Russell Hobbs Bread Maker

This authoritative catalogue of the Corcoran Gallery of Art's renowned collection of pre-1945 American paintings will greatly enhance scholarly and public understanding of one of the finest and most important collections of historic American art in the world. Composed of more than 600 objects dating from 1740 to 1945.

Soup Maker Recipe Book - 100 Delicious and Nutritious Recipes for your Soup Maker Making your own soup at home is not only rewarding, it's nutritious and tasty too. By making your own soup you control exactly what goes in. The soup recipes found in this book have been made in a Morphy Richards Soup Maker, but they can easily be made in any other soup maker, or even with a pot on a stove. By including an abundance of healthy ingredients you will do wonders for both your health and well- being. Soups are a fantastic way to lose weight - they are usually high in fibre but low in fat and calories. In fact, I have included the calorie count of each of the 100 soup recipes found in this book. Why Get The Soup Maker Recipe Book? Increase your energy levels and feel great about yourself. Improve your health Look amazing with clear skin, vibrant eyes and be your perfect weight Make economical meals - homemade soups are so much cheaper than shop bought ones! Make the very same recipes I have researched and tested out to; Lose weight and look great Improve mine and my children's health. I never dreamt my hot dog crazy son would be requesting a vegetable soup for lunch! What Recipes Are Included? There is a soup recipe for everyone in this book. In fact there are lots for everyone! I've included classics like chicken soup, leek and potato soup, tomato soup, as well as more unique recipes. The following are a small taster of the 100 soup recipes included in the Soup Maker Recipe Book; Butternut Squash Carrot and Ginger Chicken and Asparagus Cauliflower Cheese Honey Roast Parsnip Caribbean Pumpkin Tomato and Basil Leftover Turkey Seriously Garlicky Chicken (it is!)Thai Green CurryCod, Sweet Potato and Parsley

The first edition of The Bread Machine Cookbook was the first, best, and by far the best-selling cookbook for automatic bread machines. This colorful take on the classic cookbook contains recipes for white and whole grain breads, croissants, and allergy-sensitive breads alongside old favorites, all of which have been tested on a variety of automatic bread machines. If you only want one bread machine cookbook, this is it!

Keto Bread Machine CookbookQuick, Easy, Delicious, and Perfect Ketogenic Recipes for Baking Homemade Bread in a Bread Maker!

Thief in the Night

A Cornish Mystery

Corcoran Gallery of Art

The Rogerenes

Crazy Sweet Creations

The Dawn Country

Slimming Eats

Eleanor Trewynn is a widow of some years living in Port Mabyn, a small fishing village in Cornwall, England. In her younger days, she traveled the exotic parts of the world with her husband. These days, she's retired and founded the local charity shop. Her niece, Megan Pencarrow, transferred nearby, and was recently promoted to the rank of Detective Sargent. Perhaps the only downside is that she is now working for a DI who doesn't approve of women on the police force and who really doesn't much approve of Megan's aunt Eleanor, as she is something of a thorn in his rather substantial side. All of these factors collide when, the day after collecting donations, Eleanor and the vicar's wife find the dead body of a longhaired, scruffy-looking youth hidden in the stockroom of the charity shop. Then they discover that some donated jewelry thought to be fake is actually very real, very expensive, and the haul from a violent robbery in London. Making matters more complex, the corpse found in the storeroom is apparently not one of the robbers. Carola Dunn's Manna from Hades is a confounding Cornish case of daring theft, doublecross, and a wily older woman confronted by a case of murder most foul.

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

There's nothing quite like the flavour and aroma of freshly baked bread. Your bread machine gives the pleasure of both with the least effort on your part. This book is for those who are new to bread making and those who want to expand their repertoire of recipes. It takes you through the basic techniques and provides foolproof advice on how to make the perfect loaf. From simple, straightforward loaves, which cost a fraction of the shop-bought equivalent, to more elaborately flavoured and handshaped creations, you'll discover over a hundred delicious recipes that make the most of your bread machine's potential. If you are concerned about what goes into the food you eat, you can now decide the ingredients of your daily bread yourself, and make bread that you will love. There are chapters on breads for those on special or restricted diets, such as gluten-free, and recipes using spelt and rye flours. All recipes are suitable for all makes of bread machine, and most recipes include ingredients for medium or large loaves or a small loaf using a compact bread machine.

