



# One Dough, Ten Breads: Making Great Bread by Hand

By Sarah Black

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**One Dough, Ten Breads: Making Great Bread by Hand** By Sarah Black

**An introduction to making bread by hand, from one easy dough to ten classic loaves to infinite possibilities**

For anyone who's ever wanted to bake homemade bread but doesn't know where to begin, *One Dough, Ten Breads* is the answer: With just a few ingredients, one's own two hands, and this book, even a novice baker is well on the way to making artisan-style breads. Baking instructor Sarah Black starts with the simplest "plain white" dough, then makes small changes to ingredients, proportions, and shapes to take the reader through ten "foundation" breads, from baguettes to ciabatta to whole-wheat *pain de campagne* to sourdough. Notes and teaching moments, shaping instructions, clear step-by-step photography, and additional recipes build on this foundation to create new and varied breads that will appeal to bakers of all skill levels, including: sandwich loaves, rustic country-style breads, dinner rolls, pizza and focaccia, crackers, and hearty breads studded with dried fruits, nuts, seeds, or whole grains.

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### Editorial Review

#### Review

"For anyone who's ever wanted to bake homemade bread but doesn't know where to begin, *One Dough, Ten Breads* is the answer: With just a few ingredients, one's own two hands, and this book, even a novice baker is well on the way to making artisan-style breads."

--**PBS.org**

"Sarah Black walks you through it, step-by-step, starting with the simplest bread she can (a basic white loaf) and building on that in terms of flavor, texture, and shape. If you're looking for a book that will ease you into bread making (or a break from the super bro-y bread books of recent years) this is it."

--**Epicurious.com**

"It's hard to imagine how the printed page can capture these sensations--touch, taste, feel, and smell--involved in baking bread. Yet lifetime baker Black manages to do so. All in all, probably the closest a book can get to a hands-on course in the art of bread."

--**Booklist**, starred

"In this brilliant book, Sarah Black proves that she is not only a master of her craft, but also a consummate teacher, creating recipes that are straightforward, delicious, and never dumbed down. Most impressive of all, she manages to make baking feel both approachable and infinitely adaptable."

--**Dan Barber**, chef and co-owner, Blue Hill, and author of *The Third Plate*

"This instructive and entertaining book sets up the home bread baker for success. Sarah has let the baker's best secret out of the bag--one dough can yield an immense diversity of breads--and here she teaches you to make a dazzling array."

--**Jessamyn Waldman Rodriguez**, author of *The Hot Bread Kitchen Cookbook*

"I discovered what a superb baker Sarah was more than twenty years ago--her ciabatta changed New York City's breadscape forever--and now, with *One Dough, Ten Breads*, we all discover that Sarah is a beautiful writer and a world-class teacher. I'd missed Sarah's breads for too long; now I'm making them at home and you will too."

--**Dorie Greenspan**, author of *Baking Chez Moi*

#### About the Author

Sarah Black is a baker and baking instructor with 25 years of professional baking experience in New York City, having worked at such legendary bakeries as Tom Cat Bakery and Amy's Bread and with such companies as Whole Foods Market and Pepperidge Farm. Her future plans include teaching bread classes at The Seasoned Farmhouse and opening a recreational bread and baking school, floral studio and cafe with Tricia Wheeler and Sarah Lagrotteria, called Flowers and Bread, in the fall of 2015, in Clintonville, Ohio. She loves making bread.

### Users Review

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**Enrique McLean:**

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**Meghan Drucker:**

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