

Breadman Plus User Guide

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A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine Willowdale, Ont. : Firefly Books
The Bread Machine Cookbook: The Beginner's Guide to Fresh Baking Homemade Bread - From Savory to Sweet to Gluten-Free - Quickly and Conveniently Imagine waking up in the morning to the smell of fresh bread coming right from your kitchen. For breakfast, you let a slice of butter melt over warm bread as you cook your eggs on the stove. There isn't anything better than that, right? This can be your reality with The Bread Machine Cookbook in your kitchen! This cookbook makes baking homemade bread easier than you could ever imagine. From a large list of recipes including sweet and savory loaves of bread to learning how to use your bread machine, this is the perfect guide for beginners. With this cookbook in your kitchen, you will: - Learn how to use your bread machine and bake a variety of bread of your choice for every occasion - Discover the main ingredients and methods used to make homemade bread and become a pro - Bake delicious loaves of bread right in your kitchen for you and your family - Save money at the grocery store by baking your own bread - especially gluten - free bread - Find your favorite type of bread after trying all of the delicious and unique recipes in this book - Always have fresh bread on hand for breakfast, dinner, or when guests come over for a meal - Never show up to a friend or family member's home empty-handed again now that you can make artisan bread at home - Stop feeling guilty about eating bread knowing it is made without chemicals or preservatives - And Much More! Your bread machine will soon become your favorite kitchen appliance after following the recipes in this cookbook. You will impress your friends and family by always having a fresh loaf of bread on hand. Plus, you'll become a pro at baking bread in no time with the tips and tricks offered! Life is too short to eat bad bread. Order Your Copy of the Cookbook and Start Baking Homemade Bread Today!

Classic Comfort Food That Makes Everyone Feel Like Family Oxford University Press
No hard-to-find flours, no added gluten, no checking every 10 minutes to see how your bread is rising. The Pohl Schmitt Bread Maker Cookbook makes bread-making easy. This big and bountiful book full of more than 250 bakery-delicious recipes is the result, revealing the simple secrets for perfect bread, every time. Enjoy fresh-baked breads at home using carefully tested recipes that include: ?Basic Breads ?Breakfast Breads ?Whole-Wheat Breads ?Cheese Breads ?Fruit Breads ?Nut and Seed Breads ?Specialty Flour Breads ?Jams, Preserves, and Chutneys ?and more! Whether you're a newcomer to bread machine baking or a longtime enthusiast, this book will help you fill your kitchen with the delectable aroma of one freshly baked loaf after another. *300 Favorite Recipes for Perfect-Every-Time That Will Make Your Life Easier* Harvard Common Press
The author, a "master baker," reveals how she transcended her skepticism over bread machines and discusses the wide variety of techniques and breads available to home bakers. Simultaneous.
Pohl Schmitt Bread Maker Cookbook Harper Collins
From the award-winning authors of *Bread in Half the Time* comes a complete guide to making nearly 100 European-style breads with the indispensable aid of your bread machine. Nothing smells quite as wonderful as bread baking in the oven. Nothing tastes quite as good as a thick slice of fresh, warm homemade bread. And nothing can be quite as intimidating or time-consuming as mixing, kneading, raising, and baking that bread—until now! With a bread machine to do all the hard work, and experts Linda West Eckhardt and Diana Collingwood Butts as guides, anyone can turn out a perfect sourdough, raisin pumpernickel,

focaccia, or any other variety of classic European breads featured in this book. The trick is to use the machine for what it does best—mixing and kneading the dough that produces the loaves we all love so much. After letting the dough rise in the machine, you shape it by hand and bake it to perfection in the oven. With *Rustic European Breads from Your Bread Machine* in hand, every home cook can become a master baker. Eckhardt and Butts provide not only an encyclopedic knowledge of their subject and foolproof step-by-step recipes, but also limitless, contagious enthusiasm. Their clear and thorough explanations will turn every home kitchen into an aromatic, appetite-satisfying European bakery. Linda Eckhardt and Diana Collingwood Butts authored *Bread in Half the Time*, winner of the International Association of Culinary Professionals Award for Best Cookbook of the Year in 1991. Linda Eckhardt, author of over a dozen cookbooks, writes the monthly column "What's for Dinner" in *Cooking Light Magazine* and hosts a weekly program called *Pie in the Sky* on National Public Radio. Diana Collingwood Butts is the proprietor of Sugarbakers, a company that makes and sells designer cookies for special order. *Making Pizza, Bagels, Beer Bread, Pretzels, Sourdough, and Over 100 Other Great Breads with Your Bread Machine* Agate Publishing
Because the Taliban rulers of Kabul, Afghanistan impose strict limitations on women's freedom and behavior, eleven-year-old Parvana must disguise herself as a boy so that her family can survive after her father's arrest.
Nail Candy Quarry Books
Making Artisan Breads in the Bread Machine

