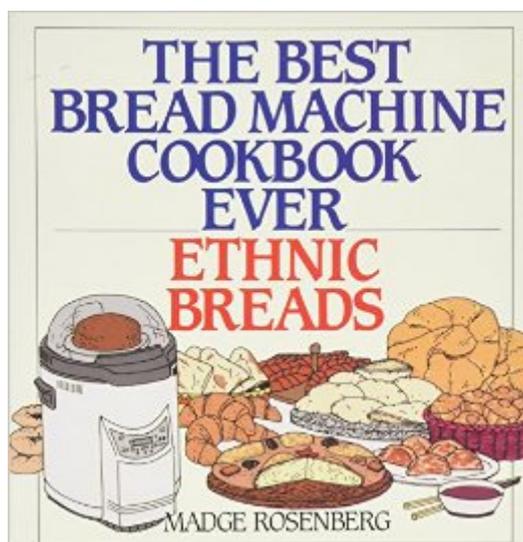


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# The Best Bread Machine Cookbook Ever: Ethnic Breads



## Synopsis

For the growing number of cooks who want to make the most of their bread machines, this book contains 200 recipes for delicious and different breads from all over the world. Packaged to appeal with Wire-O binding and an easy-to-wipe-off cover.

## Book Information

Hardcover: 218 pages

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Product Dimensions: 1 x 7 x 7.2 inches

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Average Customer Review: 4.0 out of 5 stars [See all reviews](#) (22 customer reviews)

Best Sellers Rank: #1,072,256 in Books (See Top 100 in Books) #111 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines](#) #786 in [Books > Cookbooks, Food & Wine > Baking > Cakes](#) #789 in [Books > Cookbooks, Food & Wine > Baking > Bread](#)

## Customer Reviews

This book is a tremendous joy to have and use. Since I purchased it I have made a different recipe each week and brought the bread to work to share with my colleagues. If I miss a week they remind me that they are waiting for my "treat". Easy to find ingredients and simple instructions make these recipes a breeze for even the most novice of bakers. The helpful hints in the front of the book are a nice touch! I have not made a loaf that was not spectacular.

I have had this book for nearly eight years and I keep going back to it. No matter how many other books I get THIS IS THE ONE I USE. When my sister got her bread machine I told her she HAD to have this book. The recipes are well written, the variety is incredible, the suggestion for use are true to the bread type and the ingredients are easily found in your regular grocery store. Yet the book covers a wide variety of breads and sweet dough. I LOVE IT.

I had high anxiety about ordering this book after reading some of the online reviews, but fortunately, every experience I've had with this cookbook has been fabulous. Every recipe turns out a moist, delicious loaf. The recipes that came with my bread machine made much drier bread that went stale

quickly. Not so with these recipes. This book calls for ingredients not normally on my shelf, but the results are well worth it. This is fast becoming my favorite cookbook.

Many bread machine recipes produce very light, too fluffy (Wonder Bread like) breads. This book tells you how to make really interesting, well textured breads easily in your machine. Even my son (who is very committed to white bread) likes the semolina sesame & whole wheat granola varieties. While the book contains some recipes that seem too complicated (you need to scald milk first) or too sweet (lemonade bread), there are many easy & tasty varieties.

All bread machines are not created equal, and perhaps that is the reason for the variance in star-quality in the reviews for this book. I have a difficult machine--an upright that does not handle whole grain recipes very well. This book saved the day! I was about to give up on making wholesome, whole-grain breads when a friend passed this on to me. I have not used another book since. I've also found that the more unusual and adventurous recipes the book offers, as well as the more traditional recipes, can easily be tweaked to fit with the ingredients I have on hand or that suit the tastes of my family. If you have daring taste buds and want to learn the ins and outs of your bread machine, this book is for you. I would recommend it to anyone!

Every recipe I have tried so far has turned out great! I had some major doubts that my bread machine would produce such great bread. Thanks to this cookbook and one bread making lesson from my friend who recommended the book, I am baking bread like a pro.

Those booklets shipped with bread machines may be one of the major reasons why more people don't use bread makers. If The Best Bread Machine Cookbook Ever was shipped with every bread machine, I can't imagine a house that wouldn't regularly smell like fresh baked bread. Madge Rosenberg, a professional baker herself, took her favorite bread recipes and adapted them to the machine in a simple style that makes baking a breeze. The introduction teaches about ingredients, procedures, trouble-shooting, and bread machines (this last is rather dated), then dives into six chapters of recipes that make it a chore to figure out which favorite to bake. Best of all, there's a full chapter devoted to the machine "dough" or "manual" cycle, which teaches a variety of crusty, shaped loaves. With the popularity of bread machines, there has been a proliferation of guides and cook books. There might even be one better than Rosenberg's out there, but I haven't found it. The Best Bread Machine Cookbook Ever just might be

I have had tremendous success with this book and the other ones in the series. I don't know if the recipes are just well-suited to my National/Panasonic machine or what, but I have NEVER had a failed recipe in the batch. Granted, the author always suggests to add ingredients in the order that is recommended by your machine, so I suppose a good working knowledge of your bread machine is a must. I highly recommend this book.

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