



Bread Baking for Beginners: The Essential Guide to Baking Kneaded Breads, No-Knead Breads, and Enriched Breads

Bonnie Ohara

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Bridget Greci says

I'm not a beginning bread maker but I love reading about bread and wanted to check out this book as it's gotten a lot of hype in Instagram.

Her methods and recipes are sound and comparable to other bread books. I particularly like the Temperature Calculation section, which is bound to lead to improved bakes. If you routinely make bread this is a good read to remember the basics.

In several places OHARA provides step to step photos and this is a great help to new bread makers. What's lacking is a photo of the inside of each loaf to reveal the crust and crumb. I find that these are the areas that are sticking points for new bread makers. However, OHARA generously shares her process on Instagram so beginners can access this there.

What makes this book ?????????? is how clearly OHARA writes. There are so many bread baking books that are unnecessarily complex. This is the definitive beginners book bc of her ability to break down the process and distill the essential knowledge.

Dana says

This is such a helpful book - it lovingly walks you through making bread without talking over your head or condescending you. The recipes are easy to follow and the fact that it uses weight measurements instead of volume means you're much more likely to achieve the effect you're going for. I HIGHLY recommend the fougasse and the cinnamon rolls!

Kathleen Kelly says

I have been baking bread for many years and when offered this bread baking cookbook for beginners, I was excited for it to arrive. This cookbook is amazing, there was a lot of thought and research done in writing the book.

The book covers the process of baking bread, with detailed explanations of the forming of bread, techniques, proper equipment to use and recipes. The recipes themselves are very detailed with some recipes having pictures that show how to make the bread. The recipes cover so many different kinds of bread, from no-knead bread, kneaded bread, and Sourdough recipes. Some recipes are pretty basic and easy to follow while others are more in-depth.

As I was perusing the book, I learned a bit more than I already knew and found that there are recipes that I will definitely be making! It is that time of year for fresh homemade bread, I can already smell the yeast and

baked product!

If you are a baker this book would enhance what you know or if you are a beginner wanting to learn how to make bread, this book is for you!

Emily Sampson says

I think everyone should buy this book. Bonnie is a talented teacher and author.

Elisabeth says

I have been searching a long time for a book like this, and I've finally found it.

Reading Bonnie's book is like settling in for a cup of coffee with an old friend. Yes, it's part cookbook, but it's so much more than a cookbook - so many times baking books teach you the "hows" of perfecting the skills you seek, but not the "whys". Ohara takes the time to explain in detail why we must make certain choices with our dough when we want to bake bread. Why do we have to have our water at an exact temperature? Why should we know how warm our kitchen is? Why is it important to add salt last? Reading this book, you feel like you finally understand the art of creating a good bread.

She also has FAQ's after bakes for people who have less-than-perfect loaves. "Why did my loaf not rise?" and "My loaf browned too quickly on the top but did not bake in the middle" are struggles we've all dealt with. Ohara takes the time to actually answer these questions, which only adds to your baking knowledge. By the time you're done reading through the book, you honestly feel like you could tackle anything in the bread world.

I have no baked every recipe in this book, but I've baked about 5 of them, enough to know her recipes are wonderful, and my spouse is thrilled that I've finally figured out how to make a solid loaf of bread. After years of struggling with my rise and my kneading, Bonnie Ohara's book has finally found a way to tie all my skills together.

Jill says

Anyone that is 3+% interested in baking bread needs to read this. It's so helpful and amazing.

C Ringsted says

There's no denying my love of bread and baked goods. Over the years I've acquired quite the collection of baking books and magazines. While I've dreamed of becoming even half the baker my grandmother was I can't seem to get past the overwhelm I feel when I crack open my books and read through the multi-step

recipes! I mean, who knew baking had a language of it's own? And don't even get me started on all the special tools some of these recipes call for!

Enter Bonnie Ohara's Bread Baking for Beginners. First and foremost, Bonnie does a fantastic job of translating the language of baking for the beginning baker. She goes into great detail about the processes and methods of creating scrumptious bread! Bonnie explains straight doughs versus pre-ferments. Even the different types of starters are discussed. Detailed pictures are used to show the proper techniques for folding, kneading, braiding, and shaping your dough. Being a visual person I found this extremely helpful. Bread Baking for Beginners lets you know when to acquire specific tools you may not already have (i.e. a digital kitchen scale) and when you can substitute with items you likely already own.

Bonnie's book literally breaks down each recipe step by step. It's as if she's right there in your kitchen walking you through the process. Each consecutive recipe builds upon the prior. As you progress through her book you add more and more skills to your baking skill-set. Fear not if you encounter a problem along the way. Bonnie addresses a number of common baking problems throughout her book.

Bread Baking for Beginners is charming, informational, and unintimidating! With over thirty intriguing recipes this book is packed full of baking inspiration, especially considering it's modest price tag. I can't wait to dive into these recipes with a new found confidence in my future baking endeavors!

Alba says

Great book for amateurs and beginners. Really well written with clear instructions and interesting facts. Strongly recommend it if you want to venture into the bread baking world.

Laney Estel says

I have been working my way through this book and am obsessed with it. The recipes are easy to follow and almost fool proof.

Bonnie not only sets you up with the basics in an understandable manner but gives you background and techniques for different types of bread. Since baking from this book, my family has asked for more and more!

Kayla says

So helpful!

This book has been so helpful to learn how to make my own bread. I love that it starts out with easier recipes and then progresses. Before this book i had purchased the Bread Bible but the problem with that for beginners is you don't really know where to start. By following her recipes, I have had success every time. Okay well maybe some of them weren't perfect but she also provides ways to troubleshoot. Would highly recommend to beginners.

John Oyster says

An ABSOLUTE must.

I've read more cookbooks and more recipes than I care to admit. History? Pass. Fiction? Pass. Cookbooks? Heck yeah. This is truly a work of art.

The author's humble beginnings into the bread baking world shows her true passion and desire of the art. It started out of necessity and ended with an actual business! Talk about a "glow up."

The book uses a very scientific-ish and exact measurements and temperature approach. I 100% believe this is why each loaf tastes like an actual piece of Heaven. I'm not a super baking-beginner and have learned more than ever before!

Get this book. Put it in your arsenal. Gift it. Make bread. Gift the bread. Best ever.
