

No equipment... no problem. You can make a batch of artisan quality bread with a spatula and a bucket. To make it even easier I designed the recipe around a 5 lb bag of flour so that I wouldn't have to do a lot of measuring then I took a large pitcher and marked 60 oz on the side which makes measuring water fast and convenient. It couldn't be any easier than this. This cookbook is specifically designed for those individuals who would like to use the no-knead method to make bread, baguettes, dinner rolls, etc. in batches. The technique is ideally suited for small restaurant, bake sales, family reunions, and other special occasions for which it would be advantageous to make bakery quality bread in volume. The traditional no-knead recipe was designed to baking bread in a preheated Dutch oven with a lid to capture steam for crust development, but who wants to buy and preheat 5 Dutch ovens. This cookbook uses the recipes and techniques developed when I wrote, "Introduction to Baking No-Knead Bread in Bread Pans", because when you bake in the open oven there are different dynamics. This cookbook includes... The 3 Steps to Making Bread Dough, The Basic Steps to Baking Bread, Ingredients, Technique & Tips, Equipment & Bakeware, Country White Bread (Batch Technique & Recipe in Detail), Country White (5 standard loaves), American Baguettes (16 baguettes), Rosemary Bread (16 demi loaves), Multigrain Country White (12 half loaves), Beer Bread (12 demi loaves), Honey Oatmeal (12 demi loaves), Honey Whole Wheat (6 oval loaves), Caraway Rye Bread (5 standard loaves), Mediterranean Olive (8 long loaves), Dinner Rolls (36 rolls), and Sandwich Rolls (8 large & 16 small rolls). Thanks " Steve

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