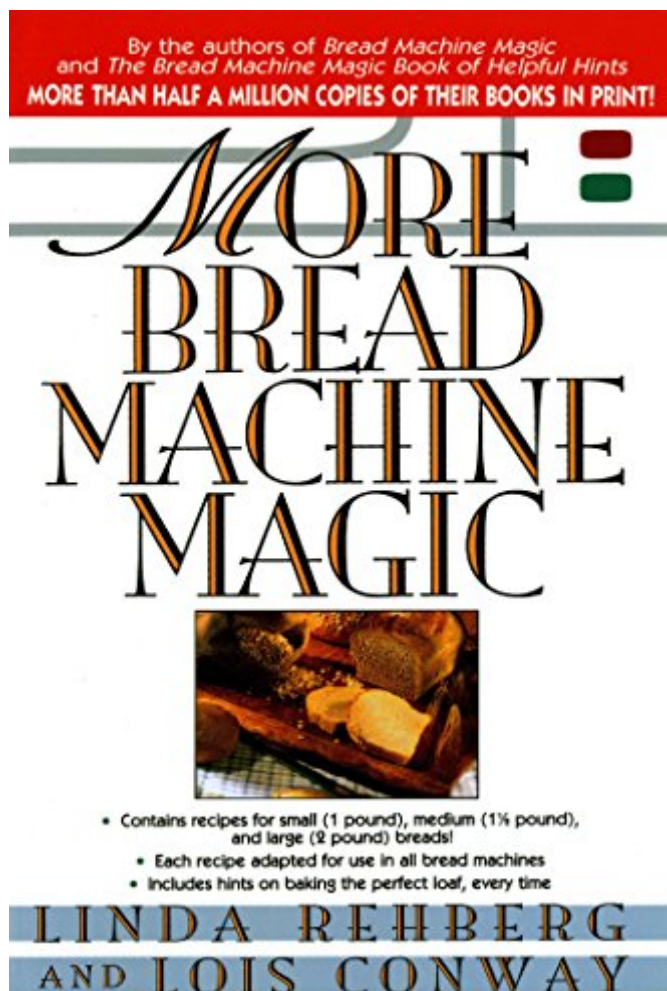


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More Bread Machine Magic



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!

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Customer Reviews

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
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
More Bread Machine Magic
By Linda Rehberg and Lois Conway
Published by St. Martin's Griffin ISBN0312169353
I bought this book myself from . I bought this book after buying Bread Machine Magic, the Revised Bread Machine Magic, and the Bread Machine Magic Book of Helpful Hints. That might suggest to you that I approve of the authors. In particular, I approve of the fact that they tested each recipe on a variety of different machines so that they could find out if there was a problem in some machine, and the recipe needed to be modified for that machine. I haven't had this one long; I can tell because it doesn't have more paperclips bristling than a porcupine has quills. Any cookbook I like and use very long is full of paperclips, because in a certain mood I sit and read cookbooks as I would novels, and paperclip each recipe I want to try. But don't take that to mean that I haven't tried any recipes out from this book; I have. But when I look up a recipe in the index, I don't paperclip it; I just set it in the cookbook holder with the pages open to what I want to try next. What I wanted to try next was a delicious tomato bread that included 3/4 of a cup of tomato paste in a two-pound loaf of bread, along with a variety of open spices. Then I forgot to put the book away immediately, and it was still in the cookbook rack when I went to get it to write this review. The bread is yummy, especially with my homemade pimiento cheese spread made of grated Cheddar (4 pressed-down cups), two 4-ounce containers of diced pimientos [undrained] and as much mayonnaise as it takes to mix it together well enough that it won't fall apart on the bread). The tomato bread, unlike one I tried last week from a different cookbook which included only a small amount of sun-dried tomatoes and had no tomato taste whatever, was tender-so tender I have to cut the topless sandwich in quarters so it won't fall apart, even if I toast it, as I sometimes do. There are many other recipes I intend to try soon, even if I have to give them away because my husband can eat only so much bread and no more. This book is just what I expect from these writers--thorough and succinct, with no wasted words and no instructions omitted, so that either a novice baker with her first bread machine or a highly experienced veteran baker will find the recipes equally easy to follow. What a way for a novice to build confidence! Even a veteran will be pleased to offer some of this bread to special guests--but I reserve it for special guests. Our computer techie, who was here when I got it out of the oven, is also a close friend of both my husband and me and a much better cook than I will ever be, took three slices home with him. I wouldn't have cut the loaf that soon after taking for very many people. I highly recommend this book, and now I am going to go over and The Bread Machine Magic Book of Helpful Hints. I'll bet you can guess how many stars it

gets.

Good but if you have if you have the Bread Machine Tips book, which is excellent, especially if you are new to this, then many of the same recipes are in here making this pretty much redundant. If you don't have that one and want some good recipes, then this may be more useful to you.

I needed a book that had recipes for 1 pound and this book has it and so far every recipe I have tried from it has turned out really well. It has recipes for 1 pound and 1 1/2 pound and 2-pound bread machines.

If you already have Bread Machine Magic, the updates are not significant enough to pay for it.

Great book for all bread machine bakers. I have learned so much and no longer afraid of baking bread. It is not that difficult, and these ladies make it easier and less stressful. Thank you Linda and Lois.

I had a hard time finding a bread machine cookbook. After about twelve years I decided to dust off my bread machine and start making bread. I am sick of having to drive ten miles every time I run out of bread, so I thought, no problem, I will just make bread. I looked for bread mixes for the bread machines and for cookbooks for bread machines, and I couldn't find either. I checked with and found three books that I liked and bought them. I now kick myself for having given my original bread machine cookbooks away a long time ago.

I just got my Bread Machine (from an Auction) and even though it arrived dead, I had made the dough already for the Sun dried tomato-mozzarella bread. I stuck it in the oven on my pizza stone and was rewarded with the most incredible tasty loaf of bread I ever ate anywhere. I am particularly anxious to delve into the Savory Bread section that this recipe came from. There is an interesting "pizza loaf" which incorporates the ingredients of a pizza into a bread loaf and the same for a breakfast loaf with bacon, eggs and cheese incorporated in the loaf that sounds good too. There are really many recipes here which are mouth watering to read and pique the mind to sample. I can't wait to get through them all. The book is great to explore for those bored with standard recipes for their machines. You will find new and exciting avenues to explore and play variations on. I suggest you get this book as it will not disappoint. I bought two others and they were pale to this effort. This

book is worth every penny.

This is the best book ever for making bread machine bread!!! I have bought many bread machine books over the years and after reading them either they were too complicated or the recipes weren't reliable. These authors have 3 bread machine books, all worth having but if you want to have only one go-to bread machine book this is the one! Every recipe I have tried always works. Read the beginning of the book too, not just the recipes. There really are helpful hints in there. You have to have this cookbook. You won't need any of those other ones you have collecting dust on your bookshelf.

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