An experienced bread-baking instructor shares her secrets for making great bread every time. Barbe presents a complete course on everything from proofing yeast to mixing ingredients, from kneading and shaping to baking and slicing, and 60 simple yet irresistible recipes. Photographs and illustrations.

Star by Star

Artisan Pizza

Lavender & Lovage

A Culinary Notebook of Memories & Recipes from Home & Abroad

Quick, Easy, Delicious, and Perfect Ketogenic Recipes for Baking Homemade Bread in a Bread Maker!

Sourdough

How a Handful of Scientists Obscured the Truth on Issues from Tobacco Smoke to Global Warming

Explains how diet therapy can help manage Crohn's disease and colitis and includes an overview of both diseases, treatment options, and recipes.

Part travel diary, part memoir, part history, and all cookbook, Lavender & Lovage is an invitation from Karen Burns-Booth to join her on a personal culinary journey through the memories of the places she has lived and visited. Born from her eponymous award winning blog this book contains 160 unique recipes, all beautifully photographed by the author. They showcase the breadth and depth of her travel. Karen has lived and travelled all over the world and has brought some of her favourite recipes, experiences, and memories to share here with her readers. Karen focuses on the best of traditional recipes, preserving the ways of eating that kept our ancestors healthy, a vital contribution to the modern food landscape. If you would like to see the old made new again, to taste slow food instead of fast, to make food personal yet international, you will find it here.

Documents the troubling influence of a small group of scientists who the author contends misrepresent scientific facts to advance key political and economic agendas, revealing the interests behind their detractions on findings about acid rain, DDT, and other hazards.

Part of the "Real Food" series, "Gluten-Free Breads & Cakes" helps the culinary novice or the professional chef find ways to turn natural ingredients into tempting, healthful eating enjoyment with minimal effort. This volume features advice and recipes for gluten-free baked goods from the breadmaker.

The Skinny Bread Machine Recipe Book

Some Hitherto Unpublished Annals Belonging to the Colonial History of Connecticut

Soup Maker Recipe Book

The Breadmaker Bible

Crohn's and Colitis Diet Guide

The Public School Word-Book

To Make Perfectly at Home

A collection of romantic short stories.

This genre-shattering anthology includes writings in a variety of styles by pensioners, prisoners, schoolchildren, drifting teenagers, praise-singers, and even a few poets.

From Scratch: Sourdough features recipes and top tips on everything you need to know to make your own sourdough from scratch. For homebakers, sourdough is the true test of every aspiring bread-maker. Fickle, delicate, every loaf is unique. And there are a LOT of pitfalls to be avoided. It's much more than simply a food: sourdough is a science. So who better than Dr James Morton, baking pedant and fermentation fanatic, to explain the basics for both the uninitiated and more experienced bakers? James talks the home cook through everything from starters, flours and hydration, to kneading, shaping, rising, slashing and baking, explaining how to achieve the perfect crust and crumb. With a foolproof recipe for the perfect loaf, clear step-by-step instructions, troubleshooting tips and explanations of what works and why, From Scratch: Sourdough is the accessible handbook that bakers everywhere have been waiting for. Text is extracted and updated from Super Sourdough, by James Morton.

NEW YORK TIMES BESTSELLER From Portland's most acclaimed and beloved baker comes this must-have baking guide, featuring recipes for world-class breads and pizzas and a variety of schedules suited for the home baker. There are few things more satisfying than biting into a freshly made, crispy-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For Portland-based baker Ken Forkish, well-made bread is more than just a pleasure—it is a passion that has led him to create some of the best and most critically lauded breads and pizzas in the country. In Flour Water Salt Yeast, Forkish translates his obsessively honed craft into scores of recipes for rustic boules and Neapolitan-style pizzas, all suited for the home baker. Forkish developed and tested all of the recipes in his home oven, and his impeccable formulas and clear instructions result in top-quality artisan breads and pizzas that stand up against those sold in the best bakeries anywhere. Whether you're a total beginner or a serious baker, Flour Water Salt Yeast has a recipe that suits your skill level and time constraints: Start with a straight dough and have fresh bread ready by supper time, or explore pre-ferments with a bread that uses biga or poolish. If you're ready to take your baking to the next level, follow Forkish's step-by-step guide to making a levain starter with only flour and water, and be amazed by the delicious complexity of your naturally leavened bread. Pizza lovers can experiment with a variety of doughs and sauces to create the perfect pie using either a pizza stone or a cast-iron skillet. Flour Water Salt Yeast is more than just a collection of recipes for amazing bread and pizza—it offers a complete baking education, with a thorough yet accessible explanation of the tools and techniques that set artisan bread apart. Featuring a tutorial on baker's percentages, advice for manipulating ingredients ratios to create custom doughs, tips for adapting bread baking schedules to fit your day-to-day life, and an entire chapter that demystifies the levain-making process, Flour Water Salt Yeast is an indispensable resource for bakers who want to make their daily bread exceptional bread.

