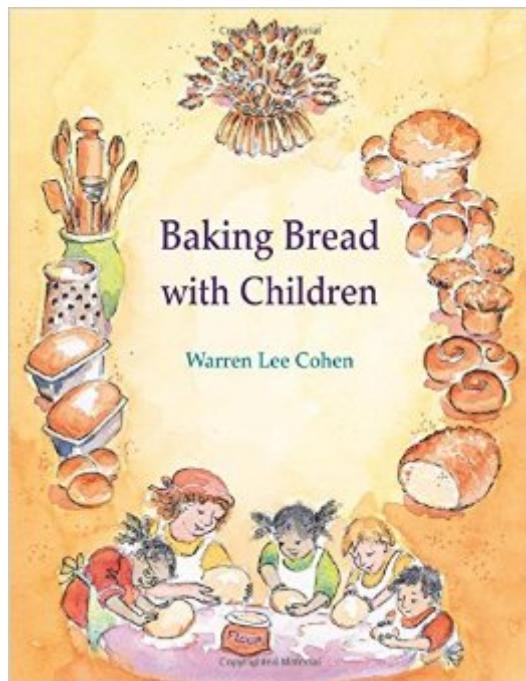


The book was found

Baking Bread With Children (Crafts Series)



Synopsis

With a little know-how, anyone can transform a few basic ingredients into a delicious, sustaining loaf of bread. *Baking Bread with Children* has everything you need to share the magic of baking with children of all ages. The techniques and recipes are cleverly seasoned with stories, songs (with music), and poems that make the whole process truly enjoyable for everyone. Included are instructions for building and using a bread oven, baking projects for kindergarten and school, and useful information on nutrition. *Baking Bread with Children* is a great resource for all parents of young children and early-education teachers.

Contents:

- What Baking Bread Brings to Children
- Bread Stories
- Tips and Ingredients
- Recipes
- Fun Breads
- Festive Breads
- Quick Breads
- Sourdough Breads
- Leftover Bread
- Songs, Poems, and Blessings to Celebrate Bread
- Bread Projects and Educational Activities
- Building a Bread Oven
- Bakery and Farm Visit
- Secret Message Buns
- Sculptures and Decorations
- Baking Challenges
- Enlivening the Senses
- "Teaching with Bread"
- Baking at School
- Seven Grains and Nutrition
- Factory-made Bread
- "Wheat Sensitivities, Allergies, and Coeliac Disease"
- Author's Bread Biography
- Appendix: The Benefits of Organic and Biodynamic Food
- Bibliography, Useful Websites, and Index

Book Information

Series: Crafts Series

Paperback: 128 pages

Publisher: Hawthorn Press (July 30, 2008)

Language: English

ISBN-10: 1903458609

ISBN-13: 978-1903458600

Product Dimensions: 7.4 x 0.5 x 9.6 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars

See all reviews

(9 customer reviews)

Best Sellers Rank: #500,168 in Books (See Top 100 in Books) #35 in Books > Teens > Hobbies & Games > Cooking #408 in Books > Cookbooks, Food & Wine > Baking > Bread #453 in Books > Parenting & Relationships > Family Activities

Customer Reviews

I very highly recommend *Bread Baking with Children*. It has a great wealth of information on how to and what you need to prepare dough and bake bread, how to do this successfully with children, and why it is beneficial to do so for the children and your home or classroom. It is also very interesting

