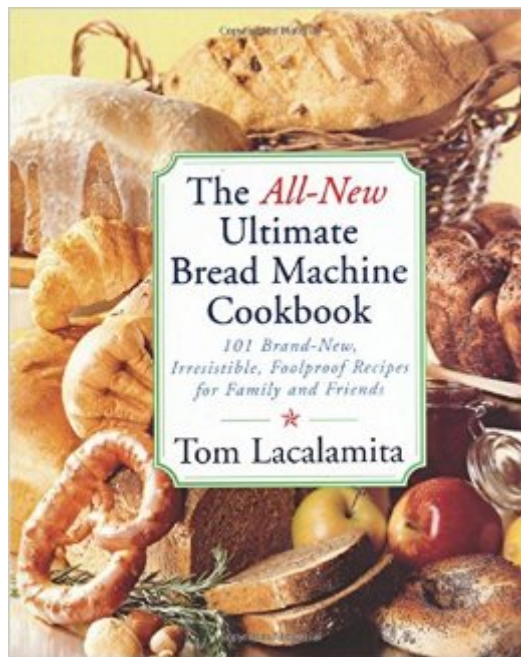


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The All New Ultimate Bread Machine Cookbook: 101 Brand New Irresistible Foolproof Recipes For Family And Friends



Synopsis

Tom Lacalamita's The Ultimate Bread Machine Cookbook showed how easy it was to have freshly baked, delicious, and nutritious bread anytime. Now comes The All-New Ultimate Bread Machine Cookbook: 101 Brand-New, Irresistible, Foolproof Recipes for Family and Friends, which presents recipes suitable for making 1 1/2- and 2-pound loaves, using the new ingredients now readily available. Here you will find mouth-watering recipes for Sourdough White Bread and Sweet Bread. Imagine the sights and smells of Cinnamon-Raisin Bread and Cornmeal Honey Loaf coming hot from your bread machine. There are also recipes for traditional favorites such as French Bread as well as crowd pleasers such as Black-Olive-and-Rosemary Bread and Coconut-Pecan Coffee Cake. And it's so easy! Just add the ingredients, push a button, and imagine the compliments you'll get from your family and friends, as if you'd worked long hours in a hot kitchen! The All-New Ultimate Bread Machine Cookbook offers the whole range of breads, from white to rye. For the diet conscious there is information on gluten-free breads, and for parents there are lots of family- and kid-friendly breads and treats, including Peanut-Butter-and-Jelly Bread and-Funny as a Monkey Chocolate-Crumb Pull-Apart Bread. This is the new ultimate bread machine cookbook for the new ultimate bread machine cook!

Book Information

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Customer Reviews

I learned about this book from a brief review in an RV magazine. After trying the recipe printed in that review, I ordered the book and have been absolutely pleased with the results of five recipes that I have tried, so far. I tend to favor mixed grain breads, for the better nutritional values. The recipe

called Wheat Flake Potato bread is incredible - a high rising, light loaf that is sooo tasty, and great in nutrition and fiber. I have been baking bread for many years, and find this book to be especially informative and worthwhile. I like it enough to now be ordering Mr. Lacalamita's first bread book. Also, I have recommended this book to several of my breadbaking friends, who have also been pleased with it. A very good investment at a very reasonable price.

These recipes can't be beat! Great variety. Add 1/2 to 1 tsp. of lemon juice if you like higher loaves. Exact measurements are the key, especially the extra large eggs. I'd buy it again. Enjoy.

After purchasing my bread machine I wanted to branch out beyond basic white. This great little cookbook allowed me to explore the other features on such as the dough cycle. The recipes are very easy to follow and offer helpful reminders and suggestions. All of the recipes that I have tried have turned out nicely. The foccacio was wonderful! I agree that photographs would be helpful, but this is definately a worthwhile investment!

If you can make good bread to serve family and friends, your reputation as a cook is assured, even if you don't have time to tackle recipes like creme brulee or seven-layer coconut cake! As an experienced baker who began with wholegrain loaves back in my pre-machine La Leche league days, I found Tom Lacalamita's clearly written, wide-ranging collection of bread recipes to be a marvelous resource. From family favorites, such as cinnamon-raisin bread, to more exotic ventures like Pesto-and-toasted walnut bread, this book will make it easy to fill your kitchen with the indescribably delicious odor of baking bread. You can also use the recipes to make bulk mixes to store in the refrigerator, adding yeast and liquid when it's time to fill the bread machine. "Artisan" bread is increasingly popular at your local deli, and there are recipes here to make your own; semolina bread, olive and rosemary, tomato and basil, farmhouse potato, and many others--all with little effort and spectacular results. If you use the timer on your appliance, your famiy can wake up to the enticing get-out-of-bed aroma of fresh bread, as we have done for many years. I recommend this book as a "must-have" for your culinary repertoire!

This is an excellent introductory recipe book - I would highly recommend it. I have tried the Homey White Bread, Olive and Rosemary bread, bagels, pizza dough focaccia and pumpernickel and I have been extremely impressed with how like the 'real' thing they are - especially the bagels, which I now routinely make on a weekend to stock up because they are infinitely better than supermarket

bagels. The pizza and focaccia bread recipes are also perfect. I think the book lacks a good basic white and brown (wheat) bread recipe - many of the white bread recipes I tried were a little too sweet - almost like cakes, and I have been searching for a recipe for a 'good crusty on the outside and squidgy on the inside' European white bread for some time now. Overall, this is a great book and explanatory enough to allow you to be creative once you get the hang of things.

I found this book at the local library, read it through, and made a Potato loaf using the recipe in the book. The bread turned out perfectly, and all of the rest of the recipes seem to be of equal quality. I am purchasing this one as a permanent fixture next to my machine, and highly recommend it.

Just a great book. New or old to baking. Easy to read while baking, includes an entire part of it's contents to items such as health, nutrition, a little bread history and everything you need to know about measuring and proper materials and a lot more. I already had some background in baking and learned quite a lot. All of the recipes I have tried have been great. This book made a dramatic improvement in the quality of my breads. The only part missing for me was pictures. No recipes had pictures of the finished product or as I would have liked to see step by step pictures for people new to baking. They are a few illustrations and sketches in this book but not enough for me, so I kept that last star.

Like another reader I too found this book at my local library. After looking through quite a few bread machine books there I brought this one home. Though it does lack pictures, the taste of the great breads I made from it more than made up for my initial disappointment at not seeing what the finished product should look like. I highly recommend both the golden wheat bread and the multigrain bread. My kids loved the golden wheat and my husband and I liked the multigrain. Because of the wide variety of recipes included in the book there are many more I'd like to try. Guess I'll just have to buy the book!

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