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Betty Crocker Best Bread Machine Cookbook (Betty Crocker Cooking)



Synopsis

Everyone loves fresh bread, but not the time it takes to make it. Bread machines are hot items in the kitchen because they take the work out of making homemade bread. Even better, Betty Crocker takes the mystery out of the bread machine and brings you easy-to-use recipes for both 1 1/2-pound and 2-pound loaves that work for all the popular bread machine models. We've packed this book with over 100 recipes to tempt your tastebuds. There are delicious bread recipes for classic favorites, rustic breads, sweet doughs, coffeecakes and buns. Betty Crocker's Bread Machine Cookbook also offers a host of recipes for doughs to mix, then shape and bake in a conventional oven -- such as focaccia, breadsticks and pizza doughs -- with easy-to-follow illustrations on how to shape and trim the loaves. Best of all, you can trust these recipes will work in your bread machine because the Betty Crocker kitchens have tested the recipes in several different machines to ensure success at home. We've also loaded up this book to include information on bread machine ingredients; glossary of bread machine ingredients, techniques, and terms; and a breakdown of the various features found on different models of machines and how to use them. There's nothing better than the taste of homemade bread -- and no one brings it to you better than Betty Crocker.

Book Information

Series: Betty Crocker Cooking

Hardcover-spiral: 196 pages

Publisher: Betty Crocker; 1 edition (June 3, 1999)

Language: English

ISBN-10: 0028630238

ISBN-13: 978-0028630236

Product Dimensions: 8 x 1.1 x 10 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 353 customer reviews

Best Sellers Rank: #47,527 in Books (See Top 100 in Books) #6 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines #55 in Books > Cookbooks, Food & Wine > Baking > Bread

Customer Reviews

Old-fashioned bread the new-fashioned way, Betty calls it. Easy, convenient, modern. There's no knead for loafing. Not with that fabulous combination in the kitchen: Betty Crocker and the bread

machine. The construction of this book, first of all, is wonderful. The cover is hard and the binding is heavy, enameled spiral. Each page lays flat on the counter, or you can hold the book open on one arm while doing something with the other hand. This suggests that Betty Crocker wrote her bread-baking cookbook with serious use in mind. She certainly tested her recipes. A variety of bread machines were used, which means that each recipe was tested a number of different times. Betty tells you exactly what kind of flour she used, as well as salt, size of eggs, kind of yeast, etc. She leaves nothing to chance. Bread machine baking has its own peculiarities, and Betty addresses all these right up front, the hows and how-tos (as well as the whys and wherefores) of getting the perfect loaf every time. There's a troubleshooting section, as well as a frequently asked question section. Then it's right into the recipes, all 130 of them. There are Good and Savory Loaves (Cheese Onion Bread) and Wholesome Grain Loaves (Toasted Almond Whole Wheat Bread), Fruit and Vegetable Harvest Loaves (Dried Apricot Bread), Smaller Can Be Just Right Loaves (these are one-and-a-half-pound loaves), and then several chapters on breads you start in the bread machine, but finish in the oven. These include braided sweet breads, pizza dough, rustic-style breads, and coffeecakes. Any bread machine owner is going to love to loaf with Betty Crocker. --Schuyler Ingle

With the press of a button, enjoy an exciting collection of satisfying homemade breads and doughs! Betty Crocker takes the mystery out of the bread machine and brings you easy-to-use recipes for 1-pound, 1 1/2-pound and 2-pound loaves. Everyone loves fresh bread, but not the time it takes to make it. Bread machines are great because they take the work out of making homemade bread. We've packed this book with over 130 recipes to tempt your tastebuds. There are recipes for breads your machine makes, in addition to recipes for doughs that you shape and bake in a conventional oven. You'll also find easy-to-follow illustrations on how to shape and trim doughs into great loaves of bread! Best of all, you can trust these recipes will work in your bread machine because the Betty Crocker kitchens have tested every recipe in many different machines to ensure success at home. There's nothing better than the taste of homemade bread— and no one brings it to you better than Betty Crocker.

