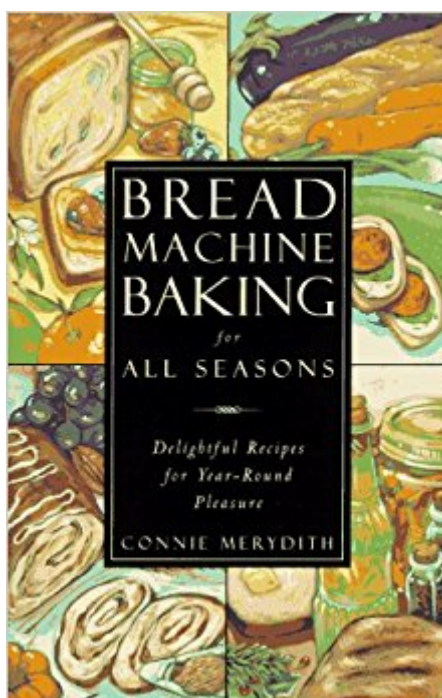


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# Bread Machine Baking For All Seasons: Delightful Recipes For Year-Round Pleasure



## Synopsis

There is a time for everythingâ€”a time for laughing, a time for crying, a time for working and a time for baking bread. In fact, there are four times for baking bread: Winter, Spring, Summer, and Fall. In her new book, *Bread Machine Baking for All Seasons*, author Connie Merydith offers seasonal recipes that will keep bread machines plugged in and kneading year-round. Bread machine bakers will learn that just as moods change with the seasons, so too should bread recipes. In tune with nature, recipes include: WINTERâ€”Cashew-Date Bread resembling a fruit cake in texture and moistnessâ€”Chile-Cheese Bread perfect with chile or stew SPRINGâ€”Light, golden-colored Honey-Yogurt Bread for sandwichesâ€”Sourdough Bagels, essential for picnics SUMMERâ€”Orange Spiral Rolls with melon for a quick, light breakfastâ€”Pita Bread filled with garden delicacies AUTUMNâ€”Pumpkin Bread with its spice-laden flavor and aroma of Thanksgivingâ€”Soft Breadsticks and Cheddar-Cumin Rolls for Monday Night Football fans *Bread Machine Baking for All Seasons* offers a chapter full of hints for baking with bread machines and a comprehensive index at the end. About the Author Connie Merydith has been baking with a bread machine for her family of six for the last four years, as well as catering banquets and special occasions. Connie and her family live in Foresthill, California.

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## Customer Reviews

There is a time for everythingâ€”a time for laughing, a time for crying, a time for working and a time for baking bread. In fact, there are four times for baking bread: Winter, Spring, Summer, and Fall. In her new book, *Bread Machine Baking for All Seasons*, author Connie Merydith offers seasonal

recipes that will keep bread machines plugged in and kneading year-round. Bread machine bakers will learn that just as moods change with the seasons, so too should bread recipes. In tune with nature, recipes include: WINTER • Cashew-Date Bread resembling a fruit cake in texture and moistness • Chile-Cheese Bread perfect with chile or stew SPRING • Light, golden-colored Honey-Yogurt Bread for sandwiches • Sourdough Bagels, essential for picnics SUMMER • Orange Spiral Rolls with melon for a quick, light breakfast • Pita Bread filled with garden delicacies AUTUMN • Pumpkin Bread with its spice-laden flavor and aroma of Thanksgiving • Soft Breadsticks and Cheddar-Cumin Rolls for Monday Night Football fans Bread Machine Baking for All Seasons offers a chapter full of hints for baking with bread machines and a comprehensive index at the end. About the Author Connie Merydith has been baking with a bread machine for her family of six for the last four years, as well as catering banquets and special occasions. Connie and her family live in Foresthill, California.

I am completely new to the world of bread machine baking so, of course, I ran to and bought several books of recipes. This book by Connie Merydith is, however, far and away my favorite and the one I turn to the most. The book is beautifully laid-out with clear, easy-to-read type and nice small illustrations of bread at the bottom of most pages. The recipes are arranged by season with hearty wheat, nut and spice breads made with molasses, rolled oats and dried fruits for fall and winter, and lighter breads with honey, yogurt, fresh fruit and vegetables for spring and summer. The author also includes recipes for non-loaf breads such as bagels, breakfast and dinner rolls, pita bread, pizza dough, bread sticks, focaccia, and bread rings. I used this book to make an assortment of rolls for Thanksgiving last week: oatmeal-molasses, peppery parmesan, orange spiral, wheat spice and rich dinner rolls (the bread recipes can all be made into rolls -- just stop your bread-maker before it begins to bake). There are also instructions for making and using a sourdough starter and a very complete index. If you're only going to buy one bread machine cookbook, then this is the one to get.

I bought this book based solely on the other reviews I read here, and I'm awfully glad I did. Though the book might not be for bread machine novices (there's hardly any information about the machines themselves, or advice on how to make sure your breads come out well), the recipe ideas are creative and tasty. The black olive bread is especially wonderful, and I'm looking forward to trying more.

I am going to make this short and sweet. Kind of like the bread. I hate to cook. I love to eat. We have had a bread machine for a year and hardly used it. The bread did not come out right or it took too many ingredients we did not have. I happened to see this book (very eye catching), read the first recipe. It looked easy and there was no magic to it. It used ingredients we already have. The machine has not been back in the cupboard since. The author makes it easy to read, fun, and you get good bread. This book is a must for anyone with a bread machine that is getting dusty. It also has a large and interesting variety of recipes.

Every recipe I tried was excellent and so different from each other. I love the season themes. The recipes were easy for me to adapt to my machine.

This is the only bread book I use . . . despite owning many!! Easy and delicious recipes that are consistent time and time again!

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