

The Bread Bible

Offers baking tips and techniques, with recipes for cakes, tarts, pies, cookies, and breads.

An invaluable addition to the shelf of any chef with an interest in bread, this book includes over 500 recipes for baking powder biscuits, plain and sweet breads, buns, muffins, gingerbread, popovers, scones and much more.

Presents more than one hundred recipes for a wide variety of breads and includes a guide to breads found in every country around the world.

*You've installed your breadmaker in your kitchen, bought a couple of books and made delicious breads with rye flour, with seeds on top or even with chocolate and hazelnuts. But now you're looking for something more... something to wake you up in the morning with a rush of excitement. From crostini to croutons, sourdough to stolen, **The Breadmaker Bible** will show you inspirational new ideas, fantastic techniques and innovative recipes for your breadmaker. This book shows you how to make the perfect loaf, from a classic loaf to a French stick--Moves onto recipes to suit your life, including breads for your barbeque, Turkish flatbreads for your lunch or Saffron Brioche Bread & Butter Pudding to curl up with in the evening--Reveals recipes to suit your needs, whether it's dairy-free, wheat & gluten-free or to help alleviate eczema, for example, or insomnia*

Never one to be content with yesterday's baking triumph, Peter Reinhart continues to refine his recipes and techniques in his never-ending quest for extraordinary bread. In this revised edition of his beloved and bestselling classic, he further perfects his recipes by adding metrics and conversion charts, incorporating baker's percentages into the recipes, and updating methods throughout. With an updated resource section, this will surely continue to be the go-to bread baking book for amateur and professional bakers across the country.

The Bread Baker's Apprentice to Inspire Your Inner Contemporary Baker

300 Favorite Recipes

Our Daily Bread Bible Sourcebook

The Herbfarm Cookbook

Bread and Broth

Ideas and Innovations from the Future of Grain, Flour, and Fermentation [A Cookbook]

Winner of the 2010 Cookbook of the Year Award, IACP (International Association of Culinary Professionals) At last an all-new, full-color cake lover's companion from Rose Levy Beranbaum, The Diva of Desserts/Rose Levy Beranbaum is a much beloved and widely respected baking legend--"a worshipped woman... revered by serious cooks and part-timers" alike, in the words of USA Today. Eagerly-awaited by her legions of devoted fans, Rose's Heavenly Cakes is a must-have guide to perfect cake-baking from this award-winning master baker and author of The Cake Bible, one of the bestselling cookbooks of all time. This comprehensive guide will help home bakers to create delicious, decadent, and spectacularly beautiful cakes of all kinds with confidence and ease. With her precise, foolproof recipes, Rose shows you how to create everything from Heavenly Coconut Seduction Cake, Golden Lemon Almond Cake, and Devil's Food Cake with Midnight Ganache to Orange-Glow Chiffon Layer Cake, Mud Turtle Cupcakes, and Deep Chocolate Passion Wedding Cake. Rose's Heavenly CakesFeatures Rose's trademark easy-to-follow, expertly tested (and retested) recipes for perfectly delicious results every timeOffers over 100 simply wonderful recipes for cakes for every occasion-from exceptionally delicious butter and oil cakes, sponge cakes, and mostly flourless cakes and cheesecakes, to charming baby cakes and elegant wedding cakesFeatures special tips and tricks from a beloved baking expert for creating amazing special effects and beautiful cake decor . Contains 100 tempting full-color photosVisit Rose Levy Beranbaum at realkingwithrose.com and learn basic baking techniques with her, including measuring, preparing, and mixing ingredients to make cakes and creating decorations to dress them up.Everything you need to create heavenly cakes-every time-can be found in this new collection of tried-and true recipes by one of the most celebrated bakers of our time.

