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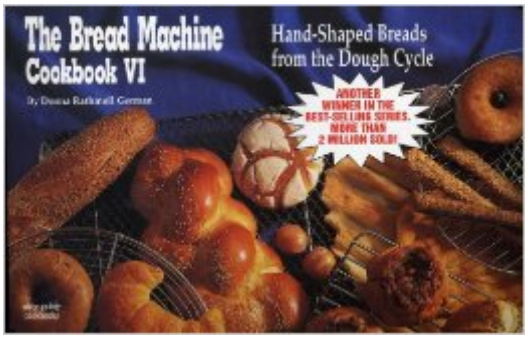
# The Bread Machine Cookbook VI: Hand-Shaped Breads From The Dough Cycle (Nitty Gritty Cookbooks)

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## Synopsis

The sixth book in the Bread Machine Cookbook series taps the creativity of the baker. It includes complete directions and illustrations for making a large variety of hand-shaped breads. Traditional breads, international breads and finishing touches are irresistible.

## Book Information

Series: Nitty Gritty Cookbooks

Paperback: 176 pages

Publisher: Bristol Publishing Enterprises (July 1, 1995)

Language: English

ISBN-10: 1558671218

ISBN-13: 978-1558671218

Product Dimensions:  5.3 x 8.3 x 0.5 inches

Shipping Weight: 7.2 ounces

Average Customer Review:  4.5 out of 5 starsÂ Â See all reviewsÂ (15 customer reviews)

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## Customer Reviews

If you have an extended bread machine cookbook collection, then you will love adding the The Bread Machine Cookbook VI to your bread machine cookbook collection as this cookbook will expand your baking repertoire. Author Donna Rathmell German, has written another well-rounded collection of bread machine recipes that focus on using the dough cycle and conventional oven to complete the baking process. German also offers several ideas on how to shape rolls or breads in this cookbook.Some of the recipes you will find in this cookbook include:Chinese Steamed BunsMexican Sweet RollsFrench FlatbreadWest Indian FloatsCrumpetsBasic English MuffinsScottish RowiesGerman Coffee CakeSwedish Chocolate Bread (A hazelnut filled bread)Highly recommend.

Making bread using the bread machine to make the dough makes much better bread than the machine. This book is just perfect. The first bread stuffed with cheese/herb we made is better than delicious.

I bake bread several times a month and have my favorite recipes but I do like my freezer choices of breads for snack, dinner and dessert. This bread machine cookbook gave me hints to new flavors and techniques to try.

Good way to branch out with your bread machine. It's not just for loaves. I love my zojirushi machine and now can use it for more. Make buns from sweet dough recipe in users manual. Scrumptious. Haven't bought bread for 4 years since bought machine. Gread investment. With this book I can even branch out more. Mmm toaster muffins and soft pretzels! Can't wait!

I have the first and second edition of these books, love them and have used them for years. When a friend mentioned that she had a machine and had not used it, I knew the immediate solution - an easy how to. In the hunt, I was able to get myself a new batch of breads to try.

My husband was given this book a few months ago from a customer that no longer used it. We LOVE it! We have made so many delicious things. We are hoping our bread machine doesn't give out on us.

I LOVE this bread machine book because I can have the machine do the kneading work for me and I get to do the fun part, shaping the bread. The recipes are easy to follow.

I really love this woman's books, I plan to buy some of her old ones..I have made many recipes from this book especially.

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