Recipes From a Normal Mum

Gluten-Free Bread and Cakes

The Cake Shop in the Garden

History of Piscataquis County, Maine

Manna from Hades

The Original Bestseller

Keto Bread Machine Cookbook

The enticing aroma and delicious taste of freshly baked breads is irresistible, and bread has been savoured around the world for centuries. Today, the experience of home baking is exceptional. Bread machines now provide the pleasure of creating the most sensational baked goods with minimal effort. This comprehensive guide will show you how and provide you with over 150 classic recipes to enjoy. The book begins with an introduction to the variety of breads that you can make with your bread machine. A detailed techniques section follows, explaining the bread machine's features and settings. It also shows how to utilize traditional bread-making techniques, such as hand-shaping, glazes and toppings to make more unusual breads. The section finishes with a look at the basic ingredients used in all loaves, other ingredients you can add to breads and the equipment you may find useful. The recipes are organized into chapters by styles of bread and include examples from many diverse countries. Each has been specially tested on and adapted for a comprehensive range of modern bread machine models to enable you to bake successfully at home with your bread machine. The recipes include some breads that are mixed in a bread machine but baked in a conventional oven. The recipes within each chapter range from basic machine breads using simple ingredients to more complex baked goods with a diversity of flavours. The recipes cover everything from traditional world-famous classics, such as Farmhouse Loaf, Ciabatta and Pita Breads to fresh, modern and innovative creations, such as Gluten- and Wheat-free Bread, 100% Wholemeal Apple and Cider Bread and Goji Berry and Yoghurt Teabread. Stunning full-colour photographs, step-by-step techniques and a multitude of helpful cook's tips make this the ultimate guide to bread machine baking. Whether you are looking for a particular recipe to use on a new machine or would like fresh ideas to extend your baking repertoire, this is a definitive collection of irresistible bread machine recipes.

A foolproof guide to cooking, Lucy's Food' features recipes which specify even the smallest details, allowing less experienced cooks to be more confident in the kitchen.

TV's Paul Hollywood conveys his love of bread-making in this collection of fantastic recipes. He reveals all the simple techniques you need to make this staple food and shows you that baking bread is far easier than you could possibly have imagined. 100 Great Breads features a wide range of recipes, from a basic brown and white loaf to savoury and sweet, Mediterranean, traditional and ancient breads.

Discover 110+ Tasty and Healthy Homemade Bread Recipes and How to Make the Perfect Loaf Every Time With Your Bread Machine! You've wanted to master the art of baking bread from the comfort of your home. So, you bought yourself a bread machine hoping that it will do all the work for you... But, not even a bread machine can help you out if you don't have the right ingredients. Learn how to make the tastiest, fluffiest loaf of bread with this bread machine cookbook! This bread machine cookbook for beginners will teach you how to make the tastiest loaves of bread, ranging from your basic white bread to sweetbreads and sourdough loaves of bread. Every recipe contains detailed instructions that will guide you every step of the way and always result in a perfect loaf. Even if you are a beginner cook that has never baked bread before, you'll be able to succeed from the very first try with this cookbook in your hands! Here's what you can find inside this bread machine cookbook: Traditional and classic bread recipes for every day Sweetbread and fruit bread recipes for special occasions Unique vegan and keto bread machine recipes Step-by-step guide for making a perfect loaf And much more! Making classic white bread is old school! Impress your friends and family with tasty bread recipes they've never tried before - nut bread, fruit bread, and even cheese bread! With this fail-proof guide in your hands, you'll be able to kick your every meal up a notch with special, handmade bread. So, what are you waiting for? Treat yourself to the tastiest loaves of bread starting today! Scroll up, click on "Buy Now with 1-Click", and Get Your Copy Now!