Now available for the first time as an e-book, the classic cake-baking reference from award-winning author Rose Levy Beranbaum

The Tartine Way --Not all bread is created equal The Bread Book "...the most beautiful bread book yet published..." -- The New York Times, December 7, 2010 Tartine — A bread bible for the home or professional bread-maker: this is the book! It comes from Chad Robertson, a man many consider to be the best bread baker in the United States, and co-owner of San Francisco's Tartine Bakery. At 5 P.M., Chad Robertson's rugged, magnificent Tartine loaves are drawn from the oven. The bread at San Francisco's legendary Tartine Bakery sells out within an hour almost every day. Only a handful of hours have learned the techniques Chad Robertson has developed: To Chad Robertson, bread is the foundation of a meal, the center of daily life, and each loaf tells the story of the baker who shaped it. Chad Robertson developed his unique bread over two decades of apprenticeship with the finest artisan bakers in France and the United States, as well as experimentation in his own ovens. Readers will be astonished at how elemental it is. Bread making the Tartine Way: Now it's your turn to make this bread with your own hands. Clear instructions and hundreds of step-by-step photos put you by Chad's side as he shows you how to make exceptional and elemental bread using just flour, water, and salt. If you liked Tartine All Day by Elisabeth Prueitt and Flour Water Salt Yeast by Ken Forkish, you'll love Tartine Bread!

A thirtieth anniversary edition of the classic baking guide provides updated advice on baking, storing, and freezing a wide assortment of breads, in a volume that also includes chapters on croissants, flatbreads, brioches, and crackers. Reprint. 35,000 first printing.

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake. Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvres—and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

The Bread Builders

Bread Baker's Bible

Beth Hensperger's Bread Made Easy

Williams-Sonoma Collection: Bread

Rose's Ice Cream Bliss

Bread Book

Provides a reference and resource guide to baking pastries, breads, cakes, popovers, cookies, pasta, and other goods, and includes easy-to-follow instructions, nutritional information, and additional food tips.

Foolproof recipes for homemade ice cream from best-selling author and "diva of desserts" Rose Levy Beranbaum With Rose's easy-to-follow, meticulously tested, and innovative recipes, perfect ice creams and other frozen treats are simple to churn up anytime. Here she gives her foolproof base method, plus all the tips and info you need to know--on machines, ingredients, techniques, and her own unique approaches and discoveries (for example, an easier method of mixing custard bases without needing to "temper" them; how to make a substitution for glucose by microwaving corn syrup;and how adding milk powder can help prevent ice crystals). Flavors include classics and new twists, including Lemon Ginger, Peanut Butter and Chocolate Fudge, Back Road Mint Chocolate Chip, Brown Sugar with Black Pepper, Roasted Corn, and Red Wine, plus mix-ins, toppings, and "ice cream social" desserts like waffle cones, ice cream sandwiches, brownies, ice cream cake, and more.

Serve a different kind of soup and bread each week as you study the lives of Jacob, Moses, Joshua, Elisha, John the Baptist and Jesus in this six-part series. Each study provides a recipe for the soup of the week. Members can be invited to prepare the soup and bake breads to share. This program allows congregations to enjoy a fellowship meal together as they learn about a biblical character.