and enjoyable to read and is filled with lovely anecdotes, sketches, and photographs. Any teacher, parent, or caregiver of children could benefit from and enjoy working with this book, even those with a great deal of experience. The writing is very clear, warm, and simple. From recipes, equipment, and ingredients, to mixing, rising, and kneading, to stories, songs, and poems, all is provided for someone to become a true baker and leader of children baking bread. Emphasis is given to the educational and developmental benefits for children's physical, intellectual, and spiritual growth and on ways to incorporate children's bread baking into various school subjects and for different ages. Health related issues concerning bread, wheat, and food in general, such things as sensitivities, allergies, and intolerances, alternatives to wheat, fertilizers, pesticides, and fungicides, natural and artificial ingredients, genetically modified food, and factory-baked bread are also discussed and a useful measurement conversion chart is provided. Details are even given for how to build your own earthen oven. After reading Bread Baking with Children, you will know well why some breads are good, and why other breads are not. You will know how to bake bread yourself and how to lead children in the bread baking process. And, you will know how to do both enjoyably and in ways that are healthful for you and your children's body, mind, and soul. Again, I very highly recommend this book for all who help take care of and educate our children and for anyone who would like to learn how to bake bread and why baking your own bread is so much better than buying it at the supermarket.

Beautifully written! There are easy bread recipes and lovely verses and stories, too. The author put much love into this book. A must-have for the family kitchen.

Absolutely delightful book, the writer's passion for baking bread and educating is clearly present in each page. I especially like the fact that the recipes are presented in metric and imperial (not as common as it should be in cookery books). I have tried several recipes so far and am looking forward to making others, I expect that over time I will make almost all of them and many will become firm favorites. The gingerbread is by far the best in terms of ease to make, handle and taste that I have ever tried which is saying something after a 10 year quest for one that works. I usually shun recipe books that don't contain photos and am glad that I made an exception in this case, the illustrations are sufficient. Definitely a keeper and hopefully one I can pass on to my children.

Finally a book that gives recipes for making bread from wild yeast! I have done a ton of reading on breads from wild yeast and this one is the best! It also has recipes for store bought yeast so can

fulfill any need for bread making.

I love this book. Not only does it have great recipes but it also has stories, songs and poems about bread, baking and grains. The first couple of chapters are written about what baking can teach our children and how to get them involved. It really is the perfect baking book for family baking. I highly recommend it.

[Download to continue reading...](#)

Baking Bread with Children (Crafts Series) Bread, Bread, Bread (Around the World Series) The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine More Bread Machine Magic : More Than 140 New Recipes From the Authors of Bread Machine Magic for Use in All Types of Sizes of Bread Machines The Bread Machine Bible: More Than 100 Recipes for Delicious Home Baking with Your Bread Machine The Farmer's Cookbook: A Back to Basics Guide to Making Cheese, Curing Meat, Preserving Produce, Baking Bread, Fermenting, and More (The Handbook Series) The No-Fuss Bread Machine Cookbook: Hands-Off Recipes for Perfect Homemade Bread Homemade Bread Recipes: The Top Easy and Delicious Homemade Bread Recipes! The Bread Book: The Definitive Guide to Making Bread By Hand or Machine Bread Machine Magic, Revised Edition: 138 Exciting Recipes Created Especially for Use in All Types of Bread Machines Bread Machine Cookbook: Delicious And Simple Bread Machine Recipes The Paleo Bread Bible: More Than 100 Grain-Free, Dairy-Free Recipes for Wholesome, Delicious Bread 80 Bread Machine Best-Ever Recipes: Discover the potential of your bread machine with step-by-step recipes from around the world, illustrated in 300 photographs The Bread Machine Magic Book of Helpful Hints: Dozens of Problem-Solving Hints and Troubleshooting Techniques for Getting the Most out of Your Bread Machine The Best Bread Ever: Great Homemade Bread Using your Food Processor Bread In Half The Time: Use Your Microwave and Food Processor to Make Real Yeast Bread in 90 Minutes Easy Breadmaking for Special Diets: Use Your Bread Machine, Food Processor, Mixer, or Tortilla Maker to Make the Bread YOU Need Quickly and Easily Our Daily Bread - Hymns of Heaven - Volume 10 (Our Daily Bread Instrumental) Clothes & Crafts in Aztec Times (Clothes and Crafts Series) Gluten-Free Artisan Bread in Five Minutes a Day: The Baking Revolution Continues with 90 New, Delicious and Easy Recipes Made with Gluten-Free Flours

[Dmca](#)