unlocks all the potential of your bread machine, revealing its surprising versatility and amazing breadth. Delicious, comforting, and authentic artisan breads are expensive to buy at your grocery store or local bakery. Now you can use your bread machine to make them at home for a fraction of what store-bought breads cost. Veteran chef, baker, and food writer Michelle Anderson has put dozens of models and sizes of bread machines through their paces and knows better than anyone what a bread machine can do. Would you like a boule or a baguette with your next picnic or brunch? Would the delectable aroma of a just-made ciabatta or focaccia create the perfect atmosphere for your next pasta supper? Michelle shows you the fastest and easiest ways to make these and many other rustic and comforting breads. Her recipes include breads made from start to finish in the bread machine and others that, because of their shape, are started in the bread machine and finished in a regular oven—the latter still a much easier method than starting from scratch on a counter-top. Rugbrod (Danish rye bread), Irish Soda Bread, San Francisco Sourdough, German Peasant Bread, Pane Siciliano...there's a wide and wondrous world of amazing breads to discover in the pages of this book. You'll even find chapters on cheese breads and herb breads, and an especially delicious one on sweet breads to have for dessert or with your morning coffee. Millions of people are rediscovering the simple, soul-warming pleasures of freshly made, home-cooked bread. It's not a lot of work at all—if you own a bread machine and have a copy of this incredibly inventive and eminently reliable cookbook.

Go Dairy Free Harvard Common Press
Are you wanting to learn how to make bread in your bread machine? Do you have a new bread machine but don't know where to start? Do you have dietary restrictions and need recipes for your bread machine? We've got you covered! Bread Machine Cookbook is the perfect book to get started with bread making. It's chocked full of useful information and easy-to-follow recipes that will have you baking delicious bread in no time! This outstanding cookbook will teach you everything you need to know about making delicious and healthy breads! Not only does it include helpful information on using your bread machine it also provides information for ingredients and measurements too! This handy beginner's cookbook is broken into 4 amazing chapters! Chapter 1: How to properly use the bread machine Chapter 2: How to best utilize the specific cycles Chapter 3: Measuring and conversion of ingredients Chapter 4: 200 fantastic bread recipes And...if that's not enough to pique your interest, how about this? We have 11 sections of bread making too! Fruit Breads

Sweet Breads Vegetarian Breads Sourdough Breads Holiday Breads Cheese Breads Nut and Seed Breads Spice and Herb Breads Keto Bread Gluten Free Bread Traditional Bread Our easy-to-follow cookbook is perfect for those with dietary restrictions such as gluten free, low carb or vegan as well as anyone wanting to learn how to use their bread machine better. If you love fresh baked goods but don't know where to start, this book is for you! With over 200 easy-to-follow recipes including Sourdough Bread, Keto Bread, Gluten-Free Bread, Sweet Breads, and more there isn't anything we haven't covered here. Plus, with our detailed instructions anyone can make these delicious treats at home without any prior experience required whatsoever! Not only does this cookbook include everything from basic white loaves to decadent sweet breads, it also includes helpful tips throughout the entire process so that nothing gets missed along the way! We've done all the hard work for you so now it's time for YOU to enjoy baking some tasty treats in your very own kitchen today... Purchase your copy today of "Bread Machine Cookbook: 200 Easy to Follow Recipes Baking Delicious Homemade Bread. A Comprehensive Recipe Guide for Gluten - Free and Everyday Food needs of the Entire Family" and get started on your bread making journey! Click On Buy now with 1-Click. [The Gluten-Free Bread Machine Cookbook](#) BenBella Books

