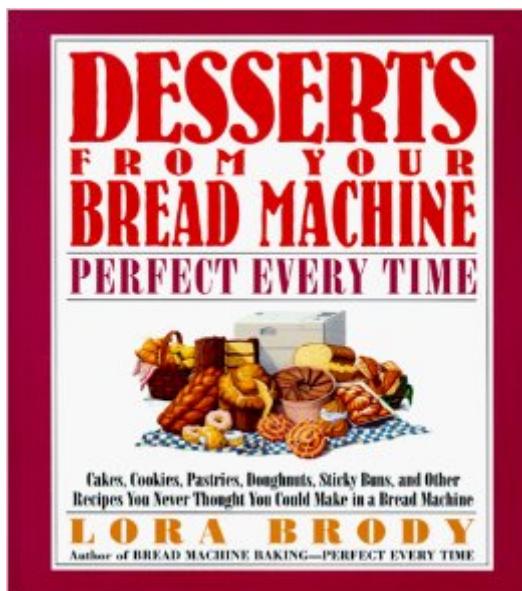


The book was found

Desserts From Your Bread Machine



Synopsis

Yes, it's true! With the press of a button you can make warm-from-the oven sticky buns, light-as-a-feather Danish pastries, tender, flaky croissants, delicate yeasted layer cakes, and rich tea breads brimming with nuggets of dried fruit and toasted nuts. Fabulous bread machine desserts you never dreamed possible can be yours with this all-new collection of foolproof recipes by bread machine expert Lora Brody. By using the proofing and kneading cycles of your machine, you'll turn out sweet yeast doughs that are far superior to those made by hand or with an electric mixer. These innovative recipes: Maple Walnut Sticky Buns, Almond Biscotti, Chocolate Macadamia Nut Bread, Triple Chocolate Babka, Apricot-Almond Pull-Apart Coffee Ring, and Lemon-Pistachio Loaf -- were developed especially for this book and individually tested on the best-selling bread machines on the market.

Book Information

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Average Customer Review: 3.8 out of 5 stars [See all reviews](#) (8 customer reviews)

Best Sellers Rank: #740,434 in Books (See Top 100 in Books) #81 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines #558 in Books > Cookbooks, Food & Wine > Baking > Bread #1951 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Every recipe seemed like you always needed to refrigerate your dough for a very long time before you could actually bake, then enjoy. A lot of the recipes called for specialty items that you just can't go to the local grocery and buy. Laura sells these items on her own out of a magazine. I am thinking of ordering some just so that I can try these recipes but the prices are a bit high.

I just made the triple chocolate babka - very good but took a long time to get to the finished project. The recipes are nice and tasty but time consuming so start in the morning if you want something by dinner!

I've tried a couple of recipes from this book over the many years I've owned it and they've both been less than impressive. Part of my frustration is that each recipe has different directions and ingredients depending on the model of bread machine you own, leaving you really stuck if your machine isn't on the list. (Or if models have changed since 1994.) This also means that there aren't a lot of recipes given the size of the book. Ingredients are expensive and in my case, wasted. If you're looking for dough recipes that you can finish by hand and monitor, this book might be fine. (I haven't tried any of those.) I've had much success with other bread machine recipe books, but this one is heading for the donation bin.

If you like desserts & have a bread machine, this book is for you! Try the Croissants...try the Chocolate & Cherry Loaf...try them all!!! Recipe variations for each of the major brands of bread machines, and lots of helpful information included.

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