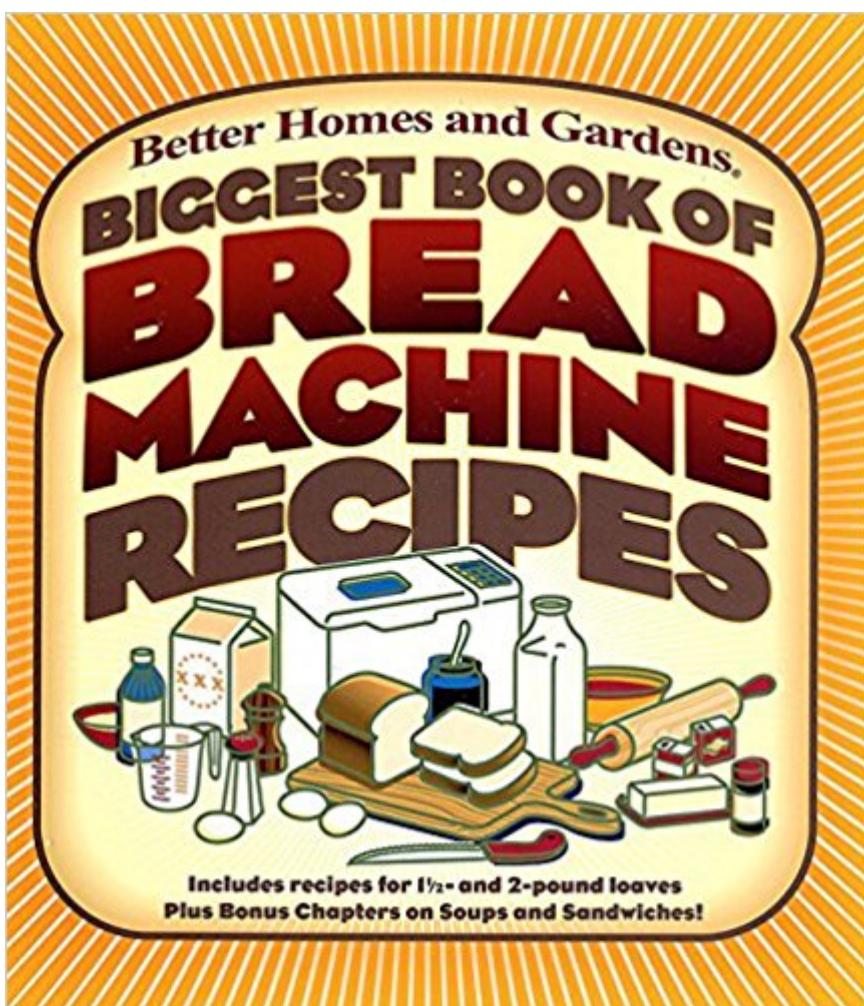


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BIGGEST Book Of Bread Machine Recipes (Better Homes And Gardens Cooking)



Synopsis

More than 400 recipes, including basic loaves, savory breads, sweet favorites, and holiday classics. Holiday-worthy butters and spreads to pair with your favorite breads. Two bonus chapters on Soups & Stews and Sandwiches offer more recipes and suggestions for enjoying delicious homemade breads. Basics chapter that takes the guesswork out of bread machine baking and includes a troubleshooting guide and substitution suggestions.

Book Information

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Customer Reviews

Recipes for fresh breads -- from sweet to classic -- plus bonus chapters on soups, stews, and sandwiches. More than 375 recipes in all! Basics chapter answers frequently asked questions.

The iconic BETTER HOMES AND GARDENS brand is one of America's most trusted sources for information on cooking, gardening, home improvement, home design, decorating, and crafting. Today, the brand encompasses books, magazines, and digital media.

Bottom Line First: Given the reputation of Better Homes and Gardens, I had expected The biggest Book of Bread Machine Recipes to be the most complete in fact the Definitive Bread Machine book. My expectations were too grand. The Better Homes and Garden, Biggest Book of Bread Recipes is a good selection for the bread machine beginner. It has some good hints and a relatively basic selection. The fruited and desert type bread selection is pretty good, the whole grains disappointing.

