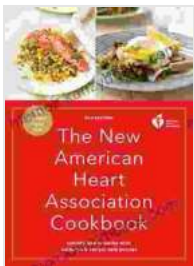


Revised and Updated with More Than 100 All-New Recipes: A Comprehensive Guide to the Art of Baking Bread at Home

Baking bread at home is a rewarding and enjoyable experience. The Revised and Updated Edition of King Arthur Flour's All-Purpose Baker's Companion is the definitive guide to all things bread baking. With over 100 new recipes and expert advice, this book is perfect for both novice and experienced bakers alike.



The New American Heart Association Cookbook, 9th Edition: Revised and Updated with More Than 100 All-New Recipes by American Heart Association

★★★★☆ 4.4 out of 5

Language : English
File size : 11143 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
X-Ray : Enabled
Word Wise : Enabled
Print length : 540 pages



What's New in the Revised Edition?

The Revised Edition of All-Purpose Baker's Companion includes over 100 new recipes, including:

- Classic breads: sourdough, French bread, Italian bread, and more
- Artisan breads: baguettes, croissants, and brioche
- Sweet breads: cinnamon rolls, muffins, and doughnuts
- Gluten-free breads: a variety of breads made with alternative flours

In addition to the new recipes, the Revised Edition also includes:

- Updated instructions and tips
- New photographs and illustrations
- A troubleshooting guide
- A glossary of baking terms

What Makes This Book a Must-Have for Bread Bakers?

All-Purpose Baker's Companion is a must-have for bread bakers for several reasons:

- **It's comprehensive.** This book covers everything you need to know about baking bread, from the basics to advanced techniques.
- **It's well-written and easy to follow.** The instructions are clear and concise, and the photographs and illustrations are helpful.
- **It's packed with delicious recipes.** With over 500 recipes to choose from, you'll never run out of ideas for your next loaf of bread.

Whether you're a novice baker or an experienced pro, All-Purpose Baker's Companion is the definitive guide to bread baking. With over 100 new

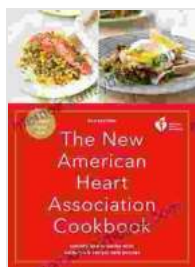
recipes and expert advice, this book is sure to help you bake the best bread of your life.

About the Author

King Arthur Flour is a leading flour producer and baking educator. The company was founded in 1790 and is headquartered in Norwich, Vermont. King Arthur Flour offers a wide variety of flours, baking mixes, and other baking products. The company also publishes a number of cookbooks and provides baking classes at its headquarters and online.

Additional Resources

* All-Purpose Baker's Companion Recipes * Baking Bread Tips and Techniques * King Arthur Flour Baking Education



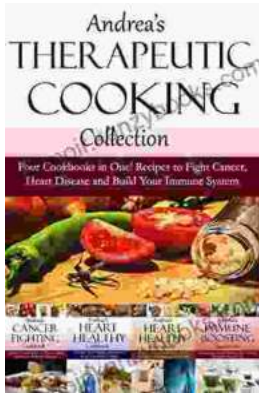
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