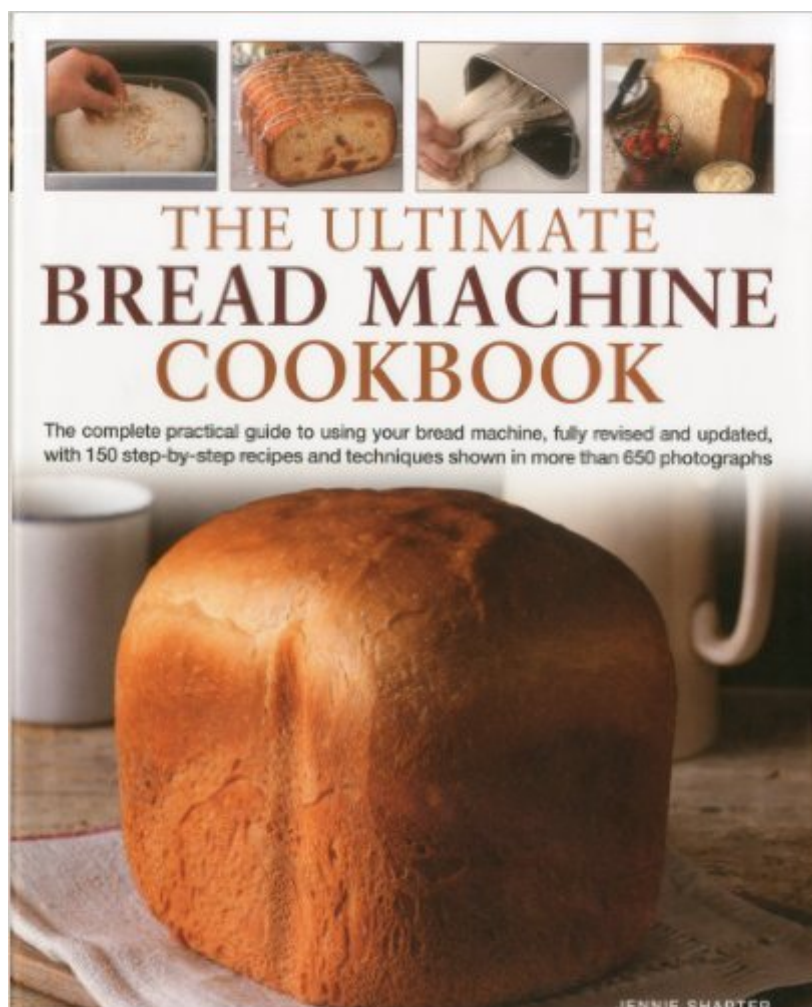


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# The Ultimate Bread Machine Cookbook



## Synopsis

This comprehensive guide shows you how and provides 150 heart-warming classic recipes. The recipes are organized into chapters by styles of bread, and include different types from all around the world. Each has been tested and adapted for baking at home with your bread machine so that you can prepare all of your favorite breads with ease.

## Book Information

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Average Customer Review: 4.2 out of 5 stars Â Â See all reviews Â (49 customer reviews)

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## Customer Reviews

Update three: The coconut cake/bread, made on the cake cycle of my DeLonghi bread machine. Very interesting recipe. I had to substitute lemon juice for the lemon zest, and sweetened coconut for the nonsweet coconut...(I googled around for conversions and found the info I needed.) It was my first time using self-rising flour. I do not know if I did something wrong. I made the medium size loaf. It came out about 3" high tops....nicely brown on all the edges, came out of the pan easily. And probably one of the most scrumptious things we have ever tasted.

Update two: I tried the light rye bread. I made another "small" loaf. It was a bit dense and compact, but the bread itself is delicious, and oh, the way it made the meatloaf sandwiches taste!

Update One: I made my first bread from this book this afternoon. I chose the buckwheat/walnut bread, and is it ever delicious. I made the "small", to see what a small loaf does in my DeLonghi bread machine. So using the measurements from the book, I used the small version, and the 1 lb. setting on my bread machine. As always, I took the paddle out before baking, and when I was doing that, realized my dough was extremely sticky. I didn't pay enough attention early in the kneading, it could have used a bit more flour. However, after baking and cooling, the only thing wrong with the loaf is the collapsed top. The bread is divine. The

crust is crispy....like a soft, delicious cracker with a taste I have never tasted before. Oh...and I added an ounce of wheat germ to the flour. In case you have never measured dry ingredients (like flour) using a scale rather than a measuring cup....I highly recommend using a scale!! I love my bread machine (by DeLonghi) so very much.

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