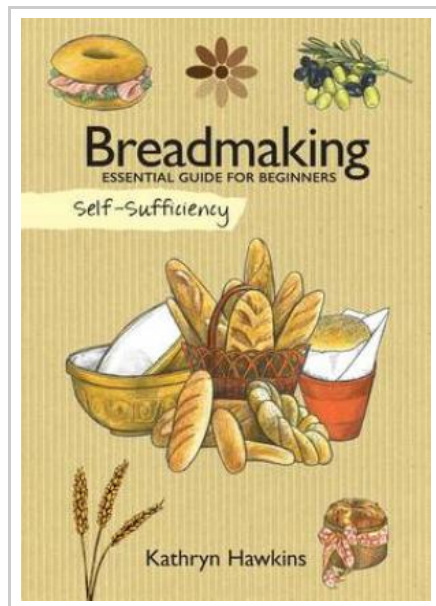




Self-Sufficiency: Breadmaking

By Kathryn Hawkins

Paperback / softback. Book Condition: New. Not Signed; Making your own bread by hand is a simple pleasure and a great starting point for anyone looking to become a little more self-sufficient. Making bread can be therapeutic and creative and is achievable with even a basic level of culinary skill. Filling your kitchen with the delicious smells of baking bread is reward enough in itself but it is important that the finished product tastes great too. Food writer and culinary stylist Kathryn Hawkins covers the basic steps to get you started, including essential equipment and simple breadmaking techniques. Also included are 40 tasty bread recipes, from plain white to whole wheat loaves, sourdough to French baguettes, as well as recipes for flavored bread and international fare from every corner of the globe, including brioche, pita bread, naan, stollen, and soda bread. Charming artwork, simple instructions, and informative writing make Breadmaking an invaluable guide for anyone who's always wanted to make warm, delicious bread in their own home while becoming a little less reliant on processed, pre-packaged food. Get started today, and get ready to enjoy a lifetime of hot, fresh bread straight from your own oven. book.



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