My daughter was using this book, and when I visited her I knew I just had to have it as well, and we even have the same bread machine. I love the recipes. We eat home-made bread exclusively, and I make a lot of it by hand, but the bread machine is a plus as well. And actually you can use these recipes in just the 'dough' mode and then finish them up by hand anyway you want. I now have a sourdough starter going from which I've made several loaves. The 4-pepper bread is great, as is the

Mediterranean herb bread. I really like the wheat breads. There are just the two of us now, so it can take awhile to eat all the bread, but I can't wait to try the bread bowls and serve them up with home-made soup. I have a couple other bread machine books, as well as the one that came with my Panasonic bread machine. I have a lot of fun with all of them, and this one has added some yummy recipes to the mix.

Just so informative for 'novice bread machine users' PLUS extra hints and info for long-time users as it explains different flours, techniques and simple directions you'll remember on every loaf. Then it's full of super-easy to follow recipes for different bread's sizes per recipe, nicely ring bound book stays open flat as you bake each different loaf. Covers recipes for a ton of GREAT BREADS and other baked goods - even down to twisted sweet rolls and buns you use the machine's dough for without using the bread machine for the actual "baking cycle". Also, lots of tips and explanations of what products you can use for 'delay-timer bread bakes' and substitute foods to "make every loaf work to PERFECTION" - including a section that explains 'what went wrong' and how to correct those errors on your part - from measuring to mistakes to accidentally using the wrong ingredients. NOTE: 90% of problems and 'mistake loafs' are due to incorrect MEASURING of ingredients - like just GUESSING instead of EXACTLY MEASURING and following the EXACT ORDER OF ADDING THE INGREDIENTS to the baking pan. (Use exact REAL measuring spoons and cups for ingredients and your first loaf will be GREAT!). Secondly, use BREAD MACHINE FLOUR (KING ARTHUR IS THE BEST BY FAR) and BREAD MACHINE YEAST. Store in sealed containers - even good plastic bags - and let ingredients get to ROOM TEMPERATURE before starting each loaf. DO NOT use DELAY BAKE CYCLE if recipe calls for refrigerated 'perishable ingredients' like milk, etc. (Prevents food poisoning if left out overnight before start of baking cycle). These simple little rules virtually GUARANTEE SUCCESS and a HAPPY FAMILY! You may never buy another loaf in the supermarket again!

I LOVE this Betty Crocker Best Bread Machine recipe book!! So many different varieties, very easy to understand and make. Every time I make a new one I write my own notes at the bottom so I remember what I did to create a successful loaf. Every recipe I have made in this book so far has came out very well! Best investment for a recipe book that goes with my bread machine. Totally recommend ãfÃ¢â€œ it has pitches in the troubleshooting guide if something goes wrong ãfÃ¢â€œ but I haven't had to use it yet. Excellent excellent! Would definitely recommend everyone to buy this that has a bread machine.

This is absolutely the best bread machine cookbook I have ever owned and I have had probably a dozen over the years. The recipes are in a simple form that make it easy to read and follow plus the writing is a good size as well. Just glancing through the book, I found several of my favorite recipes from many different books and now are all in one. Wonderful book and very well made. It feels sturdy plus I love the way it lays flat and I even bought mine used! Can't wait to try them all from cover to cover!

Explains everything in detail so you can understand it. All questions are answered and problem solving explanations are clear and precise. I love the variety of breads and can't wait to make more. If you are looking for a great book for no matter what type of bread machine you have, this is the book for you. I was a bit hesitant when ordering the book as to whether it would work for my particular bread machine. These recipes have been tested over and over to make sure that they produce great results for you. I'm new at the bread maker thing and I had success with my first bread and can't wait to make more. All ingredients are easy to acquire and that is good because I live in a very small town and exotic ingredients don't exist here....LOL. Anyway, I am very pleased with this book and recommend it to anyone wanting great bread recipes that are easy to do. Of course, it is Betty Crocker. She has been around forever and her recipes always work. Happy baking.

Short story made long. I recently got a bread machine from my mother-in-law for my birthday. I promptly ordered this book to get some good recipes. The book has very easy to follow recipes that taste great. The book binding is spiral which till I started using the book suddenly made a lot of sense and easy to use. I have out performed my mother-in-laws bread making for months using this cook book. Every loaf I make, I bring half to work to put my co-workers into a carb coma. I would recommend this book to anyone...except my mother-in-law. It will make you a bread King/Queen!

Amazing book! This book has plenty of good recipes. It has all different tastes and styles. I use this all the time.

This book Is amazing!! I have made so many great loaves of bread with my Wolfgang Puck bread maker!! I make 2 loaves a week and by far the best!! Simple recipes, and the book gives you the step by step instructions. It is my go to bible!!

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