Are you looking for a complete guide to start baking bread at home, making artisanal bread with and without a bread machine? This 3 books in 1 guide will introduce you to the secrets of baking, guiding you in a world made of yeasts, flours, loaves of bread and much more. Bread is love. Bread has always been baked since the beginning of times all around the globe. Bread is people. Think about the iconic french baguette, the Altamura bread from Italy ideal for "bruschetta", a slice of bread toasted and seasoned with garlic, olive oil and salt, enriched with the very essence of the Mediterranean sea. Dining with bread means a joyful meal, but baking bread means you are an artist. Homemade artisan bread means home, family, Sundays, love. Bread is love. In the first book, Homemade bread, you will have an easy to follow guide with step by step process for kneading and baking extraordinary loaves of bread, pizza, pancakes and all the oven products you have always dreamed about. The book contains also 50 recipes for homemade bread and is mainly focused on: Meaning of bread in our lives Health benefits of bread and relevance of high quality bread for your well being How to approach homemade bread and how to successfully bake it Main differences between homemade artisan bread and industrial breads High proteins low carbs recipes for keto bread 50 homemade bread recipes, classic, enriched bread, pizza and pancakes In the second book you will learn step by step how to create a perfect sourdough starter that you can feed for

months using it for creating lactobacillus bread, pizza, loaves and even bread machine recipes In this guide you will learn: How to make starter sourdough at home How to maintain it, feeding the starter every day More than 50 recipes to test your sourdough, baking pizza, sourdough bread, pancakes and more Gluten free recipes, for lower the impact of celiac disease In the third book, Bread Machine Cookbook, you will learn everything you need to know about baking bread at home using a bread machine, plus many recipes for your gluten free, enriched or classic bread. Baking with bread machines is easier but it doesn't mean that the final quality is lower compared to the old style manual hard work. If you suffer from celiac disease you might still want to taste delicious homemade bread and you can with the proper settings in the bread machine preparing gluten free products. Isn't it awesome? In this book you will learn: Basic of homemade bread baking Best settings for your bread machine How to make a bread machine sourdough starter for bread, pizza, and more Over 50 recipes, for sweet and salty bread Bread machine adjustments and recipes for gluten free bread Either if you are a beginner and you use this book as a first guide, or you are know how to use a bread machine, every info ever needed for crafting amazing homemade breads is included in this cookbook. Buy it now and get one step closer to your first top notch homemade loaf of bread!

[The Ultimate Bread Maker Cooking Guide For Beginners](#) Echo Point Books & Media, LLC

Now you can enjoy gluten-free bread at home every day easily, affordably, and deliciously. The Gluten-Free Bread Machine Cookbook takes the expense, frustration, and difficulty out of baking gluten-free bread. Regardless of what bread machine you own, Jane Bonacci and Shannon Kinsella's new cookbook will make gluten-free bread an everyday enjoyment. Whether you're obsessed with sourdough, love holiday breads, or are interested in gluten-free pizza dough, focaccia, and more - this book covers it all, including helpful explanations, tips and tricks, and a wide range of bread machine brands and models. It'll even let you know when to use that "gluten-free" setting on your bread maker and when it's better to just avoid it.

[Southern Plate](#) Julie Peterson

Gluten-Free Baking Classics for the Bread Machine Agate Publishing

Bread Machine Cookbook Random House

Are you looking for a complete guide to start baking bread at home, making artisanal bread with and without a bread machine? This 3 books in 1 guide will introduce you to the secrets of baking, guiding you in a world made of yeasts, flours, loaves of bread and much more. Bread is love. Bread has always been baked since the beginning of times all around the globe. Bread is people. Think about the iconic french baguette, the Altamura bread from Italy ideal for "bruschetta", a slice of bread toasted and seasoned with garlic, olive oil and salt, enriched with the very essence of the Mediterranean sea. Dining with bread means a joyful meal, but baking