Overall I will be using this book enough to justify its addition to my library, but it is not the ultimate recipe book for which I had hoped.+++++There are some good recipes; however the selection tends towards the basic. Those I have selected have worked out well enough. The two best things I can say are that:1. Of the several Bread Machine recipe books I have, these recipes call for an amount of water/liquid that more nearly matches what I need to get a good smooth ball of bread dough. I find that this texture associates with the best rising and the fewest "door stop" bread bricks. For some reason, Bread machine books tell you little about what a given bread dough should look or feel like.2. The plastic spine binding looks cheap, but provides a flat, stay on the page cooking guide. I also like that there are two widely separated lists of measures. Having the two bread sizes on opposite sides of the page makes it harder to begin combining ingredients for one size and ending on the other. Once again a bread recipe book compromises the ability to read content in favor of having font colors and sizes that may look pretty. Ingredient lists alternate between a Navy Blue and Yellow (Gold?) ink. The Navy stand s out well, although given the size of the book a larger font would have been appreciated. Who ever thought any shade of Yellow would be easy to read? Has no one else had an instructor caution the class: "Do not use wild colors it makes your work hard to read and gives people headaches"?

First of all, this book is very good in terms of the actual recipes and, in particular, the excellent information on bread machines and bread making in general contained at the beginning. But, whose lame idea was it to use the super small fonts for the ingredients? And, if that weren't bad enough, every other ingredient, as well as some of the other information on each page is written in a light ORANGE color font. While it might be great from a graphic design perspective, that's not why I, or any other cook I'll wager, uses a cookbook. You have to realy concentrate to read the recipe because of the unnecessarily frustrating font size and color. I don't know if publishers ever take the time or are even interested enough in customer's critiques to read these reviews, but, if they are, please get the message here. All I want in a cookbook is clarity of information and instruction, not cutesy font colors. And please notice how silly it is to use the miniature font size and have all that white space on some pages. It would be much better to use a larger font and, thus, use more of the page. Such a simple thing and, yet, it seems to have completely escaped the editors and those who were laying out this book.

When I decided to finally get a bread machine I was torn between wanting to make a million types of bread, from sourdough to sweet to Italian to wheat to herb to infinity, and not having a CLUE how to pull that off. That's where this book comes in. It is huge and has entire chapters on different types of bread and even a few generic recipes where you can substitute in your own ingredients but still have the correct ratios (which are so important to baking)! I haven't even gotten as far as the soups, sandwiches, and flavored butters chapters yet, but I love that I have that information for when I'm ready. The recipes are set up in the order you would add the ingredients to the machine, and clearly list the amounts needed for the 1.5 and 2 pound loaves. I had no problem reading the blue and orange text, and I actually find it helpful in finding my place rather than just looking at a wall of single color text. The amount of yeast is perfect for my Cuisinart machine, but everyone's machine and altitude is different so you may have to play around with it. Every recipe I've tried so far is great, and it can be hard seeking out new favorites when you already find something you love! I am very pleased with this book and feel it's a must-have if you have a bread machine.

The Better Homes and Gardens Biggest Book Of Bread Machine Recipes aims to appeal to varied tastes, and it does to a degree. There are recipes that will probably be attractive to those who elect to eat a lot of white flour products, but many people are switching to whole grain products for health reasons. There are variations of white bread recipes that can be seen in the typical bread recipe book. There is a section labeled Whole Grain Goodness. Most of the Whole Grain Goodness recipes seem to use a lot of bread flour in addition to the whole grain flours. However, the Whole Wheat Herb bread recipe is 100 percent whole wheat. There may be others, but bread flour in addition to the whole grain is used in most of the recipes. I would have liked to have seen recipes for the more unusual flours, such as spelt, triticale, amaranth, and even quinoa. I did find a recipe for buckwheat bread (two cups bread flour, one cup buckwheat flour, as well as a Walnut Anise Bulgar Bread recipe (one-third cup bulgar, two cups whole wheat flour, one cup bread flour). There may be others which I missed. I liked the Soups and Stews section, which is a nice addition to fresh, homemade bread. The Sandwiches bonus section is interesting, as well.

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