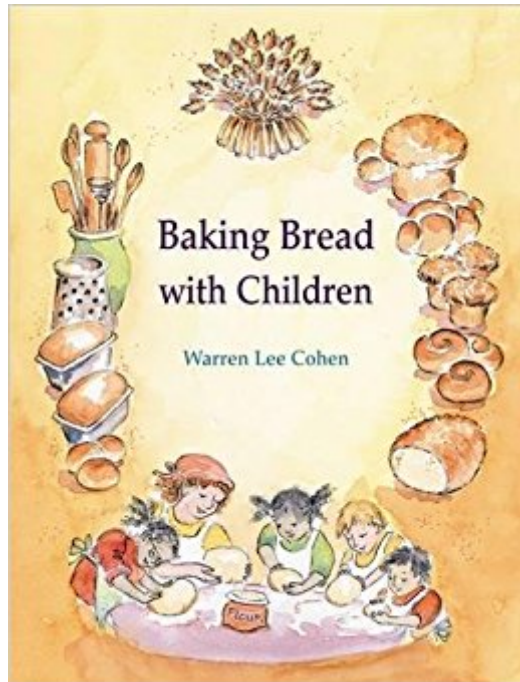


The book was found

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

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Average Customer Review: 4.5 out of 5 stars 11 customer reviews

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[Hobbies & Games > Cooking](#) #707 in [Books > Cookbooks, Food & Wine > Baking > Bread](#)

#755 in [Books > Parenting & Relationships > Family Activities](#)

Customer Reviews

"This book is irresistible! Warren Lee Cohen offers insights into the place the bread making can have in a child's life and encourages us to find meaning and care in our baking.' Jade Bashford, Soil Association"

Warren Lee Cohen is director of the Foundation Studies program at Emerson College in England. He teaches courses on inner development and on the arts and sciences. During his years of experience in practicing and teaching meditation, he has explored many paths, including Judaism, Hatha Yoga, Tibetan Buddhism, and especially Anthroposophy. He is the author of the picture book *Dragon Baked Bread* and *Baking Bread with Children*. Tom Herbert is Director of the award-winning Hobbs House Bakery, located in the medieval market town of Chipping Sodbury, Gloucestershire, UK. Their website is (www.hobbshousebakery.co.uk).

Just received the book. It arrived in perfect condition and actually faster than expected. I can't wait to read the stories to my daughter and start baking bread

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.

This book was interesting and I'm excited to use the many recipes in there with my 4 youngest kids. There was also info on building your own outdoor bread oven so that was pretty sweet. Might do that as well!

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.

highly recommend to those who bake with children.

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.

Fun book for everyone, not just children

This is my go-to book on rainy days when we are looking for an indoor activity. Beautiful rituals and great recipes.

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BREAD MACHINE COOKBOOK: 120 Most Delicious Bread Machine Recipes (bread, bread bible, bread makers, breakfast, bread machine cookbook, bread baking, bread making, healthy, healthy recipes) Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More) Bread Machine Soucery: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) Easy Bread Recipes: Delicious Homemade Bread And Baking Recipes (Bread Baking Recipes) Amish Baking: 51 of The Best Amish Baking Recipes: Created by Expert Chef Who Lived Among The Amish (Amish Cooking, Amish Food, Amish Bread Recipes, Amish Bread, Amish Baking) Bread Baking Cookbook: 52 Best Baking Recipes For Beginners (Baking Series) Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) (Volume 1) The Big Gluten-Free Bread Cookbook Vol. 1: Feel the Spirit in Your Little Kitchen with 500 Secret Holiday Bread Recipes! (Vegan Gluten Free Bread, Gluten ... Cookbook,..) (Gluten-Free Bread Territory) Ketogenic Bread Recipes: Over 30 Easy Low Carb Bread Baking Keto Recipes, Paleo and Gluten Free Diet, High Protein. Color photos and Nutritional Facts ... Easy Low Carb Cookbook for bread lovers Make Artisan Bread: Bake Homemade Artisan Bread, The Best Bread Recipes, Become A Great Baker. Learn How To Bake Perfect Pizza, Rolls, Loves, Baguetts etc. Enjoy This Baking Cookbook Bread Machine Gluten Free: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Celiac Disease, Gluten Intolerance, Baking) Baking Bread with Children (Crafts Series) Baking Gluten Free Bread: Quick and Simple Recipes for Baking Healthy, Wheat Free Loaves that Taste Amazing (The Essential Kitchen Series Book 15) The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine Ketogenic Bread: Low Carb Keto Bread Bakers Cookbook with COLOR PHOTOS, Serving Size, And Nutrition Facts For Every Keto Bread Recipe! Ketogenic Bread: The Ultimate Low

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