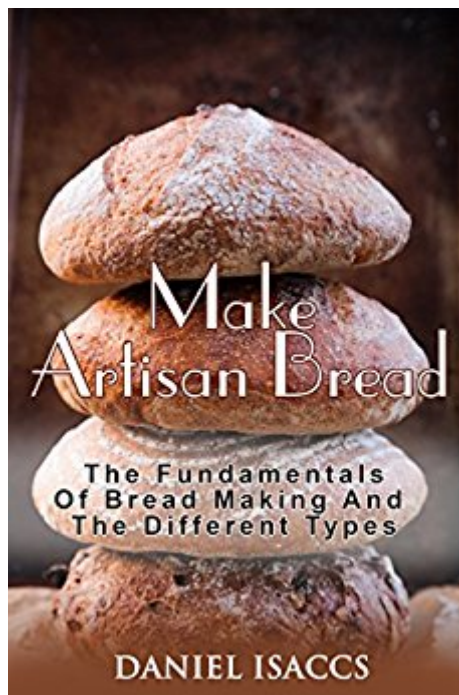




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Make Artisan Bread: Bake Homemade Artisan Bread, The Best Bread Recipes, Become A Great Baker. Learn How To Bake Perfect Pizza, Rolls, Loves, Baguetts Etc. Enjoy This Baking Cookbook



Synopsis

Bake like a True Artisan Baker..... Yes make Artisan Bread Learn How To Bake Artisan Bread Like A Baker. Understand the fundamentals of baking different types of breads. Then get to work with over 100 Delicious Bread Recipes Do you want to bake great artisan bread for your family and friends or take your hobby to the next level and win that baking competition ? Learn the Fundamentals of baking different types of bread and the tips and tricks to making perfect artisan breads. Ever wanted to Make the Best French Breads in your own kitchen? You Will Learn The Following: The Basics of Baking The Fundamentals of Baking Different Types of Breads The Different Techniques of Differing Breads Hot Tips on Making Awesome French Breads Over 100 Artisan Bread Recipes Whether you just want to learn more about the Artisan Baking or already understand it and want extra help making Amazing Baked Bread, this book is for you. So don't delay it any longer. Take this opportunity by buying this artisan bread baking guide with over 100 delicious recipes now. You will be shocked by how many faces you can turn with your amazing artisan breads. Don't Delay And Scroll Up To Buy With 1 Click

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Customer Reviews

Excellent resource!

The recipes look interesting. For that reason alone I probably would have given it 4 stars. However, the first one that caught my interest was Apricot Cream Cheese Babka. When I came to the part of the directions for assembly I was lost. There is a reason there is a saying, "One picture can be worth a thousand words." I really needed a photo to show me what the end result was supposed to look like. Here the cookbook dropped several stars. I googled Babka and went online in search of an answer. There was nothing that came even close to the description of what this recipe was supposed to look like when assembled. I have baked enough bread that I can probably wing it and come up with a passable end result, but a photo would sure be helpful. Chocolate Babkas further in the book are not assembled in the same manner. Once again a photo would be helpful. In baking bread, consistency is key. I weigh everything, especially flour. It would be helpful to have weights. For example, 2 cups of flour is 240 grams. Monkey Bread - Once again a photo would be helpful.

Can't complain, since the Kindle ebook was free, but I wouldn't recommend paying for it. There are some good hints, so it is worth reading. I do appreciate the recipes for some of the more exotic foreign breads. It apparently lost quite a bit of formatting in the conversion to ebook. Most of it looks rather awkward. Some ingredient lists don't have any line breaks, others do. There is no useful table of contents. Each recipe should be listed in the TOC, with links to go directly there. The recipes are not organized by category nor alphabetical. There is often no space after periods, which makes it difficult to read, and looks unprofessional. Every letter "q" is in a different font than the rest of the text, and has an extra space in front of it and after it. At least one recipe is duplicated. One recipe lists a "starter", but there are no instructions on making or maintaining starters.

I searched for books on bread making and this one came to the top of the list. I found the instruction on how to make bread fantastic. The book explained why I wanted to weigh the ingredients and how flour absorbs moisture. It goes into how and why you knead the dough. The recipes in the book are fantastic. You get detailed instructions on how to make the dough, how long to let the dough rise and finally how to bake the bread. I have made many of the breads in this book and as a bonus you get some interesting quick breads. I have found the banana bread recipe to be one of the best banana breads I have had. All around a great bread book that I highly recommend.

This ebook contains a lot of good information and recipes. Unfortunately, the recipes have no order,

are inconsistently formatted, and aren't in the table of contents. In addition, the author frequently has problems with the letter "q" in the middle of a word. Next time, pay an editor.

I've always enjoyed really good bread but was reluctant to try baking my own. This book changed that. The book is well written and very readable. I'm enjoying the deeper discussions of techniques, history and ingredients. I signed up for artisan bread class on the same site, and it is excellent, and inspiring...

If you want to learn the art of baking and master the Artisan bread, then you need this book. I don't know how to bake but I do love bread so much so I ask my friend (who owned an Artisan bakery) about the best book to learn how to make bread and he recommended this book. I know and am confident that my wife can easily follow the baking direction because the author makes sure that the instructions are clear and simple. Great recommendation.

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