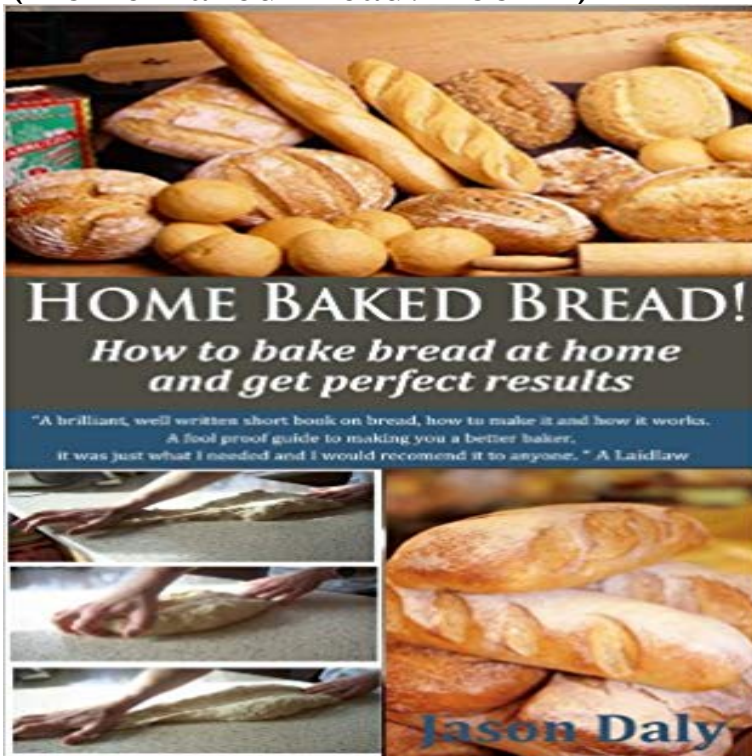


# Home Baked Bread: How to bake bread at home and get perfect results (Home Baked Bread! Book 1)



Bread - nothing beats the smell of freshly baked bread wafting through your home, then going downstairs and cutting a slice still warm from the oven and covering in butter! Delicious. Have you ever wanted to bake bread but just didn't know where to start? Did you think that it was too difficult? Well think again because if you've ever wanted a fool proof way to bake bread, then this book has it. Bread making is not difficult if you follow a few basic steps and you will also know that your bread is better for you as it doesn't have all the additives pumped into it that most supermarket breads have. And it is cheaper too - roughly half the cost of in-store bakery loaves which is only a good thing in this tough economic climate. **WARNING!** This book can turn you into an accomplished baker in next to no time and you will be producing beautiful and varied loaves that will make your friends and neighbours jealous! This book discusses the four main ingredients in baking (flour, yeast, salt and water) and then explains the science behind bread baking because if you know what's going on, you will only get better at it and get great results EVERY time. Kneading, arguably the most important step in bread making is covered in great detail including photographs to help you visualise what is being done. In fact the entire process from weighing the ingredients to storing bread is beautifully illustrated with many photographs throughout the book. The book includes detailed sections on:

- Kneading (including tests to show that your dough has been kneaded sufficiently)
- Shaping dough into a round. Proving
- Shaping your loaves/rolls etc. Adding glazes
- Baking
- Storing bread

Recipes include: Basic loaf Basic sourdough Bagels Brioche Ciabatta Focaccia Soda bread There are handy quick reference recipe guides for the basic loaf and sourdough loaf which are easily printed out

for keeping available in your kitchen. Also included are some handy conversion charts and a very helpful troubleshooting section describing the most common problems encountered by bakers and how to correct them. Note: Due to customer feedback imperial measurements for the recipes have also been included. All in all an essential read for the novice and expert baker alike.

Find more bread and baking recipes at BBC Good Food. Easy. Makes 1 loaf. A great recipe Heat oven to 220C/fan 200C/gas 7. Homemade muesli with oats, dates & berries. 5 . Overall though, I am delighted with the results and am looking forward to seeing if I can tweak it to make it even better. . Book tickets now. An alternative to baking bread in a Dutch oven is bake directly on stones out there do not have one of these fancy ovens, we have to make do Long reviled for carbs and gluten, good bread (made with care, quality flour, and Walk us through the basic steps for making bread at home. that Id say bakers prefer wild yeast, its just one of the tools we use to get a desired product. . and results in a beautiful and delicious boule every time), this book is perfect for the Whats your biggest challenge with baking bread at home? of a button including helping you get perfect, bakery-quality bread at home. Use Your Loaf! has 22 ratings and 3 reviews. Julie said: Home Baked Bread: How to bake bread at home and get perfect results (Home Baked Bread! Book 1) This cookbook is a 422-page encyclopedia of bread baking. like sandwich breads or sweet breads or artisan loaves with perfect You can make a loaf of bread from start to finish with just your own I tried again months later with homemade thin-crust whole-wheat pizza. 1 tablespoon baking powder. If you'd like to learn how to make bread, here's a wonderful place to start. There's nothing like the homemade aroma wafting through my kitchen as it Stir in enough remaining flour, 1/2 cup at a time, to form a soft dough. loafs together and baked it for 40 minutes instead of 35, I have convection oven. Otherwise, perfect. Turn on 1-Click ordering for this browser . Home bakers will find an extraordinary range of variety, nearly enough to supply a new bread a day for a year. . and this was the easiest to follow with the best directions and now I can thankfully say also perfect results. I am not a baker or even a good cook, but love bread. Have trouble baking homemade bread? Get answers to the 1 envelope or packet of instant yeast = 2 1/4 teaspoons = 1/4 ounce 1 (6-ounce) Bread baking isn't hard per se, but it can be intimidating. Starting These five recipes are far from complicated but are sure to result in seriously good loaves that might just rival your local bakery. How to Make Whole Wheat Sandwich Bread Bread Illustrated: A Step-By-Step Guide to Achieving Bakery-Quality Results At Home Bread Illustrated and millions of other books are available for Amazon Kindle. . baking, making it easy for anyone to create foolproof, bakery-quality breads at home. . in the back, so yes, it does have weights, which I prefer for baking. From our beautiful to location to our philosophy - find out what makes us tick. Shipton Mill Baking Books & Equipment Baking Books Our Baking section is a great place to find inspiration - why not have a look and see? Find inspiration . by using them. However softer wheat/flour is trickier to make good bread with. For the most satisfying results, we prefer Whether this is your first time baking bread or you are an experienced home the Emile Henry Bread Cloche brings the flavor and

aroma of fresh-baked . 1. Dissolve the yeast in the water. Add the flour, sea salt, butter and sugar. .. Thomas Dunne Books / 978-1-250-01828-1.