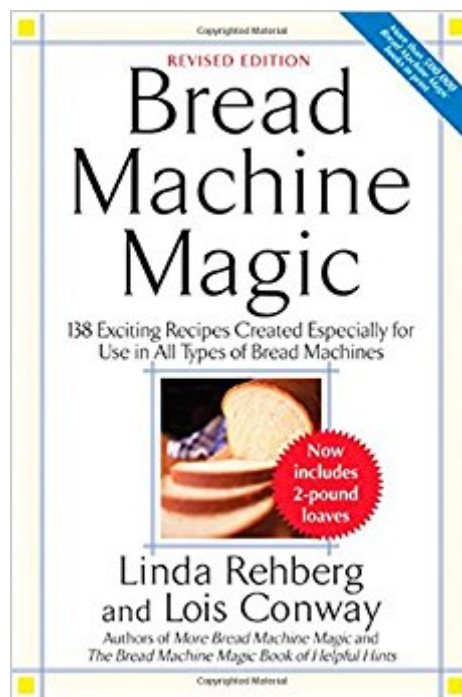




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Bread Machine Magic, Revised Edition: 138 Exciting Recipes Created Especially For Use In All Types Of Bread Machines



Synopsis

The Long-Awaited Revised Edition of the Classic Bread Machine Book This well-researched, top-selling bread machine cookbook is now revised to include two-pound loaves, bringing it up-to-date for today's machines. Bread machine bakers will be delighted with this collection of more than 130 delicious, original recipes. Enjoy fresh-baked breads at home using carefully tested recipes that include:- San Francisco Sourdough French Bread- Black Forest Pumpernickel- Zucchini-Carrot Bread- Russian Black Bread- Banana Oatmeal Bread- Coconut Pecan Rolls- Caramel Sticky Buns- Portuguese Sweet Bread- And much more! These wholesome, preservative-free recipes are accompanied with tips for baking the perfect loaf. Whether you're a newcomer to bread machine baking or a longtime enthusiast, this book will help you fill your kitchen with the delectable aroma of one freshly baked loaf after another.

Book Information

Paperback: 272 pages

Publisher: St. Martin's Griffin; Revised edition (March 1, 2003)

Language: English

ISBN-10: 031230496X

ISBN-13: 978-0312304966

Product Dimensions: 6.2 x 0.4 inches

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

Average Customer Review: 4.5 out of 5 stars 179 customer reviews

Best Sellers Rank: #135,389 in Books (See Top 100 in Books) #22 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines](#) #42 in [Books > Self-Help > Hypnosis](#) #165 in [Books > Cookbooks, Food & Wine > Baking > Bread](#)

Customer Reviews

Linda Rehberg and Lois Conway are also the authors of *More Bread Machine Magic* and *The Bread Machine Magic Book of Helpful Hints*. They live in San Diego, California.

I recently purchased an Oster bread machine and found the recipes in the manual somewhat limited (which is expected). I went on the hunt for a good bread machine recipe book and found this gem! I have already bookmarked over 10 recipes (at least) and made the Jim's Cinnamon Rolls. HUGE hit with the family! This weekend I am going to make the Herb bread to go with our clams and salad (perfect for a warm spring evening). I can't wait to try the pizza dough (sure to be a hit with my 7

year old daughter who loves to customize her pizzas), jalapeno cheesy bread, and if I am daring enough - bagels and pretzels! I love that each recipe has not only three different sizes to choose from for your machine (small, medium, and large loaf) but also has guidelines to "tweak" each recipe to your machine. Of course there is some trial and error for any kitchen appliance, bread machines included - but these tried and trusted recipes will save you A LOT of headache and frustration trying to figure it out! Highly recommended for anyone new to bread machine baking or thinking about purchasing a bread machine. You won't be disappointed.

I am stunned at the negative reviews of this book. If there is anything to "gripe" about, it's that this is a simple paperback with no photos. I happen to like photos in cookbooks. But it's also very affordable so you can't expect glossy pages filled with photos. I bought a Zojirushi Mini for myself for Christmas and have found that most cookbooks list recipes for 1.5 and 2 lb loaves. I am perfectly capable of recalculating quantities for recipes; I just don't want to!!! This book has a mini chart for each recipe, for all three sizes of machine. And a chart is much easier and FASTER to read than a written out recipe. I can set up my bread machine in just a few minutes more than it takes to set up the coffee maker. I stick around to check the consistency of the first knead and then I just let the machine do its job. So far I have tried a number of recipes and there have been NO FLOPS, and each loaf has been attractive and delicious. When I reviewed my Zo, I actually recommended purchasing this book as a companion since the instruction manual has only a handful of rather boring basic recipes in it.

I bought a supposedly used, though I think in fact it was unused, bread machine from a thrift store for five dollars. Then I needed cookbooks for it, which meant that my promise to my husband not to buy any more cookbooks had to be abandoned. But that turned out all right, because one of the recipes in Bread Machine Magic, revised edition, became his favorite pizza crust. My best friend and I are having a reception in about three weeks. I am making the bread. In this cookbook I found a recipe that made my daughter's day. It's on page 104, and it is for jalapeno-cheese bread. I can get jalapenos without heat, so it won't burn the throat of the old people present. (I am an old person.) This is a very useful book. If I were thirty years younger, I would probably try out every recipe in it. They all sound delicious. And a visiting 16-year-old man (I know most 16-year-old males are still children, but he is a man and a gentleman, to be more precise) moved my bread machine to where I no longer have to get it out and put it back. It has a permanent location. It is much easier to work magic if you can get at your equipment. And I promise you that if you buy and use this

machine, you will feel like you are working magic.

Like everyone else that has purchased the small loaf bread machines I had difficulty locating recipes for a 1 lb. loaf of bread (even at King Arthur Flour) This little book has more recipes than I will ever get around to trying as well as explanations of different ingredients and what they do in producing the perfect loaf of bread. The troubleshooting section is invaluable as it is very detailed in helping understand WHY a loaf may not turn out as anticipated. It also gives a very understandable description of what the dough should look like and feel like which the manual that came with my bread machine did not do. Gives range of liquids for each recipe which is very important for high/low humidity variances in all climates. I like the size of the book which may not mean a lot to most but the fact it is small and doesn't take up much space on the countertop while measuring ingredients is a plus for me. It has a description of all flours and whole grains as well as the nutritional value of each recipe. Very glad I bought this book.

This is an excellent recipe book. I have used many of the recipes with my Panasonic bread machine. Marilyn's "Everday" Health Bread is delicious and moist. Many of the pumpernickel recipes are the best I have ever had. But the best recipe in the book is the Portuguese Sweet Bread. I use SAF Gold yeast instead of the recommended Red Star active dry, and I use King Arthur Bread flour. Everyone always tells me that is the most delicious bread and it tastes very similar to King's Hawaiian rolls. I am also now baking it for use as communion bread at my Lutheran church. I highly recommend this book.

Great book. I really like the recopies. They are easy and very simple in my opinion. Not hard to understand if you are new at making bread like I was. My favorite is DEE DEE's Buttermilk Bread for every day. It is so tasty and perfect every time.

Should be standard issue with any bread machine! I bought my Zojirushi bread machine. It is designed for small loaves. I needed a good book to help me. The manual was not very creative. And did this book deliver. I have tried 10 of the recipes and plan to keep working my way through. Loved the brown baggers white and the egg bread. Not a flop or door stop. A killer combo.

I checked this book out years ago from the library. I adore the recipes and even though I just bought my machine (2016), it works great (I haven't used ALL the recipes yet, but so far so good at least.)

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