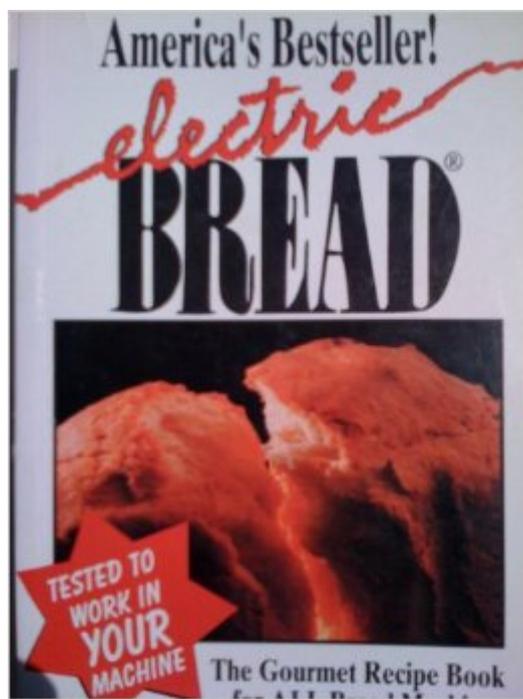


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# Electric Bread



## Synopsis

Gourmet Edition. Slip covered, hard bound with spiral binding makes for lay-flat, spatter resistant pages. Dramatic full color photos with easy-to-understand narrative for every recipe. Guidance on ingredients, tips for success and more. --This text refers to an out of print or unavailable edition of this title.

## Book Information

Paperback: 158 pages

Publisher: Innovative Cooking Enterprises (October 1994)

Language: English

ISBN-10: 0962983152

ISBN-13: 978-0962983153

Product Dimensions: 0.8 x 5.8 x 8.2 inches

Shipping Weight: 11.2 ounces

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (67 customer reviews)

Best Sellers Rank: #968,736 in Books (See Top 100 in Books) #99 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines](#) #705 in [Books > Cookbooks, Food & Wine > Baking > Bread](#)

## Customer Reviews

I really LOVE this book. It has the best layout of any bread machine book I have read. Each recipe is given with a picture of the finished bread, and a easy to follow layout for the ingredients - and tips of each recipe. But - what really makes the book unique is the information (and pictures) of the various kinds of flour, yeast and other ingredients on the market (and what is liked or disliked about each one). It also has a troubleshooting section that not only tells you what problems you can have with your bread - but SHOWS you what those problems look like. And if that were not enough - the breads themselves turn out to be the best I have had. :)

When working at a local bookstore, the other booksellers all recommended Electric Bread to me. They were right. There isn't a bad recipe in the bunch; I have tried around half of them now. Your friends on low-carb diets will have a hard time once you start making loaves of bread with this handy! This book is also available in plain paperback - buying the library binding version is worth the extra cost, though, as the book lies flat, making it easy to follow the recipes.

I just received the paperback edition of this book and am very happy to say that it is as complete as the hardback edition. Colored photos of the breads and all! I just purchased a bread machine and didn't realize I can alter my recipes to work with it. I thought I had to use the special 'bread machine flour' everyone has told me about. Thank goodness for this book! It has simple as well as special recipes in here using regular bread flours. Hooray! I intend on buying the other electric bread books as well.

A great addition to any cooking library. This book has a great selection of different (Rum Raisin, Maraschino Pecan, Cajun Spice, etc.) oven proven recipes that you can easily bake in your bread maker. The multiple color photos that accompany each are so good that you can smell the breads. I was impressed when Suzan Nightingale evaluated, by name, of various Yeast and Flours on the market today and recommend which ones to use for various types of breads. This book will be well used and I know that these sumptuous bread recipes will be a welcomed change over my well used and very generic white bread recipe. Highly Recommend

This is my second favorite bread machine book. If you enjoy making bread and like to try different varieties, this book has a lot of unusual bread recipes that don't require a lot of odd or hard-to-find ingredients. Each recipe comes with measurements for 1, 1.5 and 2 lb loaves. I've tried quite a few of the breads and all have been good and some have become favorites that I make over and over again. The pumpernickle is exceptional as is the cottage dill recipe. Both are wonderful with cream cheese and smoked salmon. One of the things I especially like about the book are the suggestions given for what to serve with the different breads. I've created entire meals based on breads from this book. Electric Bread may disappoint some beginners who are looking for more bread-making basics than are provided here. If you are a bread machine nut who loves homemade bread every day, this book is for you.

When I purchased this book, I learned so much about perfecting the art of making great bread in a machine. It teaches tips/mistakes commonly made and ways to correct them. My favorite recipe is for a Jewish bread called: Challah it has egg yolks and 1/4 cup butter and makes great rolls or braided loaves, it's my husband's favorite too. This book is definitely worth its slightly higher price tag, I took it to work and all my friends wanted the recipes!!

Excellent book. Includes many unique recipes that are fun to try. Provides good general information

about breadmaking with many helps to identify and correct mistakes. Gives measurements for three different sizes of loaves on each recipe. Beautiful photos and easy instructions to follow. Would make a great gift.

This book uses a fine color presentation technique, with a color picture accompanying each recipe. I like the "Biggest Book of Bread Machine Recipes" because it has more recipes, but I like this book because of its graphic presentation techniques. The both of them are super Christmas gifts. The collection of recipes is more than adequate.

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