"Good bread is hard to find and easy to make," says Dan Leader as he draws you into the ancient world of traditional bread baking. Unlike any other bread book, Bread Alone will provide you with a comprehensive guide to creating—at home—the country-style breads that have consistently captured the imagination and the taste buds of the world. In a richly told tale, Leader chronicles his crossings of America and Europe to locate the most vital ingredients at the source, to learn from the methods of the world's great bakers, and to perfect their traditional techniques. His recipes are ones that have been used for centuries: large sourdough ryes, rich and dark raisin pumpernickel loaves, real French pain au levain, big round wheats with walnuts, crusty baguettes, high and airy breads, and more. Made from organic, stone-ground grains, these breads are slow-leavened, hand-shaped, and baked to perfection on heated baking tiles. As you read through the recipes, you can almost smell the ancient aroma of baking bread. And as you begin to bake, you will learn the importance of the primary ingredient in great bread: your own observations. These are some of the breads and techniques you will master: In the chapter "Becoming Bread," you will learn to identify and shop for the highest quality flour available. And you will seek it out because you'll taste the difference. Making a poolish will become second nature to you as you master the Learning Recipe: Classic Country-Style Hearth Loaf and its delicious variations. Whatever your schedule, there is a bread for you. In the chapter "Straight-Dough Breads: Traditional Breads for a Modern Life-Style," you are shown how to start and finish a recipe in five hours, or morning-to-night, or night-to-night. You will bake sourdough bread in its many forms. By gently introducing the concept of sourdough—how it is made, how it is maintained, and how to get the best flavor from it—Leader demystifies it and makes it accessible to you. Discover the wonders of rye bread: From the dense and chewy Finnish Sour Rye to the fragrant Danish Light Rye, everyone's tastes are served. The mystery of pain au levain, French for "bread from a sourdough or wild yeast," unfolds into an understandable, user-friendly process. From My Personal Favorite Pain au Levain, a typical large Parisian loaf, to Pain au Levain with Pecans and Dried Cherries, the "Family of Traditional Pain au Levain" includes some of the best loaves baked around the world. A perfect baguette is a beautiful thing. From shaping to scoring, you will learn how to make the authentic French baguette at home. The purpose of an organic certifier—find out how and why one farmer becomes dedicated to his role as land steward. Brioche, Chocolate-Apricot Kugelhopf, Panettone, and Semolina Sesame Rolls are a few recipes you will find in "A Family of Breads Inspired by Traditional French and Italian Breads." Finally, when a quick bread is all you have time to bake, you will find recipes for such delights as Vanilla Bean Butter Loaf; Dried Pear, Port, and Poppy Seed Loaf; and Provolone Sage Corn Loaf. Bread Alone is the bread book that cooks and bakers have been waiting for. From the wheat fields of the Midwest to the hot and steamy boulangeries of Paris, you will travel the long and delicious road to flawless bread baking. You will emerge a better baker and with a deeper understanding of what it takes to make perfect loaves. Bakers entertain you with stories of their love of baking (even in the most adverse situations). Bread Alone is the bible of bread books and a must-have for bread lovers everywhere.

John 1:10 I Am the Bread of Life is an excellent way to introduce young adults to the book of John and the life-changing message of Jesus in this Gospel.Designed as a guided discovery, Six Weeks with the Bible for Catholic Teens introduces high school students to books of the Bible by integrating the biblical text with insightful questions to help youth discern what Scripture means for their lives today. The series provides students with a clear explanation of Biblical text, opportunities for prayer, and a means to enter into conversation with God.

250 Recipes for Breads from Around the World, Made Both by Hand and in a Bread Machine, with Traditional Classics and New Ideas

Mastering the Art of Extraordinary Bread

The Bread Book

John 1-10

The Bread Bible

Enhanced with colorful photos and artwork, this book provides 200 recipes that incorporates fresh herbs as an essential ingredient to the creation, such as Basilwood Smoked Salmon and Apple-Rosemary Shortcake.

*The Bread Bible*W. W. Norton & Company

Covers the fundamentals on baking bread with recipes for eight basic breads, including batter bread, egg bread, white bread, and whole wheat bread, and four to six recipe variations for each one.

Aimed at everyone from the complete novice to the connoisseur, this collection of wholesome and nutritious recipes will tempt every palate. Every recipe is clearly explained and, with illustrations throughout the book, breadmaking has never been easier nor more enjoyable.

Presents a collection of baked bread recipes; outlines key baking techniques; and offers complementary information on ingredients, equipment, and baking chemistry.

The Who, What, Where, Wow Guide to the Bible

52 Loaves

The Breadmachine Bible

Tartine Bread

Authorized King James Version

The Breadmaker Bible

The second group of books should prove just as successful. Coming this fall, "Bread" is an eye-catching volume that showcases the "staff of life" in glorious color photos and simple-to-follow recipes.

The Bread Bible is the one book on the subject no kitchen should be without. A trusted authority on baking, Beth Hensperger has brought together hundreds of time-tested recipes, both classic and intriguingly original, from Gruyere Pullman Loaf and Farm-Style White Bread with Cardamom to fragrant Tuscan Peasant Bread and Classic Buttermilk Biscuits. And don't just think loaves. Steamed Pecan Corn Bread, pancakes, golden brioches, flatbreads, focaccia, pizza dough, dinner rolls, dessert breads, strudels, breakfast buns—the choices are endless. The recipes are foolproof, step-by-step, and easy-to-follow. Busy bakers will also appreciate the excellent selection of recipes for bread machines and food processors. With a glossary and easy-to follow tips such as how to store and reheat bread, The Bread Bible is a keeper for anyone who likes to bake or plans to get started.

