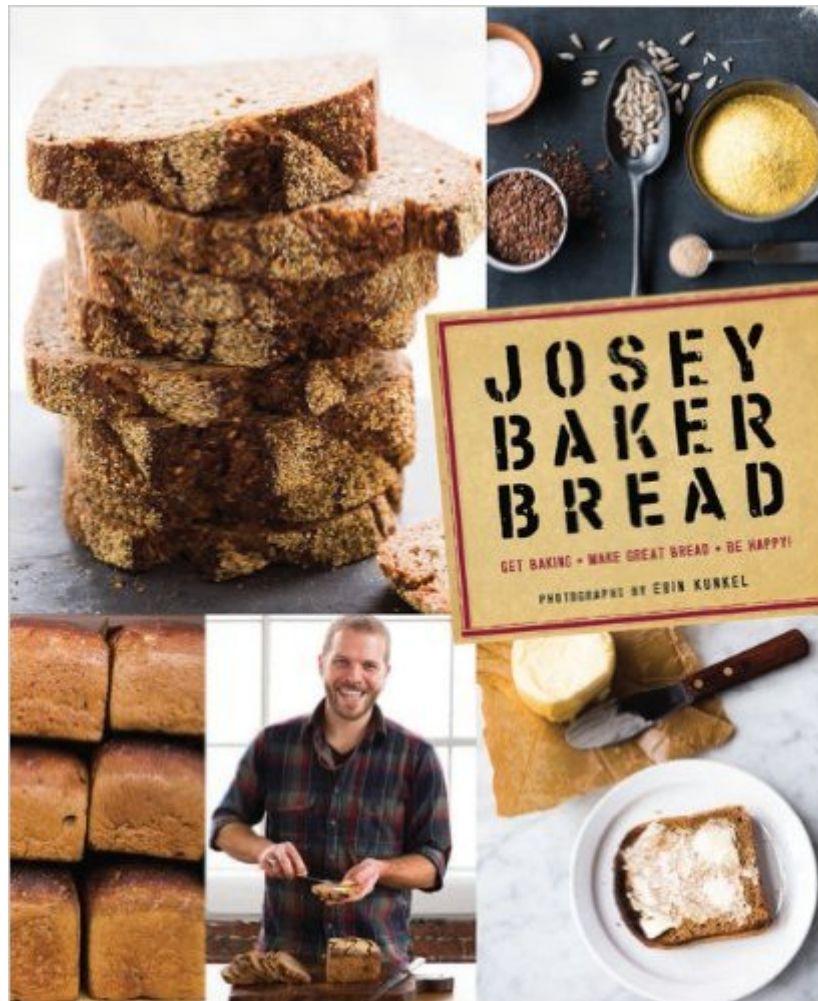


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Josey Baker Bread: Get Baking - Make Awesome Bread - Share The Loaves



Synopsis

This is the first true entry-level bread-baking cookbook, from Josey Baker (that's his real name!), a former science teacher turned San Francisco baking sensation. Josey Baker Bread combines step-by-step lessons with more than 100 photographs, offering easy-to-follow guidance for aspiring bakers. Recipes start with the basic formula for making bread " requiring little more than flour, water, time, and a pan "and build in depth and detail as the user progresses to more complex loaves, including Josey's cult favorite Dark Mountain Rye. With chapters dedicated to pizza, pocketbreads, and treats, Josey's playful, encouraging tone makes for a fun read full of great advice for bakers of all levels.