bread means you are an artist. Homemade artisan bread means home, family, Sundays, love. Bread is love. In the first book, Homemade bread, you will have an easy to follow guide with step by step process for kneading and baking extraordinary loaves of bread, pizza, pancakes and all the oven products you have always dreamed about. The book contains also 50 recipes for homemade bread and is mainly focused on: Meaning of bread in our lives Health benefits of bread and relevance of high quality bread for your well being How to approach homemade bread and how to successfully bake it Main differences between homemade artisan bread and industrial breads High proteins low carbs recipes for keto bread 50 homemade bread recipes, classic, enriched bread, pizza and pancakes In the second book you will learn step by step how to create a perfect sourdough starter that you can feed for months using it for creating lactobacillus bread, pizza, loaves and even bread machine recipes In this guide you will learn: How to make starter sourdough at home How to maintain it, feeding the starter every day More than 50 recipes to test your sourdough, baking pizza, sourdough bread, pancakes and more Gluten free recipes, for lower the impact of celiac disease In the third book, Bread Machine Cookbook, you will learn everything you need to know about baking bread at home using a bread machine, plus many recipes for your gluten free, enriched or classic bread. Baking with bread machines is easier but it doesn't mean that the final quality is lower compared to the old style manual hard work. If you suffer from celiac disease you might still want to taste delicious homemade bread and you can with the proper settings in the bread machine preparing gluten free products. Isn't it awesome? In this book you will learn: Basic of homemade bread baking Best settings for your bread machine How to make a bread machine sourdough starter for bread, pizza, and more Over 50 recipes, for sweet and salty bread Bread machine adjustments and recipes for gluten free bread Either if you are a beginner and you use this book as a first guide, or you are know how to use a bread machine, every info ever needed for crafting amazing homemade breads is included in this cookbook. Buy it now and get one step closer to your first top notch homemade loaf of bread!

The Complete Guide to Living Well Gluten-Free
Weldon Owen International
Offers advice on using a bread machine and gathers recipes for sweet breads, pizza crust, flatbreads, savory loaves, sourdoughs, and whole

grain breads

The Breadwinner Better Homes & Gardens Books

Bread machines are taking over America's kitchens. Within the past ten years, millions of these machines have been sold. To many, they are now considered a kitchen "necessity. For anyone who has ever used one, this fact is not surprising, but what "is often overlooked is that at least half of all bread machines are bought by men. As the title suggests, Prima's newest cookbook, "Men's Guide to Bread Machine Baking, is directed at these men. Written in true guy-speak, this book lets every man know how to get the most from his machine. "I rank bread machines right up alongside cordless power tools as one of the greatest tools of our time," writes author Jeffrey Gerlach. As is important with owning any tool, Gerlach shows his readers how to choose, maintain, and use their bread machine to its highest potential. He covers the bread machine basics such as the ground rules, machine features, ingredients, baking techniques, and how to wing it. He also gives advice on troubleshooting and other pearls of wisdom like, "Not every loaf you make is going to be a contest winner, unless you're able to enter some of your spectacular failures in a 'Bread from Hell' contest." The bulk of "Men's Guide to Bread Machine Baking is devoted to recipes for the breads men really enjoy. We're not talking low-fat, low-flavor here. Gerlach used his thirty-plus years of bread baking experience to create such treats as: Jalepeno Cheese Bread Pepperoni Bread Mount Olympus Sourdough The Ultimate Sandwich Bread Beer Rye Bread "Men's Guide to Bread Machine Baking is the ultimate book for any man who loves bread. About the Author Jeffrey Gerlach has owned a bread machine since they were invented. He owns and operates the Old Southwest Trading Company in Albuquerque, New Mexico. He has long-assisted his wife, cookbook author Nancy Gerlach, in recipe development; together, they co-authored "Food of the Maya. [Southern Cocktails Refashioned \[A Recipe Book\]](#) Random House The everything-you-need-to-know guide to living gluten-free, whether you are celiac, gluten-sensitive or gluten-avoidant, from the president of the American Celiac Disease Alliance. Discover 650 + Tasty and No-Fuss Recipes to Have Everyday Homemade Fresh Bread for You and Your Family. Mastering All Baking Secrets with This Essential Guide for Beginners Prima Lifestyles Are you getting serious about Losing Weight with Keto Diet? Are you following a Keto Diet and is it Hard for you to Give Up with Carbs? If yes then keep reading... If you think that you'd need to give up bread forever when going through a ketogenic diet, think again, after making these recipes, you don't need to go through another day without your favorite breads.

