



Bread Toast Crumbs: Recipes for No-Knead Loaves & Meals to Savor Every Slice

Alexandra Stafford

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With praise from Dorie Greenspan, Jim Lahey, and David Lebovitz, the definitive bread-baking book for a new generation. But this book isn't just about baking bread-- it's about what to do with the slices and heels and nubs from those many loaves you'll bake.

Alexandra Stafford grew up eating her mother's peasant bread at nearly every meal—the recipe for which was a closely-guarded family secret. When her blog, Alexandra's Kitchen, began to grow in popularity, readers started asking how to make the bread they'd heard so much about; the bread they had seen peeking into photos. Finally, Alexandra's mother relented, and the recipe went up on the internet. It has since inspired many who had deemed bread-baking an impossibility to give it a try, and their results have exceeded expectations. The secret is in its simplicity: the no-knead dough comes together in fewer than five minutes, rises in an hour, and after a second short rise, bakes in buttered bowls.

After you master the famous peasant bread, you'll work your way through its many variations, both in flavor (Cornmeal, Jalapeno, and Jack; Three Seed) and form (Cranberry Walnut Dinner Rolls; Cinnamon Sugar Monkey Bread). You'll enjoy bread's usual utilities with Food Cart Grilled Cheese and the Summer Tartine with Burrata and Avocado, but then you'll discover its true versatility when you use it to sop up Mussels with Shallot and White Wine or juicy Roast Chicken Legs. Finally, you'll find ways to savor every last bite, from Panzanella Salad Three Ways to Roasted Tomato Soup to No-Bake Chocolate-Coconut Cookies.

Bread, Toast, Crumbs is a 2018 nominee for The IACP Julia Child First Book Award, and *Alexandra's Kitchen* was a finalist for the Saveur Blog Awards Most Inspired Weeknight Dinners 2016

Bread Toast Crumbs: Recipes for No-Knead Loaves & Meals to Savor Every Slice Details

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Kerry says

Wow! In love with this cookbook! Want to make so many things.

Pam says

from library. Liked enough to put on my watch list for used copy

Carolyn Fagan says

We used this for our cookbook book club and every dish was delicious! The peasant bread, salted dinner rolls and brioche bread were outstanding. The non-bread items were equally as tasty. The lime gelato with the toasted coconut and crumb topping was excellent, as was the bread pudding. There was not a recipe that wasn't enjoyed!

Alexis says

These no knead breads are FOOLPROOF! The writing in this book is gorgeous. I want to live inside this book.

Awjtf says

can't wait to try some recipes!

Sarah Owens says

I'm impressed with this cookbook. I wasn't sure about the no-knead recipes, but every bread was terrific. I have plans to make the whole-wheat sandwich bread our go-to weekday sandwich bread. (The Bulger Bread is probably my favorite so far). The recipes in the second section of the book are creative and a delicious way to use the breads from the first section of the book. These additional recipes could be made with any bread, but these breads are perfect for them. The Blueberry Brown Betty is my favorite so far. I'd recommend this book to anyone who loves home-baked bread but doesn't want to take a couple of days for each bake. Get yourself two one quart, oven-safe bowls (I used Pyrex. Most of the recipes make 2 loaves in these bowls) and bake away. These bread recipes can be made in a half day and take a minimal amount of hands-on time. (Most of the time is in the rising).

Jessica says

Alexandra Stafford grew up eating her mother's peasant bread at every meal. Eventually after she started a food blog she convinced her mother to share her bread recipe. This cookbook starts with that recipe then the first section "bread" gives other bread recipes and variations on her mother's original recipe. The second section "toast" covers recipes that use the breads from the first section - sandwiches, entrees using bread, etc. The final section "crumbs" includes recipes on using the bread in a broken down way - crumbs, croutons, bread pudding, etc. I really like the way Stafford organized the cookbook and there were LOTS of recipes I'd like to try. If you want to get started baking bread (and finding all kinds of ways to use that bread) this would be a great place to start.

Shannon says

Interesting. There are definitely some recipes in here that I would like to try

Clwseattle says

I love that Bread Toast Crumbs is so comprehensive. I've been baking no-knead bread with the Jim Leahy method for a while now (this morning, cinnamon raisin!) but I have yet to try her method. Author Alexandra Stafford gives us some favorites and loads of new twists and recipes in which to use all aspects of her yummy sounding breads.. Anyone who has read my baking cookbook reviews know that most important to me is ingredients measured in weigh not volume. Alexandra Stafford gives both. She does a great job with step by step explanations, and I appreciate her detailed hints and FAQ's.

Elizabeth says

The photography is gorgeous, the recipes are delicious - I can't wait to try everything in the book! The bread turns out fabulous, and I have gotten rave reviews from anyone I have shared it with. The stuffing recipe is absolutely perfect, and I will definitely be making it for Thanksgiving. An easy, forgiving, delicious, and from-scratch stuffing recipe? Yes, please! The pissaladiere turned out great, too. So many terrific-sounding recipes to try!

Dana says

I reviewed this book on my blog.