The Fundamentals of Artisan Bread and Pizza [A Cookbook]

Healthy, delicious recipes - 100+ under 500 calories

A People of the Longhouse Novel

How to Cook That

100 Delicious and Nutritious Soup Recipes

70 Simple, Lower Calorie, Healthy Breads... Baked to Perfection in Your Bread Maker.

American Paintings to 1945

Reproduction of the original: The Public School Word-Book by John S. Farmer

How to Cook That Dessert Cookbook: Pastries, Cakes and Sweet Creations "How to Cook That is the most popular Australian cooking channel in all the world, and it's not hard to see why." ?PopSugar #1 Best Seller in Chocolate Baking, Confectionary Desserts, Pastry Baking, Garnishing Meals, Holiday Cooking, Main Courses & Side Dishes, and Cooking by Ingredient Offering a fun-filled step-by-step dessert cookbook, Ann Reardon teaches you how to create delicious and impressive pastries, cakes and sweet creations. Join food scientist Ann Reardon, host of the award-winning YouTube series How to Cook That, as she explores Crazy Sweet Creations. An accomplished pastry chef, Reardon draws millions of baking fans together each week, eager to learn the secrets of her extravagant cakes, chocolates, and eye-popping desserts. Her warmth and sense of fun in the kitchen shines through on every page as she reveals the science behind recreating your own culinary masterpieces. For home cooks and fans who love their desserts, cakes, and ice creams to look amazing and taste even better. Take your culinary creations to influencer status, you'll also: • Learn to make treats that get the whole family cooking • Create baked goods that tap into beloved pop culture trends • Impress guests with beautiful desserts Readers of dessert cookbooks like Mary Berry's Baking Bible by Mary Berry, Cake Confidence by Mandy Merriman, or Pastry Love by Joanne Chang will love How to Cook That: Crazy Sweet Creations.

It's 1918 and Stella has lost her suffragette mother to the terrible flu pandemic that is sweeping Europe. The Great War is finally coming to a close, and women are going to be able to vote for the first time. Stella wants to change the world--but she can't do it all by herself. Just as stars come one by one to brighten the night sky, so history is made person by person, girl by girl, vote by vote.

Giuseppe Mascoli and Bridget Hugo have tailored their upscale pizza chain Franco Manca's famous sourdough pizza recipes so you can cook them at home without the benefit of a wood-burning oven and get great results. With seasonal variations and advice on the best ingredients to buy, plus tips and techniques like making your own flavored oil and curing meat, discover how to make your own soft-crust, authentic-tasting, artisan pizza.

No Deadline for Love

Alex Hollywood: My Busy Kitchen - A lifetime of family recipes

Glass Jars Among Trees

Discover 110+ Tasty Homemade Bread Machine Recipes Including Sourdough Bread, Sweetbread, Gluten-Free Bread, Vegan Bread for Any Bread Maker

Slow Down, Make Bread

No Fuss, Fabulous Food Every Time

Rallying his fellow child captives in Gannajero's camp, young Wrass desperately works to convey important information to the Peoples, while Koracoo and Gonda forge an alliance with a weary Mohawk war chief and a Healer to rescue the children. 60,000 first printing.

'Sumptuous simple recipes, inspired by Alex's travels and family gatherings.' Mary Berry 'Home cooking that is perfectly suited for midweek family meals or special occasions with friends. Enjoy it people!' Tom Kerridge As Bake Off judge Paul Hollywood freely admits, it's his wife Alex who is in charge of cooking in the Hollywood household. She's the one who plans, shops and cooks so they can enjoy delicious home-made food with family and friends. An accomplished self-taught cook who comes from a family of food-lovers, Alex is passionate about food but firmly believes that cooking and eating are about one thing: enjoyment. Her recipes fall into one of two categories -- quick and simple for when you don't have much time during the week, or slow and simple for a lazy weekend at home. But simple doesn't mean ordinary. With a few clever twists and drawing on influences from her travels and her family (a glamorous French grandma, a father brought up in Spain and a Norwegian great grandmother) Alex's recipes are easy, inexpensive and just a little bit different. For anyone who wants inspiration for quick mid-week meals, impromptu kitchen suppers with friends or relaxed weekend socials, My Busy Kitchen is the book for you.

