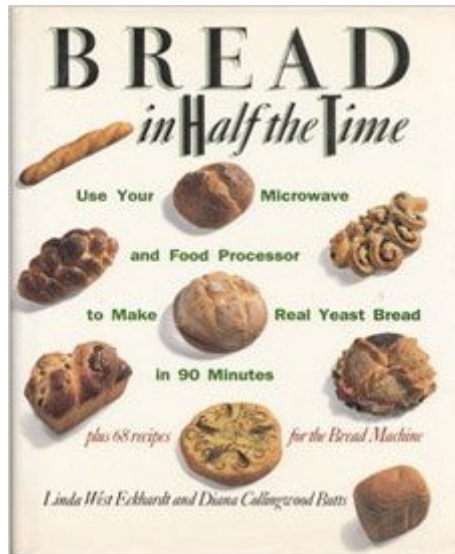


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Bread In Half The Time: Use Your Microwave And Food Processor To Make Real Yeast Bread In 90 Minutes



Synopsis

Redefining its subject by teaching readers a new craft, *Bread in Half the Time* reveals how today's kitchen technology makes it possible to produce delicious, authentic yeast breads in less than half the time it used to take. Includes more than 100 sumptuous recipes and a special section of recipes for the new bread machines. Illustrations.

Book Information

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Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (12 customer reviews)

Best Sellers Rank: #1,295,698 in Books (See Top 100 in Books) #34 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Food Processors](#) #904 in [Books > Cookbooks, Food & Wine > Baking > Bread](#)

Customer Reviews

This book is an excellent choice for people who are afraid to work with yeast doughs - recipes are precisely spelled out for you, and there is no guesswork. All you need is either a bread machine or a microwave oven and a food processor. These machines do all the work - there is no hand kneading, and the bread proofs in 15 minutes in your microwave. You can have delicious, fresh, homemade bread in under 2 hours. I never buy store bread or yeast cakes now that I have this book.

THIS BOOK INCLUDES A SECTION FOR BREAD MACHINE RECIPES. OF ALL THE ONES I'VE TRIED, THERE NEVER WAS A FAILURE. A BONUS IS THE ADDITION OF RECIPES FOR ACCOMPANIMENTS TO EACH BREAD (SPREADS ETC.)

I decided that bread baking would be a part of my retirement. I'm always looking for an easier way. This is it! Bread in half the time! I am able to make very good looking (and tasting!) loaves of bread. I am proud of their appearance and quality. This book delivers! (Yes, I clean up my own messes in the kitchen...)

If only 1 recipe earned the 5 star review (the baked jelly doughnuts would be the one I'd pick), this book would be worth it. There's so many other good recipes - the lemon dessert bread, the challah bread are great, But if you've never made bread before or have some experience, this is still a great book. For a newbie, the instructions are clear and concise. The authors walk you thru every step of the way in making breads. You don't even need to own a bread machine (but I love mine) to make these breads. For a person experienced in making bread (an oldie), this will help you find shortcuts to baking bread. You can learn to make potato bread by microwaving your potato and using a food processor to "mash" it. You can produce bread in 90 minutes. They even have a quick sourdough starter which I plan to try. My efforts with sourdough have been sort of hit and miss. I seem to miss that magical moment between the dough rising just enough and the dough collapsing. I have been baking bread since I was 21 and that's been quite some time ago. I still felt I learned a few new tricks from this resourceful cookbook. I recommend it highly to those new to making bread and also those who have some experience making bread. I found it very helpful to me.

I have been using this book for 15 years or so. I have been baking bread since I was 3 years old. This book is excellent for ANYONE, whether you have skill/experience or not. It describes in very good detail how to use modern appliances to speed up the breadmaking process without sacrificing quality or authenticity. The techniques truly do WORK! The recipes are great and cover anything from baked doughnuts (YUM) through pizza crusts and everything you can imagine. There are even recipes for those who love their bread machines! Two warnings--this does not adapt well for sourdough breads in my experience. Secondly, make sure your first batch of dough is a simple bread, a practice run, as you may need to calibrate your microwave for rising (cooked dough is not the same as bread). Guidelines are provided but microwaves vary a LOT. This book is one of only two standards that I use.

I've had this book for years and love it. I can have hot fresh bread for dinner. I bought this copy for my daughter who also loves it. Neither of us has a bread machine but the recipes are easily adapted. The coolest thing is the speedy rise process using the microwave.

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