Discover over 75 traditional bread recipes from around the world.

Charts the author's attempts to bake the perfect loaf of bread, including growing, harvesting, and milling his own wheat.

This title features 250 recipes for breads from around the world, made both by hand and in a bread machine, with traditional classics and new ideas. This is the bread-maker's ultimate how-to guide, with essential information and step-by-step techniques, shown in over 1200 stunning photographs. It is a complete guide to making bread, from mixing and kneading to glazing and baking. It show you how to use today's modern bread machines: settings, troubleshooting, and adapting traditional recipes for the machine. It features a fully illustrated directory of the distinctive breads to be found around the world. Concise step-by-step instructions and inspiring photographs of complicated stages and every finished bread make each recipe easy to follow, ensuring perfect results every time. This delightful book celebrates bread in all its diversity. Containing over 250 warming recipes that will fill your home with enticing aromas, there are traditional recipes from around the world, such as Ciabatta, Boston Brown Bread, Anadama Bread or Hungarian Spilt Farmhouse Loaf. As well as a fully illustrated reference section to the breads of the world, there are essential step-by-step techniques for every stage of the bread-making process. The book also contains recipes for use in a bread machine, and each one can be adapted for any size of machine. With nutritional information, cook's tips, variations and 1200 photographs, this is the definitive guide to breads and bread-making.

All about Bread and How to Make It

The Tassajara Bread Book

The Book of Mysteries

Brother Juniper's Bread Book

The Bread and Bread Machine Bible

The Gospel According to John

Includes index.Describes the history and important ingredients of bread-making. Includes customs and legends about bread and discusses breads popular in different countries.

Can the incomparable taste, texture, and aroma of handcrafted bread from a neighborhood bakery be reproduced in a bread machine? The answer from bread expert Beth Hensperger is a resounding "Yes!" When Beth first set out to find the answer, though, she had doubts; so she spent hundreds of hours testing all kinds of breads in a bread maker. This big and bountiful book full of more than 300 bakery-delicious recipes is the result, revealing the simple secrets for perfect bread, every time. In addition to a range of white breads and egg breads, recipes include: Whole-Grain Breads Sourdough Breads Herb, Nut, Seed, and Spice Breads Vegetable, Fruit, and Cheese Breads Pizza Crusts, Focaccia, and other Flatbreads Coffee Cakes and Sweet Rolls Chocolate Breads Holiday Breads No-Yeast Quick Breads No matter how you slice it, Beth's brilliant recipes add up to a lifetime of fun with your bread machine!

An encyclopedia of breads from around the world, and 100 tried-and-tested recipes to make yourself.

The Tassajara Bread Book has been a favorite among renowned chefs and novice bakers alike for more than thirty years. In this deluxe edition, the same gentle, clear instructions and wonderful recipes are presented in a new paperback format with an updated interior design and full-color photos of the breads. Deborah Madison, author of Vegetarian Cooking for Everyone, says, "This little book has long been a guide for those who want to bake but don't know where to begin, as well as for those who want to go beyond and discover not just recipes, but bread making itself."

100 easy and essential recipes for cookies, pies and pastry, cakes, breads, and more, with photographic step-by-step how-to instruction, plus tips, variations, and other information