Staying on ketosis is the most challenging, yet most important thing for people who are on Keto Diet. The book aims to help people who want to start the Keto Diet, as well as help maintain the ketogenic stage of those who are already following the Keto Diet without sacrificing bread. This book is you key to dealing with your Health, your Carbs and your Diet, if you are looking for a way to Eat Bread, Bagels, Cookies, Muffin.. And still be healthier, Keto Bread Machine Cookbook: Easy and Delicious Baking Recipes for Homemade Keto Bread is the book you are looking for. In this guide you are going to uncover: - What Bread Baking is and how it will help you; - 7 Tips on how to get on the Ketogenic stage fast and easy; - 4 Tricks on eating out and without getting kicked out of Keto; - 15+ things beginners should do; - An Effective guide on Bread Making; - A Step By Step guide to Bread Machine; - Secrets to avoid manually kneading bread dough; - Useful tips on how you can have warm keto bread Fast, Easy and On Time; - 10+ Delicious recipes for Breakfast; - 15 Best recipes for Lunch; - 13+ Tasty recipes for Dinner; - Top Muffin, Bagels, Loaf and Bread recipes; - Serving size for every single recipe; - Nutritional Informations for every single recipe; - and much more.. Plus you will receive 1 Bonus Chapter about Meal Prep and what to do and what not to do to Effectively Lose Weight. Arm yourself with ample knowledge and grab your copy of Keto Bread Machine Cookbook: Easy and Delicious Baking Recipes for Homemade Keto Bread. You don't have to settle for a breadless meal when you can make perfect bread recipes that'll fit your diet. Would You Like To Know More? Scroll to the top of the page and select the 'buy button'. All the best David R. Burton [Rustic European Breads from Your Bread Machine](#) Gluten-Free Baking Classics for the Bread Machine Your bread machine can do more than you think! Why not take a shortcut and learn "seasoned chef" tips, *unofficial* tricks and workarounds that most people take months to learn through trial and error? Get the most from your Oster Expressbake, Zojirushi, Sunbeam, Cuisinart, Secura and other brand bread machines with this well-researched, independent cookbook and guide from HHF Press! Perfect for first-time users or seasoned home chefs. Includes illustrated "how to" instructions, plus 101 of our best recipes written for your bread maker. This book will teach you: - How to use your bread machine to its fullest potential. - What a bread machine can do (and what it can't do). - Pro tips, tricks and workarounds used by seasoned bread

machine users and chefs. - How to make the most delicious bread you've ever tasted. Bonus illustrations and information include: - What all the buttons and controls are for. - 10-minute "Quick-Start(TM)" (a photo-illustrated step-by-step walk-through of your first bread loaf). - Pro tips, charts and workarounds to make cooking easy. - Nutritional information for each recipe so you know what you're eating. 101 delicious bread recipes featuring: - Basic breads - Cakes and quickbread - Savory breads - Fruit, vegetable, herbed & spiced breads - Gluten-free breads - International breads (Scroll up and click on book cover to "LOOK INSIDE" and see full recipe table of contents) **OUR SIMPLE, NO-RISK GUARANTEE:** Learn how to cook with your bread maker like a pro, and enjoy the freshest and healthiest breads that your family and friends will love, or we will refund you! Ready to master your bread machine like a seasoned chef? Then hit the "Add to Cart" button now! **FREE SHIPPING** for Amazon Prime members. **ABOUT OUR COOKBOOKS:** HHF Press Cookbooks are independently published and designed to help consumers easily and quickly master new cooking tools and techniques through the use of illustrated "how to" instructions, tips, tricks and workarounds typically known only by seasoned chefs. Each book is beautifully produced with graphics and gorgeous page layouts. Our authors provide independent, streetwise advice and know-how based on research and testing. If you want easy-to-follow instructions and useful recipes that will delight your family for years to come, then HHF Press Cookbooks are for you! [A Simple Steps Brand Cookbook: 101 Classic Recipes Plus Pro-Tips & Instructions For Your Bread Maker, From Simple Steps Cookbooks!](#) Harvard Common Press

