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Traditional White Bread 2 lb. loaf 1 + 1/3 cups water 4 teaspoons softened butter or margarine 4 cups bread flour 2 tablespoons sugar 4 teaspoons dry milk Carefully measure 1 and 1/3 cups water. Remember, use water that is room temperature. Page 10 This takes care of all of the liquid ingredients for the recipe. Next come the dry ingredients.

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For those who are coeliac or gluten intolerant, baking can seem more of a hassle than it's worth, with 'funny' ingredients and complicated cooking methods. But with our collection of triple tested recipes, including both the staples of pastry cooking and new revamped classics, we'll have you rushing back to your oven and mixing bowl. Let us share with you all the tips and tricks to make delicious baked goods that no one will even notice are completely gluten-free.

Includes portraits and profiles of nine cooks.

Discover the joys of breadmaking with Alison & Simon Holst's Bread Book. Use it to make healthy & delicious breads at home. All recipes have easy-to-follow instructions for making bread by hand, as well as with a bread machine. Over 70 000 copies sold!

The concept of the avant garde is highly contested, whether one consigns it to history or claims it for present-day or future uses. The first volume of 'The Idea of the Avant Garde--And What It Means Today' (ISBN 9780719096914) provided a lively forum on the kinds of radical art theory and partisan practices that are possible in today's world of global art markets and creative industry entrepreneurialism. This second volume presents the work of another fifty artists and writers, exploring the diverse ways that avant-gardism develops reflexive and experimental combinations of aesthetic and political praxis. The manifest strategies, temporalities, and genealogies of avant-garde art and politics are expressed through an international, intergenerational, and interdisciplinary convocation of ideas that covers the fields of film, video, architecture, visual art, art activism, literature, poetry, theater, performance, intermedia, and music.

The best-selling author of Eat, Cheat, and Melt the Fat Away presents one hundred all-new recipes for delicious, easy-to-prepare, and healthful dishes, all of which can be prepared in thirty minutes or less. Reprint. 250,000 first printing.

Winner of the 2014 Guild of Food Writers Award for Cookery Book of the Year. James Morton was surely the people's favourite to win 2012's Great British Bake Off series - with his Fairisle jumpers and eccentric showstoppers, this soft-spoken Scottish medical student won the viewers' hearts if not the trophy. James's real passion is bread-making. He is fascinated by the science of it, the taste of it, the making of it. And in Brilliant Bread he communicates that passion to everyone, demystifying the often daunting process of "proper" bread making. James uses supermarket flour and instant yeast - you can save money by making your own bread. You don't even have to knead! It just takes a bit of patience and a few simple techniques. Using step by step photos, James guides the reader through the how-to of dough making and shaping, with recipes ranging from basic loaves through flatbreads, sourdoughs, sweet doughs, buns, doughnuts, focaccia and pretzels. Inspiring and simple to follow, with James's no-nonsense advice and tips, this book will mean you never buy another sliced white loaf again.

Discover simple ways to incorporate more whole foods into your daily diet using a blender with this gorgeous cookbook featuring 200 delicious recipes and more than fifty full-color photos—the first widely available cookbook from the Vitamix brand. Recently known primarily to professional chefs, over the past decade the Vitamix blender has become one of the most sought after kitchen appliances in home kitchens. Now, Vitamix has created a gorgeous companion cookbook to help you enjoy the benefits of a whole foods diet. Here are more than 200 simple, scrumptious, easy-to-prepare recipes that use a blender—most taking less than thirty minutes. The chefs at Vitamix believe that the only way to make lasting, healthy changes to your diet is to enjoy the food you eat. With The Vitamix Cookbook they ' ve created mouthwatering food you ' ll want everyday: breakfast and brunch, including smoothies, breakfast mains (muffins, breads and scones), pancakes, waffles, egg dishes soups and sides (amazingly, the Vitamix heats the soup while blending it, making it table ready in less than ten minutes!) entrees, including wraps and sandwiches, burgers, pizza, pasta, poultry, meat and seafood sauces and dressings drinks, including nut milks, juices, and even cocktails desserts, including sorbets, ice creams, milkshakes and baked desserts Throughout The Vitamix Cookbook, you ' ll find helpful sidebars with inspiring stories of people who have improved their health using their Vitamix, as well as tips for a nutritious whole foods diet.

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