Everyday recipes you will make time and again - flavourful, simple, slimming and so satisfying. From wildly popular blog SLIMMING EATS comes a stunning collection of 100 brand new recipes plus 15 blog favourites. This is an everyday cookbook for everyone. Siobhan's homely recipes are delicious and really work, plus over 100 are under 500 calories. You will find life-long family favourites, with recipes for breakfast, lunch and dinner, meals to feed a crowd, kid-friendly dishes, quick fixes, low calorie sides and recipes to satisfy any cravings. This is slimming food and delicious food - there's absolutely no scrimping on flavour here! Every recipe is made to help you achieve your goals, featuring: * a nutritional breakdown with a calorie count * helpful pointers for vegetarian, gluten-free and dairy-free diets * suggestions for swapping in low-calorie sides Siobhan shares information on key ingredients and useful items to keep in your kitchen, plus a lot of motivation to keep you on track. Slimming Eats will be your ultimate kitchen companion for eating well every day.

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 bakers 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!

Brilliant Breadmaking in Your Bread Machine

James Rogers of New London, Ct

Paul Hollywood's Bread

And His Descendants

The Fabulous Baker Brothers

The Bread Machine Cookbook

Flour Water Salt Yeast

We all love bread, yet increasingly people are feeling that it is becoming difficult to eat as part of a healthy diet. With the Skinny bread maching recipe book, home baked bread can still be a healthier part of your diet.

Do you follow a ketogenic diet but still miss bread and other carby treats? If so, Keto Bread Machine Cookbook: Quick, Easy, Delicious, and Perfect Ketogenic Recipes for Baking Homemade Bread in a Bread Maker! by Zara Elby is THE book for you! Whilst it is common knowledge that a ketogenic lifestyle is beneficial for health and wellness, it can still be hard adjusting and restricting your diet. There is nothing better than the wonderful, mouth watering aroma of freshly baked bread filling the kitchen. However, baking no carb bread from scratch is a time consuming, messy, and tricky process. Having to knead, proof, and bake the dough can take hours, and creating the perfect rise and crisp can take years to master, espeically when trying to make low-carb ketogenic bread. Why choose this book?Our book Keto Bread Machine Cookbook will guide you through making the perfect loaves of zero carb bread every time. Our book includes recipes to cater to everyone, with recipes to suit all occasions. We offer sweet, herb and spiced, fruit and vegetable, cheese and simple everyday loaves! We guarantee our tasty recipes are easy, simple to follow, delicious, and will help curb those carb cravings! What is inside? Introduction to the Bread Machine Introduction to a Ketogenic Diet Everyday Loaves Fruit and Vegetable Low Carb Bread Herbed and Spiced Bread Cheese Bread Sweet Keto Breads Gluten-Free Bread And much, much more! What are you waiting for? Kickstart your life now by downloading this book! See you inside!

Fay Merryweather loves her home on Honeysuckle Lane, but running her tea rooms, looking after her mother and trying to be a good girlfriend and sister doesn't leave her with much spare time. When she does get a moment, she finds herself at the bottom of her garden, full of lovely blossoms and gorgeous blooms, sitting alongside the peaceful canal that runs through her hometown. It is her favourite place. Then Danny Wilde walks into her life. He makes Fay feel things she's never felt before and try as she might to resist, she is inexplicably drawn to him. But when a sudden tragedy strikes, her entire world is thrown off balance and she doesn't know which way to turn.

New 2021 Paperback Edition now includes brand new sourdough recipes for your Bread Machine There's nothing quite like the smell of freshly baked bread, but not everyone has the time to hand-make their own from scratch. With Bread Machine Easy, discover how quick and effortless it can be to make delicious homemade bread in just a few easy steps with the help of a bread machine, saving you time and money. From the simplest daily loaf to preparing fancy rolls for special occasions, the 70 mouth-watering and easy-to-follow recipes in this book make bread-making simple. With recipes like spiced coriander and lentil bread, garlicky olive and rosemary focaccia, coconut and cranberry bread, and classic sourdough loaves, there's something for every occasion. Bread Machine Easy includes wheat and gluten-free breads that can be made at home in a bread-machine. And with an introductory section on basic techniques and troubleshooting, Bread Machine Easy takes all the effort out of baking the perfect loaf. Bread Machine Easy includes chapters on: Everyday Classics including Wholemeal Spelt Bread and a Simple White Loaf Gourmet Breads including Buckwheat, Cranberry and Pomegranate Bread and Hemp and Sunflower Seed Bread Sweet Breads including Stollen and Chunky Chocolate and Vanilla Bread Shaped Breads including Cracked Pepper and Parmesan Grissini and Chocolate and Prune Brioches Wheat- and gluten-free breads including Banana and Sultana Bread and Spiced Coriander and Lentil Bread Sourdough including Olive and Walnut Sourdough and Rye Sourdough Loaf