Book Information

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Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (91 customer reviews)

Best Sellers Rank: #39,437 in Books (See Top 100 in Books) #49 in [Books > Cookbooks, Food & Wine > Baking > Bread](#)

Customer Reviews

I started baking bread a few years ago employing the techniques of Artisan Bread in 5-Minutes. While that got me started, I remained somewhat intimidated by the whole process, especially recipes requiring sponge, sourdough starters or preferment, as Josey utilizes in his method. I approached this book with trepidation, a little overwhelmed by all the info and easy flow of options, but I have to say I was thrilled with the result. This bread has an excellent crust, flavor and crumb and slices beautifully for toast...something my previous loaves didn't. I'm sold...so much so I sent my sons to The Mill last time they were in SF in order to bring me a loaf. Sadly (for me) but happily (for Josey) he was getting married that weekend and no loaves available. Not to be deterred, they brought me a piece of cinnamon raisin (brown sugar and butter) toast. Awesome! Thanks to Josey for taking the time to write this book and to share his enthusiastic love of baking. I was intrigued by his journey and I am again inspired. I also like that he offers recipes for many types of grains, such

as kamut. I haven't dealt with the metric measurements but have had no problems thus far by following the standard measuring method. I may even start a bread journal. If you buy this book, enjoy your bread making journey!

Excellent book with pictures and step by step instructions. Using a tutorial format, the author supports you through different breads moving from simpler to more complex loaves. I'm an experienced baker, but new to artisan breads. This book is exactly what I was looking for. Here's my first Josey loaf.....

He's a super happy guy for discovering his gift of breadmaking and simply wanted to write a book that he wish he had when he started... that makes this a really accessible beginner book that gets you excited to make bread! I have a girlfriend who was obsessed over her sourdough and I thought it was just her, but now I see, that passion is a wonderful force that changes how people view food, one of the most important things in life. And by re-valueing something as basic as bread, one's entire perspective on life can change. So, if you want to change the world, the first step is making your own bread with this book as your guide. It's beautifully crafted, with an adorable bookmark, great photos, and well-written instructions. Fellow bread bakers might be interested in Traditional Breads of the World... which is just an interesting read as it is chockfull of recipes!

I read an article on the book and decided to make the purchase. Most people say "get a bread maker" but Mr. Baker tells you how to make bread with just a loaf pan and some simple ingredients. I remember my mom never getting breads to rise while using yeast but my first bread from this books recipes was AMAZING! I currently have the 2nd loaf recipe in the fridge waiting until I have some time to back that bad boy! If you have ever wanted to try baking your own bread, do yourself a favor and order this book. I loved it and the style it was written in and will continue to use it in the future. Bravo Mr. Baker, you have a fan.

This book is flat out amazing. Fun, not pretentious, and empowering for the wannabe home bread maker looking to get started. And yes, for the one reviewer who gave it 1 star (there's always gotta be one it seems) it is -NOT- a book for experts. This is made pretty clear by the description " first true entry-level bread-baking cookbook" and also the intro. However, after a few loaves, you really will be creating some high quality, artisan type bread. My co-workers were amazed when I showed up one day with Cinnamon Raisin, Sesame, and Olive loaves (see pic) after only a couple of weeks

of owning this book. Josey clearly put a lot of thought into recipes that totally work, but this book also encourages you to experiment in your baking and not worry about the occasional failure. One tip: don't wait too long before trying the 'raddest homemade pizza' recipes! They are now a tradition in our house, and a great way to use up those CSA veggies before they go bad! Great job Mr. Baker, I hope you put out another book someday.

Just got the Josey Baker Bread book as a gift to add to my library of bread books. Sometimes a new bread book adds a new idea here or there, and this one does that times four. I can't wait to try using pre-ferment the way he does, to experiment with the non-traditional grains he suggests, and make his pocket breads.

An awesome guy, an awesome baker, and a very awesome writer. He managed to write a book that's simultaneously completely approachable for beginners, yet goes deep enough to satisfy even the most advanced. Honestly I can't say enough good things about it.

I made the beginning recipe and it was the best bread I have ever made. It is a fun book and good techniques are presented while taking the fear away for the new bread maker to give it a "try". I have made bread for years beginning with a Mollie Katzan recipe but I can say even with classes at the California Culinary Academy - this was best I have made to date. I even got the bonus of a "sourdough" taste which I have dearly missed since I moved from California. I plan to send it as a gift to two of my friends. Give it a try and besides a great loaf of bread you can enjoy a good laugh as Josey guides you through. PS I am making the "seedy loaf" today.

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