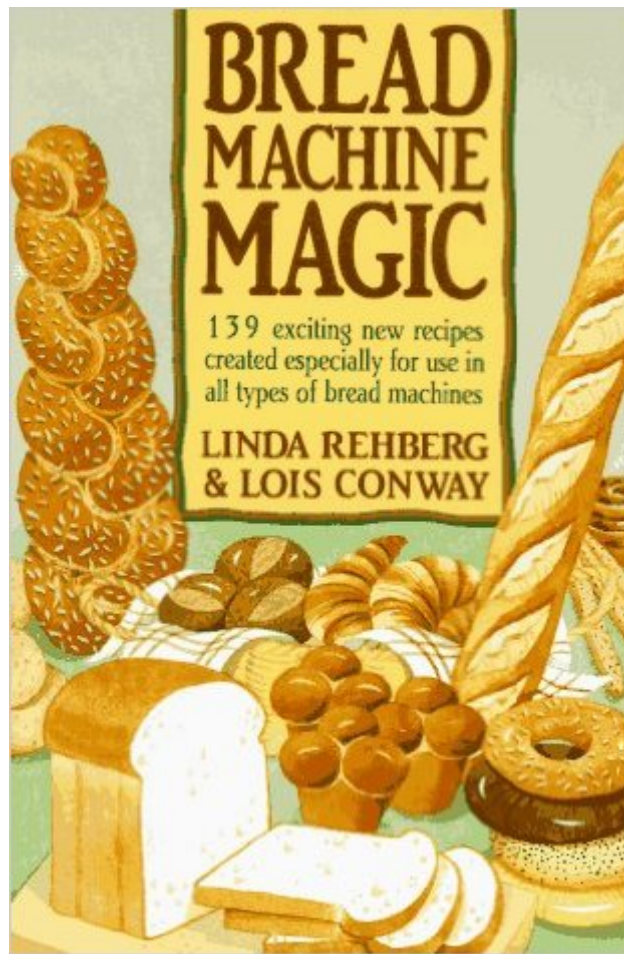


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# Bread Machine Magic: 139 Exciting New Recipes Created Especially For Use In All Types Of Bread Machines



## Synopsis

Owners of an automatic bread machine know it's the hot new kitchen appliance that takes the kneading, shaping, proofing and frustration out of baking bread. Now the authors, who tested thousands of loaves using all the major brands of bread machines, offer more than 130 recipes for making amazing homemade bread.

## Book Information

Paperback: 191 pages

Publisher: St. Martin's Griffin; 1st edition (February 15, 1992)

Language: English

ISBN-10: 0312069146

ISBN-13: 978-0312069148

Product Dimensions: 6.1 x 0.5 x 9.2 inches

Shipping Weight: 10.6 ounces

Average Customer Review: 4.7 out of 5 starsÂ Â See all reviewsÂ (81 customer reviews)

Best Sellers Rank: #447,730 in Books (See Top 100 in Books) #57 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines #424 inÂ Books > Cookbooks, Food & Wine > Baking > Bread

## Customer Reviews

This is absolutely the best book on baking with bread machines--bar none! I've had a bread machine for years--I love the homebaked flavor and texture and aroma, but not the time it takes to do it all by hand--and have purchased many books with recipes for bread machines. None of them could even begin to live up to this one. Besides the basics, there are recipes for filled breads, sweet breads and pastries--like the scrumptious recipe for cinnamon rolls. I live in Europe but found that this book works well here--all I needed was a set of American measuring cups and spoons and the recipes were perfectly adaptable. I used to make all of my bread "by hand" and welcomed the advent of the bread machine. Now things have improved by leaps and bounds with the arrival of this book. I really can't praise it highly enough. I'd give it ten stars if I could!

I love my bread machine and have enjoyed using it for several years without a cookbook, but when Cook's Illustrated, which is generally scornful of breadmakers, recommended Lois Conway, I decided to pick up this book and her more recent "More Bread Machine Magic." Though I've found four or five recipes in "Bread Machine Magic" that I will continue to make, I have to warn users that it

is very dated. Most of the models listed are no longer made (or, if they are, are radically different) so few of the suggestions for use have any meaning. It also means that these recipes were not tested on the new, more high tech breadmakers of today, requiring slight adjustments in almost all the amounts and rendering the "advice" and "how to cook" chapters all but irrelevant. A big drawback is that 2 lb. recipes are nonexistent, as 2 lb. machines didn't exist when this book was written. This isn't necessarily a bad book, but if you're looking for a good bread machine cookbook I'd recommend skipping this outdated volume and instead choosing "More Bread Machine Magic," which was released in 1999.

... I certainly couldn't! After getting the first "Magic" title, I quickly added the other two. I've never even glanced at another bread machine book since - to do so would seem almost disloyal. Oh, the three books are not perfect - in the recipes, the fractions are often hard to read, and the "Hints" book rather annoyingly repeats several recipes from the first book, but those are the ONLY gripes I can come up with. Having had my bread machine for only 100 days, you might think me unqualified to write a review. Not so! In those 100 days, I have made at least 100 loaves or batches of dough. I bake so many loaves and pies that I have to give them away, to surprised and very grateful recipients. I bought this book after my very first loaf was a disaster. It then took ninety-plus batches to get to my second disaster, when I didn't take time for the all-important "dough check." Actually, the "dough check" text didn't find its way into every recipe until "More Bread Machine Magic" -- a good enough reason to buy that book first. Other reasons for buying "More" first are that it includes recipes for 2 lb machines, and also has the best and prettiest recipe of all: "Jim's Torta Rustica." Bake it with a pie bird peeking out of the middle, and the top brushed with a little egg yolk/heavy cream wash. Be prepared for gasps when you take it out of the oven, followed shortly by demands for second helpings. If you like the filled bread recipes, and wish there were more, I would recommend Donna German's "Edible Pockets for Every Meal," but be warned: having the "Bread Magic" and "Edible Pockets" books together in your kitchen can be addictive, and can cause a near-permanent change to your eating habits.

I've had this book, as well as More Bread Machine Magic, for several months now and have tried about a dozen of the recipes in both books. Not one has been a disappointment yet. Every bread I've made has been wonderful! The authors must have spent a lot of time perfecting the recipes. The variety of recipes is terrific. I'm sure popular at gatherings now when I bring bread!

Shortly after receiving a bread machine as a gift, I was invited to a friends for dinner. She made homemade pizza that was out of this world. I asked her for the recipe and she gave me the book to look through. I started writing down several recipes I wanted to save and realized there were too many to copy! They all sounded so wonderful. I went to the nearest bookstore and purchased my own copy of this cookbook. I have a couple of other bread machine cookbooks, and have scanned through almost all of them on the market--none compares with this. I never use my other bread machine cookbooks, but time and time again use this book. If you were to buy only one bread machine cookbook--this would be the one to buy

A great basic bread cookbook, this doesn't have a lot of tips, techniques, and nutritional information that other books do, but makes up for it by having a wealth of tasty recipes. My personal favorite is the Sweet Oatmeal Bread. They also have recipes for herb breads, rye, pumpernickel, rolls, and much more. The recipes are all delicious, and work wonderfully. A lot of work must have been done testing and perfecting each one. With separate recipes for 1 and 1 1/2 pound loaves, this book should work well with whatever bread machine you use. Definitely grab a copy and begin experimenting!

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