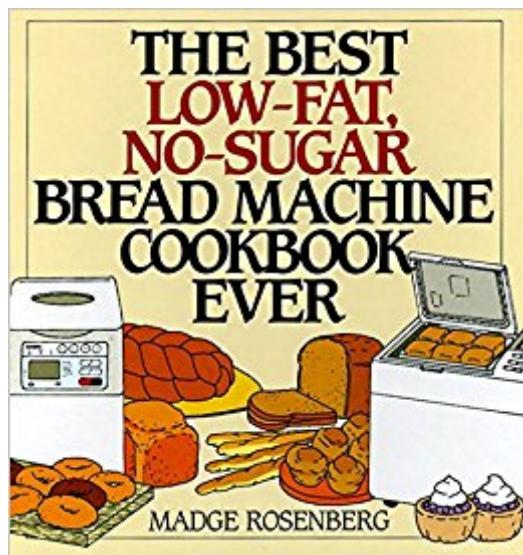


The book was found

The Best Low-Fat, No-Sugar Bread Machine Cookbook Ever



Synopsis

The Lean MachineNow you can enjoy all the bread you want without any worry about fat. Over 150 irresistible recipes in this volume transform your bread machine from an efficient home bakery into an invaluable aid to nutrition. Most of these aromatic loaves contain 5 percent or less of fat. on top of that, these fresh-baked doughs contain absolutely no sugar or artificial sweeteners. All that is added are natural fresh and dried fruits, vegetables, and grains forextra flavor and vitamins, minerals, and fiber.Recipes run the gamut from mildly sweet, subtly flavored "Breakfast Breads," like Cranberry Buns, Banana Buttermilk Bread, and Whole Wheat Raisin Bagels, to chewy, firm-slicing "Sandwich Breads," such as Seven-Grain Bread, Lentil Bread, and Italian Sourdough. Creative bakers will love the assortment of stuffed and shaped breads and dumplings and such appetizers as Fresh Tomato Pizza and Chinese Dried Mushroom Dumplings made easily with dough from the bread machine. For people on a low-sodium diet, or smart eaters who just want to cut down on the amount of sodium they ingest, there is an entire chapter on "No-Salt Breads," including many traditional favorites such as Salt-Free Pumpernickel and Salt-Free Onion Rye. You won't believe the no-sugar sweets-Tart Tatin, Chocolate Tea Bread, and Biscotti with Dried Cherries are just a sampling -- that make up the "Dessert Breads" chapter. These taste luxuriously rich but are low in fat. And so that there's no waste, ideas included in "Bread Again" offer tasty low-fat, no-sugar ways to use leftover loaves.

Book Information

Hardcover: 224 pages

Publisher: William Morrow Cookbooks (May 5, 1995)

Language: English

ISBN-10: 006017174X

ISBN-13: 978-0060171742

Product Dimensions: 6 x 0.7 x 6.9 inches

Shipping Weight: 10.4 ounces

Average Customer Review: 4.2 out of 5 stars 36 customer reviews

Best Sellers Rank: #929,212 in Books (See Top 100 in Books) #114 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines #720 in Books > Cookbooks, Food & Wine > Baking > Bread #783 in Books > Cookbooks, Food & Wine > Special Diet > Diabetic & Sugar-Free

Customer Reviews

For use with the increasingly popular home bread machine (Williams Sonoma's fastest-selling big-ticket item), this next book in our practical machine book series contains 200 recipes for breads that are low in fat and high in flavor--in the same easy-to-use package as the 365 Ways series.

Madge Rosenberg, owner of Bakery Soutine, a top-rated New York bakery that supplies many of the best restaurants and gourmet shops in Manhattan, has been developing creative ideas for the oven for more than twenty years.

Having recently relocated to San Antonio and finding a lack of bakeries, I purchased a Cuisinart convection breadmaker. Although the Cuisinart CBK-200 comes with a decent set of recipes, many are laden with fat (with 30% or more of calories coming from added oil, butter, nuts, etc.) and sugars. I try to eliminate oils, fats, sugar and salt from my diet, so I was looking for a healthier alternative to home breadmaking. Enter The Best Low-Fat, No-Sugar Bread Machine Cookbook. Added fats have been replaced by lean, fruit- and veggie-based alternatives such as unsweetened apple butter, applesauce, minced prunes, and mashed sweet and white potatoes. Sugars such as molasses and honey are replaced by dried fruits (raisins, currants, cherries). Sun-dried tomatoes, zucchini, corn, carrots, kale, and onions are among the many veggies that make a guest appearance. Although I was doubtful that these healthy, lean (less than 5% calories from fat) breads would be tasty, I have tried three loaves thus far and all were sensational. My first loaf was the Butternut Squash and Balsamic Vinegar loaf (page 51). I substituted canned pumpkin for the squash and dried cherries for the raisins, and the loaf was pleasantly sweet, with an orange color but not an overwhelmingly pumpkin-y taste. My second loaf was a breakfast bread (Oat and Raisin Bread, page 35). Although I only made a one-pound loaf, the bread was so light and airy that it was nearly as big as a large loaf. Both the Butternut Squash and Oat and Raisin bread are delicious toasted in the morning. My third loaf was made to accompany soups: lentil bread, with a hearty helping of cooked lentils and Mediterranean flavors courtesy of sage and sea salt. Denser than the first two breads I baked, the lentil bread is a savory, hearty accompaniment to soups and sandwiches. Although one reviewer mentioned a disastrous loaf of zucchini bread, I am brand new to breadmaking (my first loaf ever was from this cookbook) and have had nothing but success. It's important to add ingredients in the order recommended by your breadmaker: usually liquids first (at room temperature, except for water, which should be between 80-90 degrees), then flours and seasonings, and finally the yeast. The directions are straightforward and easy to follow. Several breads require finishing in the oven (low-fat challah, whole wheat baguettes, pitas). Besides low-fat,

no sugar added recipes, the book also includes a chapter on salt-free breads (but not gluten-free). The Best Low-Fat, No-Sugar Bread Machine Cookbook Ever truly lives up to its name. Although over ten years old, the recipes work beautifully with my brand new, circa 2006 bread machine. Thankfully, the ingredients are fairly common, with some alternative grains and flours (amaranth, quinoa, barley, rye) called for to add variety. I highly recommend this book for anyone who loves bread but is looking to lighten up on refined sugars, oils, and salt; these recipes offer all of the taste with none of the guilt.

Very helpful book. You don't need sugar in everything. Has some good ideas.

I was hoping for bread recipes without using a sweetening agent. Most of the recipes in this book use fruit, honey, etc. instead of sugar. I was hoping for artesian type of bread recipes

Every bread I made was great. Loved using the prune to sweeten bread. My kids even enjoy the bread. They don't miss the sugar.

If you keep a lot of cut up prunes around and other ingredients that hardly anyone has on a regular basis, this might be a great book. But I don't. I suppose it might be good for what it is, but I can come very close to a low-fat, no-sugar loaf of very tasty bread on my own.

I love bread and when was told to watch my carbs, I knew I had to look for a low fatno sugar bread machine book. This one is it!!!

As a newly diagnosed diabetic I was disappointed that there were no pictures and the recipes seemed very similar to the regular bread recipes in the Betty Crocker book.

I am always looking for recipes that give me a great reason to use my bread machine. This book does that. The ingredients are common and easy to find and the finished product is delicous and the biggest bonus they are low fat and have no added sugar. Very helpful in staying healthy.

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