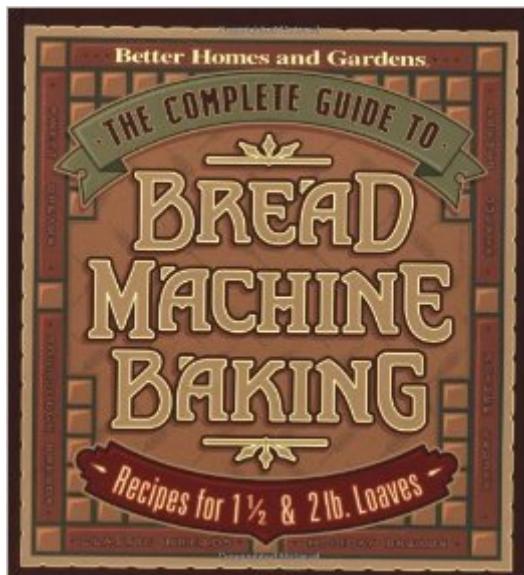


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# The Complete Guide To Bread Machine Baking: Recipes For 1 1/2- And 2-pound Loaves (Better Homes & Gardens)



## Synopsis

This must-have cookbook is for novice and expert bread machine bakers. Filled with classic, shaped, sweet, holiday, and savory breads, this book has a recipe for every occasion. More than 180 classics and inventive, new recipes for 1 1/2- and 2-pound machines. Extensive guide for foolproof bread machine baking, with an easy-to-use troubleshooting chart. Tips for converting conventional favorites to a bread machine. Bonus recipes for butters and spreads. Mail-order sources for unusual flours or ingredients.

## Book Information

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Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (64 customer reviews)

Best Sellers Rank: #492,791 in Books (See Top 100 in Books) #54 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines #406 in Books > Cookbooks, Food & Wine > Baking > Bread

## Customer Reviews

I don't know what the problem was for some of the people reviewing the book, but I LOVE it. The Cherry almond bread was fabulous!!! The pumpkin bread was also delicious. They make wonderful suggestions in the book for things to serve with the bread or ON the bread and that makes it even better! (try the parmesan butter!!!) My bread came out perfect every time. I think everyone needs to remember that if they are going to use a recipe that did not come with your bread machine, that you need to compare the recipe to one that DID come with your machine. Every machine is different and therefore every recipe is not for everyone. Check your book that came with your machine for the dry ingredients to liquid ratio. Then, you can use ANY recipe with virtually zero hassle by keeping all your recipes at that SAME ratio. If you normally have 3 cups of dry ingredients and 1 cup liquid with your machine, it makes sense to use a full cup of liquids with any other recipe for your particular machine! Also, keep in mind that you could be using the wrong size machine for that recipe!!! This

book is for larger loaves measuring one and a half to two pounds. No good if your machine is only designed to handle one pound loaves. You can take any two pound recipe in this book, multiply the ingredients by point five (.5) and have the ingredients come out perfect for most one pound machines! (if modifying a one and a half pound recipe, multiply ingredients by .667) I hope this helps anyone that is considering this book. I love it and actually gave mine to a friend that just got a machine, because she had no clue that there was so much you could do, (after I copied the recipes to cards of course)!!!

The clean and simple format makes this beautifully designed book easy to read and use, and it's packed with great recipes. A very useful feature, especially for new bread bakers, is the Favorite Recipes log at the back of the book, and the index is keyed to recipe ingredients. A useful glossary is also provided. Every recipe includes nutrition facts per slice, and helpful text boxes with facts, suggestions, and tips are sprinkled throughout the book. These are also indexed for easy reference. Additional sections on recipe success, trouble shooting, and flavored butter and spreads are provided. This book comes as close to a "complete guide" to bread machine baking as any I've seen.

I also LOVE this book. I think this is an absolute must have if you own a bread machine. I have a Breadman 2-lb. bread machine and these recipes turn out with very little or no adjustment at all. Usually when I bake from a bread machine cookbook I make the bread once to see how it tastes, make the appropriate adjustments to make it better and bake it again. The first time I tried one of these recipes I was extremely pleased at how wonderful it turned out with no adjustments at all. I always take goodies I make to work and they raved about everything I ever tried from this book. The recipes for various butters/spreads to go with the breads are also delicious. You can't go wrong with this book.

I've made a small variety of different kinds of bread using the enclosed instructions that came with my bread machine. I've also noticed some inconsistency from loaf to loaf. I've made a lot of very dense small loaves that tasted great but were pretty small and heavy. Now this is not inconsistency from the machine but in the ingredient and the differences with the recipes and things you're supposed to be conscious of when everything goes together. This book provides a great overview on machine bread making with photos and explanations as to the how and why's of dough consistency, what happens if your bread does or does not do certain things and how to adjust the ingredient.

This has greatly helped me understand what I was doing and how to bring some consistency into my bread making. The recipes are ok. I actually only stick to making one kind of bread day in and day out. Although I have ventured off and tried some more of the interesting variety with good results. Mostly I've used this to help me understand the basics which I've applied to other recipes.

If you live by the red and white BHG cookbook, then you'll love this one for your bread machine. In the normal BHG style, the recipes are clear and easy to follow. The basic bread is simple and delicious, coming out perfect every time. The way the recipes are displayed for the two loaf sizes (1.5lbs and 2lbs) makes ingredients and measurements clearly stand out. This is a definite must if you own a bread machine.

I borrowed this book from a friend so often that I needed to get it for myself. There are so many different types of breads to try, savory ones for my husband, sweet ones for me. Good recipes for rolls, sandwich breads, breakfast breads, pizza dough, pretzels. The recipes look like they call for too little yeast, but we follow every recipe to the letter and each one has come out perfectly. There are beautiful pictures with almost all recipes and suggestions on what topping or spreads to eat with the breads. There are recipes for herb butters, cinnamon butters, yogurt spreads, cheese spreads, that all go perfectly with the accompanying bread. All recipes have been tested (and ingredients scaled) for both 1.5 and 2 pound loaves so you can choose what works best for your machine. This is the only cookbook I'll ever need to go with my bread machine (Breadman Ultimate)!

This is a good book. My only problem is that everything I want to make requires a starter of some kind. I own a bread machine because I'm lazy. Starters take days to make and just takes too much time. Has pretty pictures and enjoy that the recipes are either 1 1/2 pound or 2 pounds your choice.

I purchased this book after viewing it in the library. There are a lot of good recipes and a big variety of recipes. My machine doesn't always make them as good as the book shows, but that excellence comes with minor adjustments through experience.

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