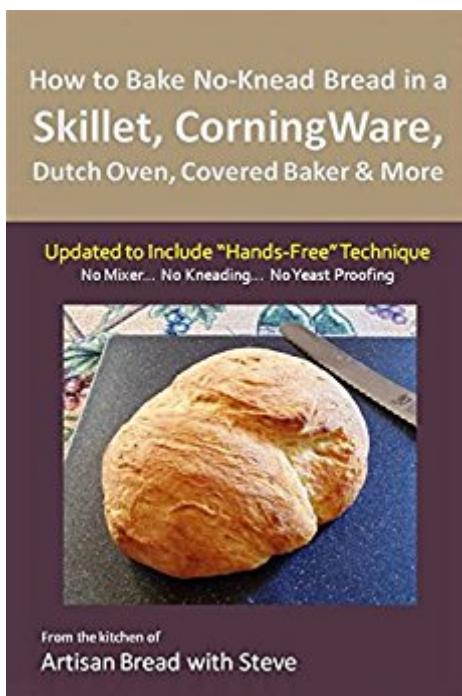


The book was found

# How To Bake No-Knead Bread In A Skillet, CorningWare, Dutch Oven, Covered Baker & More (Updated To Include "Hands-Free" Technique): From The Kitchen Of Artisan Bread With Steve



## Synopsis

No Dutch oven... no problem... you can use a skillet, pie plate, cookie sheet, CorningWare casserole dish, or a variety of other common household items. You don't need to invest in expensive bakeware to make no-knead bread, but there are subtle differences when baking no-knead bread in a variety of common household items that effects proofing, baking time & temperature and preparation of the bakeware (preheating, etc.). This cookbook explores the options. It applies the new "hands-free" technique to the world's easiest bread recipe (4 ingredients... no mixer... no kneading... no yeast proofing) and adapts it to various types of bakeware. One recipe... lots of options... It will expand the world of no-knead bread making, stimulate your imagination, and please your palate. Cookbook discusses Ingredients, Technique & Tips (including "Degas, Pull & Stretch", "Roll to Coat", & "Garnish & Baste"), Equipment & Bakeware, etc. followed by simple bread recipes tailored to specific types of bakeware. Skillet & More includes Skillet, Pie Plate, Cake Pan, Baking Stone, and Cookie Sheet. CorningWare includes Oblong Loaf (2-1/2 qt Oblong Casserole Dish), Rectangular Loaf (2-1/2 qt Oblong Baker), and Boule (2-1/2 qt Round Entrée Baker). Dutch Oven includes Standard Boule (5 qt Dutch Oven), Plump Boule (2.6 qt Ceramic Dutch Oven), Plump Boule (3 qt Cast Iron Dutch Oven), Oval Loaf (3 qt Cast Iron Casserole), Eggplant Shaped Loaf (2.25 qt Cast Iron Casserole Dish), and Large Boule (4 qt Cast Iron Braiser). Covered Baker includes Long Loaf (Long Covered Baker) and Boule (Bread Dome). I think you'll find the cookbook interesting. Thanks - Steve

## Book Information

File Size: 1588 KB

Print Length: 45 pages

Simultaneous Device Usage: Unlimited

Publication Date: November 12, 2013

Sold by: Digital Services LLC

Language: English

ASIN: B00GS7PFOK

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #60,762 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #11  
inÃ  Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #21 inÃ  Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Bread #35 inÃ  Kindle Store > Kindle Short Reads > 90 minutes (44-64 pages) > Cookbooks, Food & Wine

## **Customer Reviews**

I bought a kindle copy for this book. The book is confused and I don't learn anything from this book. For example, the author shows a picture of his bread labeled Baking stone. Under this recipe he went on talk about recipes changes, Pros, Cons. Or his Cookie Sheet also lists recipe changes, pros, and cons. He didn't show his recipes. He wants to refer to his youtube videos. I want a real hard or soft copy of the book not the videos because the videos can be deleted any time by the author. Update: I went back to look at the book again and here is what I found. There was only one recipe for the book but if you bake with different pot and pan shapes, they would give you a different look. He should make a note clearly on his first page such as this recipe will be used for all the bread in this book. For get the videos on youtube, the author can take it down anytime he wants. The presentation is confused. Here is my summary: 1) There are one recipe to be used throughout the book 2) Bread shapes will be different depending on the bakeware we use. 3) Tip for bake the bread with garnish such as sesame seed or cheddar cheese 4) Definition of baking terms

Steve has made bread baking so ridiculously easy. At first, I thought well yeah it's bread but it's not going to be good artisan bread. I was dead wrong. I can't believe how good the bread . Hamburger rolls are so freaking good. It really elevates your hamburger game. People at work are all make Steve's bread.... It's awesome...