Bread Bible

The Baker Illustrated Bible Commentary

Tartine

Over 100 Recipes Shown Step-By-Step in More Than 600 Beautiful Photographs

A Baker's First Bread Book

A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine

Creating the perfect loaf of bread—a challenge that has captivated bakers for centuries—is now the rage in the hippest places, from Watsfield, Vermont, to Point Reyes Station, California. Like the new generation of beer drinkers who consciously seek out distinctive craft-brewed beers, many people find that their palates have been reawakened and re-educated by the taste of locally baked, whole-grain breads. Today's village bakers are finding an important new role—linking tradition with a sophisticated new understanding of natural leavens, baking science and oven construction. Daniel Wing, a lover of all things artisanal, had long enjoyed baking his own bread. But as he read about artisanal breads he felt a fresh new look, just in time to take advantage of the recent surge in popularity of at-home baking. As an award-winning baker and member of a religious brotherhood, Peter Reinhart skillfully blends the two aspects of his life in this eloquent guide to creating wonderful bread. More than 30 delicious recipes, from perfect white bread to pumpernickel and corn, will appeal to both the novice and experienced baker. Reinhart's graceful commentary accompanies readers every step of the way, and illustrates how the artistry of baking, especially using the slow-rise method, is a metaphor for a purposeful life driven by service and charity. Cookies, sticky buns, stromboli, pizza crust, and "the world's greatest brownies" are some of the delectable dividend recipes included.

Our Daily Bread Bible Sourcebook is an informative yet entertaining guide to the Bible, including the who, what, when, where, why, and wows for each of the 66 books.

Bread bible : The Bread Baker's Apprentice to inspire your inner contemporary baker When bread makers first came out years back people felt that all you could use them for was plain white bread. Well that is not even close to being true any more. There are now dozens of fantasic recipes available for all kinds of bread. What you will find is that the ingredients you use in a bread machine will be a little different than if you were baking bread normally. The results are just as good however.

This decade to artisanal bread is back with a fresh new look, just in time to take advantage of the recent surge in popularity of at-home baking. As an award-winning baker and member of a religious brotherhood, Peter Reinhart skillfully blends the two aspects of his life in this eloquent guide to creating wonderful bread. More than 30 delicious recipes, from perfect white bread to pumpernickel and corn, will appeal to both the novice and experienced baker. Reinhart's graceful commentary accompanies readers every step of the way, and illustrates how the artistry of baking, especially using the slow-rise method, is a metaphor for a purposeful life driven by service and charity. Cookies, sticky buns, stromboli, pizza crust, and "the world's greatest brownies" are some of the delectable dividend recipes included.

The Baking Bible

100 Essential Recipes, with More Than 600 Step-By-Step Photos

The King Arthur Flour Baker's Companion

The Breads, the Bakers, the Best Recipes

Hearth Loaves and Masonry Ovens

I Am the Bread of Life

Maggie Glezer, the uniquely qualified, totally obsessed certified bread baker who teaches and writes about bread for both laypeople and professionals, set off across the country in pursuit of the best breads and best bakers in America. And she returned with the goods—impeccable recipes that reproduce the excellence and craft of the best breads being made today, scaled down and written for a home kitchen. But in addition to the recipes, she offers sumptuous color photography and portraits of the bakers, in words and pictures, that tell the story of America's artisan bread movement, from the wheat breeders in Kansas to a gristmill in Rhode Island, and specialty bakers from Berkeley, California, to Long Island City, New York. This is a book to bake from, to learn from, to read for the sheer pleasure of realizing the devotion and mastery that go into the making of our best daily bread, whether it be a dark rye, a Neapolitan pizza, a baguette, or a bialy. Whether your interest is epicurean, avocational, or vocational, you will be guided by step-by-step instructions detailing the best professional methods. Each recipe is categorized by skill level from beginner to advanced, and there are also helpful mail-order sources for ingredients and equipment. To savor the crust, crumb, and aroma of these breads fresh out of your home oven is to be touched by the soul of the specialty baker and his or her passion for excellence. If these truly great breads don't lay waste to the old adage that man can't live by bread alone, then nothing will. Visionary baker Chad Robertson unveils what's next in bread, drawing on a decade of innovation in grain farming, flour milling, and fermentation with all-new ground-breaking formulas and techniques for making his most nutrient-rich and sublime loaves, rolls, and more—plus recipes for nourishing meals that showcase them. “The most rewarding thing about making bread is that the process of learning never ends. Every day is a new study . . . the possibilities are infinite.”—from the Introduction More than a decade ago, Chad Robertson's country levain recipe taught a generation of bread bakers to replicate the creamy crumb, crackly crust, and unparalleled flavor of his world-famous Tartine bread. His was the recipe that launched hundreds of thousands of sourdough starters and attracted a stream of understudies to Tartine from across the globe. Now, in Bread Book, Robertson and Tartine's director of bread, Jennifer Latham, explain how high-quality, sustainable, locally sourced grain and flours respond to hydration and fermentation to make great bread even better. Experienced bakers and novices will find Robertson's and Latham's primers on grain, flour, sourdough starter, leaven, discard starter, and factoring dough formulas refreshingly easy to understand and use. With sixteen brilliant formulas for naturally leavened doughs—including country bread (now reengineered), rustic baguettes, flatbreads, rolls, pizza, and vegan and gluten-free loaves, plus tortillas, crackers, and fermented pasta made with discarded sourdough starter—Bread Book is the wild-yeast baker's flight plan for a voyage into the future of exceptional bread.