From Its Earliest Settlement to 1880

Or, The Strange Case of the Missing Millennium

Sexy Shorts for Lovers

From Your Breadmaker

70 Delicious Recipes that make the most of your Machine

Lucy's Food

Includes 150 Recipes

Tom and Henry Herbert - The Fabulous Baker Brothers - are fifth generation bakers with a passion for food in all its forms. Tom is a talented master baker whose famous Hobbs House Bakery sits just next door to his younger brother Henry's butchery. Together our young brothers work side by side making the amazing bread and delicious meaty accompaniments and fillings that have made their businesses so successful. Here, in this brand new cook book to accompany the hit Channel 4 show, The Fabulous Baker Brothers share with us mouthwatering oven-based recipes that unlock a world of gorgeous homemade breads, pastries, pies, cakes and confectionary. With carefully chosen ingredients and some easily-mastered techniques - this is healthy, wholesome, beautiful food that doesn't cost the earth to make. Fully illustrated throughout with photographs of the boys, their shops and Cotswold surrounds, and of course their stunning produce, this cook book gets to the fundamental heart of British good food as two of the country's most respected and successful artisans teach us how to bake like professionals in our own homes.

Paul Hollywood is Britain's favourite master baker. His new book is all about bread - how to make it and how to use it. But while it's all very well making a lovely loaf of bread, can you guarantee that it won't be wasted? You know those times when you have a lovely crusty loaf, fresh from the oven, and you have a horrible feeling that after the initial excitement is over, half of it's going to get pushed aside and not eaten...? Well, maybe it's time to bring bread back into mealtimes for real. Not only does Paul teach you exactly how to make a variety of breads, but for each one there is a spin-off recipe that shows you how to make a fantastic meal of it. The book has six chapters, each with five bread recipes - plus the spin-off recipes for main courses. Not only are Paul's recipes delicious but they are also foolproof, with comprehensive step-by-step photographs. Try your hand at a basic white bloomer, which can become a savoury picnic loaf; stilton and bacon rolls, which are excellent served with celery soup; fluffy crumpets, which become the base for eggs Benedict; flatbreads, which are a natural pairing with chickpea masala; ciabatta, which the Italians have traditionally used as a base for tomatoey panzanella; pizza bases, which can become home-made fig, Parma ham and Gorgonzola pizzas; or white chocolate and raspberry bread, which makes for the best summer pudding you've ever tasted. Tying in with the BBC2 television series, Paul Hollywood's Bread is all that you could want from a book and more. Get baking!

In Recipes from a Normal Mum, Holly Bell transforms the daily chore of cooking for the whole family with her collection of inventive, economical and simple recipes. With colour photographs of every dish (in response to the feedback Holly always hears from mums!), this is the must-have book for any mum who is short of time but still wants to cook delicious food for her family. Each recipe is written in straightforward steps and made with ingredients that you can buy at the supermarket. Split into 8 chapters including The More the Merrier, Dinner for 2 in A Flash, Switch to Baking Mode and Food for the Great British Outdoors, Holly has recipes to fit every family occasion. And no longer will you be stumped when you are left with a little-used ingredient or an excess amount of a dish as Holly has supplied ideas for using up the surplus, ensuring you waste absolutely nothing. Recipes include the Mix It Up Breakfast Muffins, Lemony Salmon Pasta with Courgettes & Peas, Tortilla Traybake and Lemon Button Biscuits. Holly is a real mum cooking in real time and 'normal' mums of every variety regularly turn to her blog for advice and fail-safe recipes. Whether it is a speedy recipe for feeding little people, cooking for a hungry crowd, baking for children's parties, or conjuring up grown-up weeknight suppers, this is a book to which you can turn no matter what aspect of family life you're approaching that day.

The Ultimate Bread Machine Cookbook

Great Bread Every Time

100 Great Breads

Bread Machine Recipes

Tartine Bread

Ultimate Bread Machine Cookbook
Bread Machine Easy