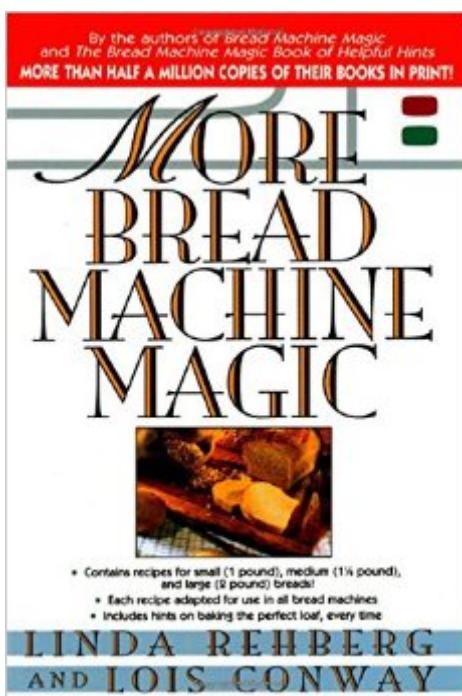


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More Bread Machine Magic : More Than 140 New Recipes From The Authors Of Bread Machine Magic For Use In All Types Of Sizes Of Bread Machines



Synopsis

Bread bakers have been clamoring for more of Linda Rehberg and Lois Conway's magic. They've responded with *More Bread Machine Magic*, a collection of 140 of their best new recipes! *More Bread Machine Magic* offers perfected recipes for an array of baked delights, from sourdough and pumpernickel loaves to sweet, savory, fat-free, whole grain, and sugar-free breads. More imaginative than the generic recipes that come with the machine, each recipe-tested in more than a dozen machines-features step-by-step instructions, hints, and creative suggestions for baking the perfect loaf, every time. There are also recipes for doughs that you prepare in the bread machine, fashioned by hand, and bake in a traditional oven, such as pizza crusts, focaccia, flatbreads, rolls, and even bagels. All recipes are adapted for 1-, 1 1/2-, and 2-pound bread machines. Recipes include: cinnamon-raisin bagels, Scandinavian rye bread, Irish soda bread, pesto spiral loaf, New England maple syrup bread, heavenly herb rolls, petite brioche, butterscotch apple bread pudding, challah, sun-dried tomato mozzarella bread, and many more!

Book Information

Paperback: 224 pages

Publisher: St. Martin's Griffin; St Martin's Griffin ed. edition (October 15, 1997)

Language: English

ISBN-10: 0312169353

ISBN-13: 978-0312169350

Product Dimensions: 6.1 x 0.6 x 9.2 inches

Shipping Weight: 13.6 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 starsÂ See all reviewsÂ (61 customer reviews)

Best Sellers Rank: #170,361 in Books (See Top 100 in Books) #19 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines #170 inÂ Books > Cookbooks, Food & Wine > Baking > Bread

Customer Reviews

I love my bread machine and have enjoyed using it for several years without a cookbook, but when Cook's Illustrated, which is generally scornful of breadmakers, recommended Lois Conway, I decided to pick up this book and the duo's earlier "Bread Machine Magic." Though I found four or five recipes in "Bread Machine Magic" that I will continue to make, a publishing date of 1992 means that earlier work is seriously outdated. (One of many drawbacks is that 2 lb. recipes are nonexistent, as 2 lb. machines didn't exist when that book was written, plus lots of model-specific advice is given

for models that no longer exist.) "More Bread Machine Magic," published in 1999, remedies that somewhat by steering clear of maker-specific information and adding 2 lb. versions to every recipe. There are a lot of interesting recipes in here and the few I've tried have turned out fairly well, but I can't say that this book breaks too much new ground. If you already like and use your bread machine frequently, you probably already have a lot of these recipes (and the ones you don't, you might not want). But, if you're looking to add usefulness to a bread machine that's just gathering dust on your countertop, this volume will probably provide a lot of new ideas for you. I would warn though, that most (all?) of the best recipes in this book are "dough," recipes, i.e. not cooked in the machine. Conway and her partner have gone the route of most "serious" cooks and turned their machines into kneading and proofing boxes, instead of all-in-one ovens. That doesn't make these recipes bad--in fact I think that mixing and kneading is a great use for a bread machine--I just wanted to warn those who want to throw some ingredients in a machine, walk away and return to hot, baked bread that this book might not be for you.

The recipes in this book are fantastic. My family has been pleased with every one that we have tried, and we have tried quite a few. Before we had this book, we ate about a loaf of bread per week. Now, we go through a loaf almost every day. The 'tip' section is a great feature and so is the 'sources' section but, I think two of the best features are the wide variety of recipe types and the fact that the recipes are all given in three sizes, 1lb, 1 1/2lb and 2lb. Being able to make a small loaf makes it easier to have fresh bread every day without wasting any, especially if you have a small family. This book definitely has something for everyone and is a must for all bread machine owners!

I started out with the first book, Bread Machine Magic and, great as it was, I just couldn't pass up another book by this wonderful author. As someone who uses a bread machine on a daily basis, I welcome new ideas and recipes and this book truly has it all. One of the best things about it (other than all the delicious recipes, of course) is the fact that the recipes are adaptable for all types and sizes of machines. If you own a bread machine, this book is an absolute must have. Along with Bread Machine Magic, it is the best book for bread machine recipes ever written--bar none.

I purchased this book because I recently decided to start using my dormant 7-year-old Breadman breadmaker again. The recipe books I'd tried before were OK, but I was never overly impressed with the results. (Hence the unused breadmaker.) After reading reviews of this book, I decided to give it a whirl. I was not disappointed. Almost every recipe I've tried has been a winner, save for one

(Rum Raisin Almond Bread) that has consistently turned out like a brick. I've tried the recipe twice with the same result. The best thing? My recourse is to e-mail the authors directly and ask for some guidance. They have a web site where you can contact them and get other information pertaining to their books. So far, this is the only breadmaker cookbook I can truly recommend. If you're looking for a variety of excellent recipes, the ability to make more than just rectangular loaves and some really helpful suggestions, then this is the book for you.

I purchased two bread machine recipe books, and this one is easily the best. The bread machine was a gift so I was a novice baker. Yet I am so satisfied with the breads I've been making, that I haven't purchased a single manufactured loaf. The introductory information was brief yet useful. Each recipe has come out just right, and each one lists ingredients for either a small, medium or large loaf. My other book gives recipes for different brands of machines (I wonder if this is just a gimmick), but only one size loaf, and the results are only so-so. I can easily recommend More Bread Machine Magic.

First of all, someone below posted "I've found so many other books that are much better..." (or something to that effect). If so, please recommend them! I love this book. I was a novice breadmachine user when I bought the authors' first book. The second was given to me as a gift after having become a breadmachine ONLY bread household for 1 1/2 years. (The only thing we buy are artisanal loaves and sourdough...I just can't get the hang of it.) Every loaf I have made from this book has turned out superbly. The introduction has been very useful, as well. It seems like the authors learned a lot since their first book was published, and passed along some really good hints. For sure try the tomato pesto mozzarella. YUMMMMMYYYY!!!!

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