

This app enables one to:

- Enter new bread recipes
- Edit bread recipes
- Scale bread recipes
- Determine hydration rates
- Create new bread recipes by using existing ones as a template
- Enter ingredients that are commonly used
- Rate your breads from one to five stars
- Store photographs of your breads
- Add and delete breads and ingredients
- Sort your breads by date, name, and rating
- Search for bread recipes that you have created
- Email bread recipes to yourself and friends
- Copy a bread recipe from the iPad to the iPhone

A note on the way bakers think about ingredients:

Baker's percentages are based on every ingredient expressed as a percentage of total flour in the recipe. The amount of water in a bread is referred to as the hydration rate and is a key factor in bread baking. In order to have the hydration rate calculated properly, you must observe certain naming conventions.

1. Water as an ingredient must be entered with its exact spelling
2. Any flour must end in the word Flour (ie. All Purpose Flour, "Bread Flour, Rye Flour, etc.)

Many bakers use "leaven" (an active yeast including about 50% water and 50% flour) which is fed continually over time. Our picker is pre-populated with that ingredient.

Adding a new bread recipe:

Utilize the + sign to enter a new bread recipe. The Recipe scene appears and allows you to select ingredients for your bread and enter the grams used of the particular ingredient.

When you first load your app the ingredient picker is populated with some typical ingredients. If you need an ingredient that is not listed, you may add it to the picker by selecting the + to the right of “New Ingredient”. Don’t worry about adding all possible ingredients as you may go back to this screen at any time to add more. After you add the ingredient, tap the “save” button and add more ingredients or just tap anywhere outside this screen to dismiss it. Then you may enter your recipe with each ingredient in the grams field. Be sure to tap the + button next to the field to add the entry. Each ingredient will display in the table below as it is saved. Finally, type the name of your bread and save the entire recipe by tapping the “save” button in the upper right corner. You may give more than one recipe the same name as they are keyed by date.

Editing bread recipes:

Recipes are edited by selecting the detailed disclosure button on the main bread scene(the little maroon button on the right of each row). You will be presented with an option of two ways to edit. Editing an existing recipe allows you to add, change or delete ingredient amounts. The second choice allow you to create a new bread based on the one you selected. You give the bread a name and then add, change or delete ingredient amounts. Be sure to tap “save” when you finish. In the first case your original bread will be altered and in the second a new bread created.

Scaling a recipe:

Scaling a recipe is performed by moving the slider on the bread recipe detail view. It enables scaling from 0 to 2x the given recipe. When the recipe is edited or a different bread is selected the scaling factor returns to 1.0. Therefore it is suggested that you perform a screen capture to your camera roll or email the recipe to yourself to preserve the new scaling. The weight of the baked bread is also displayed. Note that the finished bread is adjusted for the water loss during baking. The percentage water loss can be changed in iPad settings user preferences for Artisan Bread.

Rate your recipes:

Recipes are rated by using the stepper device on the bread recipe detail view. The + increases the number of stars by one and the - decrements it by one to a final rating of “unrated”. Be sure to tap the “save” button prior to selecting another bread.

Storing bread photos:

Tap on the image of the detailed view as indicated and select the option to either use the camera to take a photo or utilize a photo from your existing stored photos. The photo will be saved as a square so if use a photo of a different aspect ratio, it will be cropped. Be sure to tap the “save” button to permanently store your photo. Photos can be replaced any time by tapping the photo and repeating the procedure.

Store Notes:

Notes are stored by merely typing in the notes section of the detail view and then tapping the “save” button.

Deleting Items:

Deleting items from any table is performed by swiping the line to the left and tapping the delete label that appears in red.

Deleting ingredients from the picker ingredient wheel is performed by tapping the selected ingredient twice. You will be asked to confirm your deletion.

Copy a bread recipe from the iPad to the iPhone:

To perform this operation you must have downloaded the Artisan Bread iPhone app to your iPhone and have an iCloud account enabled on both devices. You must also have internet access.

To transfer your recipes from the iPad to the iPhone, tap the “Export/Import” button on the Breads screen. Select “Export” and when the activity monitor stops you may go to your iPhone and perform the same operation only selecting “Import” this time. Only those recipes that do not exist on the receiving device will be imported.