New York Times Best Seller! 1500 5-Star Reviews! From the author that brought you NEW YORK TIMES best selling books The Harbinger, The Mystery of the Shemitah, and The Paradigm selling over 3 MILLION copies Imagine if you discovered a treasure chest in which were hidden ancient mysteries, revelations from heaven, secrets of the ages, the answers to man's most enduring, age-old questions, and the hidden keys that can transform your life to joy, success, and blessing.This is The Book of Mysteries.

The ultimate cookie cookbook, from best-selling author of The Baking Bible Rose Levy Beranbaum This is your must-have cookie book, featuring nearly every cookie imaginable, from rustic Cranberry Chocolate Chippers to elegant French macarons, and everything in between--simple drop cookies, rolled-and-cut holiday cookies, brownies and other bars, pretty sandwich cookies, luxurious frosted or chocolate-dipped treats, and much more. With legendary baker Rose Levy Beranbaum's foolproof recipes--which feature detail-oriented instructions that eliminate guesswork, notes for planning ahead, ingenious tips, and other golden rules for success--it's easy to whip up a batch of irresistible, crowd-pleasing cookies anytime, for any occasion. Standout classics and new favorites include: Rose's Dream Chocolate Chip Cookies Lemon Lumpies Black Tahini Crisps Peanut Butter and Jelly Buttons Double Ginger Molasses Cookies Caramel Surprise Snickerdoodles Mom's Coconut Snowball Kisses Chocolate Sablés Gingerbread Folks (with a special sturdy variation for gingerbread houses) Pecan Freezer Squares Brownie Doughnuts Brandy Snap Rolls Plus "extra special" details including homemade Dulce de Leche, Wicked Good Ganache, Lemon Curd, and more

The publication of the King James version of the Bible, translated between 1603 and 1611, coincided with an extraordinary flowering of English literature and is universally acknowledged as the greatest influence on English-language literature in history. Now, world-class literary writers introduce the book of the King James Bible in a series of beautifully designed, small-format volumes. The introducers' passionate, provocative, and personal engagements with the spirituality and the language of the text make the Bible come alive as a stunning work of literature and remind us of its overwhelming contemporary relevance.

The Bread Baker's Apprentice

Rose's Heavenly Cakes

The All-purpose Baking Cookbook

The Cake Bible

Bread Alone: Bold Fresh

The Bread Lover's Bread Machine Cookbook

Winner of the Gourmand World Cookbook Award, Best Bread Book The Bread Bible gives bread bakers 150 of the meticulous, foolproof recipes that are Rose Levy Beranbaum's trademark. Her knowledge of the chemistry of baking, the accessibility of her recipes, and the incomparable taste of her creations make this book invaluable for home cooks and professional bakers alike. "Understanding" and "Pointers for Success" sections explain in simple, readable language the importance of various techniques and ingredients demonstrated in a recipe, providing a complete education in the art of baking, with thorough sections on types of flour, equipment, and other essentials. Easy-to-use ingredient tables provide both volume and weight, for surefire recipes that work perfectly every time. Recipes include bread made with yeast starters, quick breads, flatbreads, brioche, and much more. From ciabatta, semolina, rye, and sourdough breads to bagels, biscuits, crumpets, and pizza dough, The Bread Bible covers all the baking bases.

Traditional Bread Recipes from Around the World

Rose's Baking Basics

Artisan Baking Across America

A Half-baked Adventure
Bernard Clayton's New Complete Book of Breads
The Cookie Bible