



## Bread Making Mastery: Recipes and Techniques on Bread Making

By Robert Walker

Speedy Publishing LLC, United States, 2014. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.Bread making is one of the time honored traditions in western culture and has a rich history. There are many styles of bread making which involves certain basic ingredients of flour, yeast, water, milk, oil and eggs. Bread making typically involves the baking of these ingredients after yeast rises and adds to the overall volume of the dough. Generally speaking, wheat varieties with a higher gluten content are selected to add consistency, elasticity, and texture to the dough, though in situations where individuals suffer from celiac disease or other illnesses, low-gluten or gluten free varieties of bread can be made and enjoyed.

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