All. Steve Gamelin's books are with the read! Easy to understand! Helps make bread making enjoyabe

I am doing this, after reading... have had much compliments on my new breads...

Nice book but yet to adapt to my baking.

I HAVE BEEN USING THIS GUIDE AND HAVE HAD A LOT OF FUN BAKING BREAD AND SANDWICH ROLLS . I ALSO HAVE PURCHASED ANOTHER OF STEVE'S KINDLE BOOKS.

This book is well thought out and well written. It, in addition to the video series, presents bread baking in a non threatening, enjoyable manner. The recipes I've tried all worked well.

Item arrived just as described in sellers listing.

[Download to continue reading...](#)

How to Bake No-Knead Bread in a Skillet, CorningWare, Dutch Oven, Covered Baker & More (Updated to Include "Hands-Free" Technique): From the kitchen of Artisan Bread with Steve Introduction to No-Knead Turbo Bread (Ready to Bake in 2-1/2 Hours) | No Mixer | No Dutch Oven | Just a Spoon and a Bowl): From the kitchen of Artisan Bread with Steve Make Artisan Bread: Bake Homemade Artisan Bread, The Best Bread Recipes, Become A Great Baker. Learn How To Bake Perfect Pizza, Rolls, Loaves, Baguettes etc. Enjoy This Baking Cookbook BREAD MACHINE COOKBOOK: 120 Most Delicious Bread Machine Recipes (bread, bread bible, bread makers, breakfast, bread machine cookbook, bread baking, bread making, healthy, healthy recipes) Dutch Oven Cooking: More Easy Dutch Oven One-Pot Meal Recipes (Dutch Oven Cookbook Book 2) Introduction to No-Knead Pizza, Restaurant Style Flatbread & More: From the kitchen of Artisan Bread with Steve Dutch Oven Cookbook for Meals and Desserts: A Dutch Oven Camping Cookbook Full with Delicious Dutch Oven Recipes Dutch Oven Cookbook - Dutch Oven Recipes for Camping: Easy Dutch Oven Cooking for the Outdoor The Dutch Oven Cookbook: 25 Delicious Dutch Oven Recipes for your Dutch Oven Dutch Oven Cooking - Over 25 Delicious Dutch Oven Recipes: The Only Dutch Oven Cookbook You Need Dutch Oven: 365 Days of Quick & Easy, One Pot, Dutch Oven Recipes (One Pot Meals, Dutch Oven Cooking) The Simple Skillet Cookbook: 15 Elegant and Easy Recipes for Your Cast Iron or Electric Skillet (Cast Iron Cooking - Skillet Recipes - Cast Iron Skillet Cookbook) Little Princess Easy Bake Oven Recipes: 64 Easy Bake Oven Recipes for Girls Dutch: My Daddy is the Best. Mijn papa is de beste: Children's Picture Book English-Dutch (Bilingual Edition) (Dutch Edition), Childrens books in Dutch ... Dutch books for children) (Volume 7) STEVE JOBS: Steve Jobs: Top Life Lessons: Unlimited Success, Leadership, and Powerful Creativity: Steve Jobs Biography: Steve Jobs (Business, Biographies ... Rich and Famous, Computers and Technology) Ketogenic Diet Dutch Oven Recipes: 75 Dutch Oven Recipes For Quick & Easy, One Pot, Keto Recipes: Ketogenic Diet for Weight Loss, Dutch Oven Cooking: With International Dutch Oven Society Champion Terry Lewis Mountain Man Chili

and Other Dutch Oven Camping Recipes for Your Cast-Iron Dutch Oven Dutch Oven Magic: An Easy to Follow Cookbook for Delicious Dutch Oven Recipes (Outdoor Cooking 2) CAST IRON SKILLET COOKBOOK: Cast Iron Recipes For Delicious One Skillet Meals (Cast Iron Cookbooks and One Skillet Meals)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)