A tribute to the spirits and drinking traditions of the South through a leading barwoman's glass, with 80 recipes and photos. **IACP AWARD WINNER** Craft cocktail maven Alba Huerta succinctly tells the story of drinking in the South through themes such as "Trading with the Enemy," "the Rural South," "the Drinking Society," "the Saltwater South," and others that anchor the menu at her destination bar, Julep. With historical overviews, 15 bar snack recipes, and 65 bespoke cocktail recipes, ranging from the iconic Mint Julep (and variations such as Rye Julep and Sparkling Julep) to modern inventions like the Snakebit Sprout, Liquid Currency, and Hot July, Huerta recounts the tales and traditions that define drinking culture in the American South today. Approximately 80 evocative cocktail and location photographs convey the romance and style that distinguish Julep and serve to inspire beverage enthusiasts to relive Southern history via the bar cart.

[Bread Baking For Beginners](#) Charlie Creative Lab Limited Publisher
Not Your Mama's Bread Machine Recipes
Whether you 're unboxing a brand-new bread machine or pulling a well- worn model from the cupboards, Tiffany Dahle 's flavor-packed recipes will get you

more excited to bake bread than you thought possible. With this beautifully photographed modern guide, enjoy everything from bakery-style loaves to breads featuring unique fruity fillings, savory mix-ins and streusel swirls. Get creative with your machine's unique features to effortlessly whip up gorgeous buns, cinnamon rolls, focaccia or pretzels. With just a handful of ingredients and the press of a button, you can make delicious, freshly baked bread a daily occurrence, no matter how hectic your schedule is. Take sandwiches to the next level with Loaded Baked Potato Bread or Farmers ' Market Veggie Patch Bread. Find your family ' s new favorite dinnertime accompaniments: maybe Milk & Honey Bread or Speedy Sourdough Loaf? Savor breakfast-time treats—hello, Blueberry Streusel Muffin Bread—and be the star of every holiday gathering with Garlic Pull- Apart Bread or festive Spiced Eggnog & Pear Bread. Tons of tried-and- true tips, plus an entire chapter dedicated to bread machine basics and troubleshooting, guarantee perfect results every time. Whatever the craving, whatever the occasion, there ' s a mouthwatering bake just waiting to be devoured.

Beautiful Loaves and Flatbreads from All Over the World - Includes Loaves Made Start-to-Finish in the Bread Machine - plus Hand-Shaped Breads That You Start in the Machine and Finish in the Oven Da Capo Lifelong Do your homework to determine the best value with this annually updated buying guide from "Consumer Reports." Includes information on what's new in home entertainment, vehicles, appliances, and home office equipment. Ratings, charts and index.

[The Home Baker's Bread Machine Cookbook](#) Lorena Jones Books

An Independent guide and cookbook to help you get a quick start with your Oster(R) Expressbake(R) Bread Maker and meet your goals for better health! We love the Oster Expressbake, so we wrote this independent cookbook to show you exactly how to use your bread machine so you can enjoy fresh home-baked breads like a pro! This Simple Steps(TM) Cookbook combines illustrated instructions with 101 of our best, most popular recipes, and is written to be an independent, compatible companion book useful to anyone who owns an Oster Expressbake! **LEARN HOW TO:** - make perfect bread every time! - control your crusts - make classic breads like French, Italian, Sourdough, etc. - make delicious gluten-free bread - get the most out of your Expressbake! **LEARN HOW TO AVOID:** - failed bread - bad texture and flavor - tough inedible dough -

mediocre crust (Scroll up and "Look Inside" for a full table of contents.) Do you own a bread machine, and are you interested in making delicious home-baked breads, pizza dough and cakes? Then this book is for you. All of our recipes and "how to" tips are designed specifically to be compatible with the Oster Expressbake, and to help you get the most out of this healthy way of eating. Buy today! **MONEY-BACK GUARANTEE** Free shipping for Prime members **ABOUT SIMPLE STEPS(TM) COOKBOOKS** Simple Steps Cookbooks are independently published, streetwise cookbooks which cover a range of diet and cooking-method topics. Our team of chefs, writers and enthusiasts love to cook and love testing new kitchen products! We hope you find the content of this book useful and enjoyable. Please contact us at www.SimpleStepsCookbooks.com. **IMPORTANT:** This book is not endorsed or authorized by Oster. However, the publisher (Simple Steps Cookbooks) stands behind the content of the book to be compatible with the Oster Expressbake.