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About Bread. Bread features a host of recipes for all levels of bread-makers, including simple one-flour recipes like soda bread and no-yeast loaves that can be mixed, kneaded and baked in no time at all. First, Daniel examines the key ingredients in baking (flour, yeast, salt and water), explains the science behind the seemingly alchemic processes, and advises on the right kit to get started.

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The River Cottage Bread Handbook is aptly named. It offers a quick, entertaining delivery of useful information on the essentials of bread making which has become a favorite pastime of mine.

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