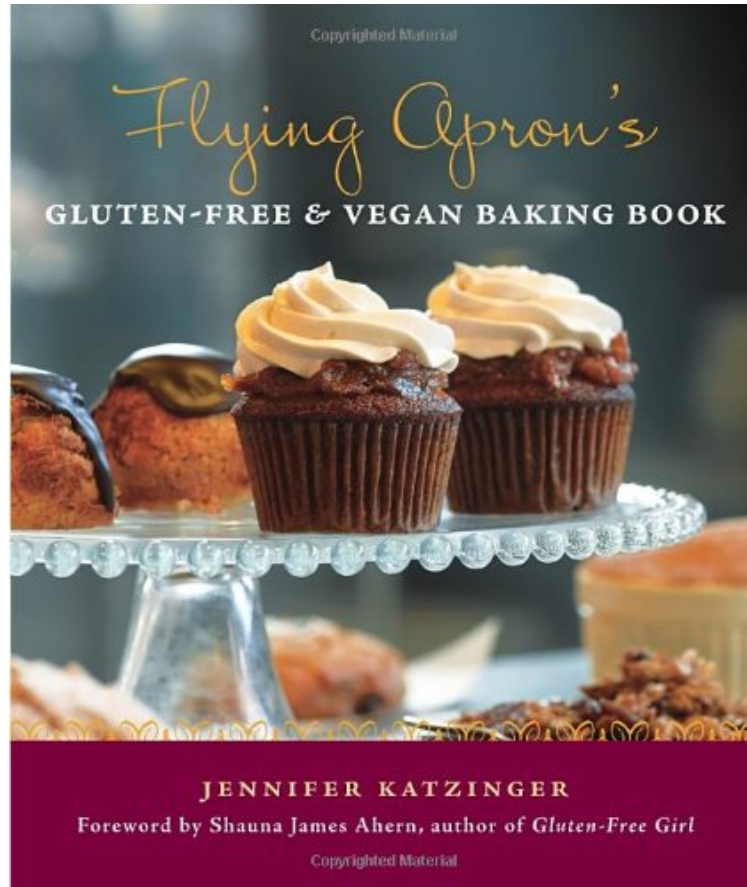


[Download] Flying Apron's Gluten-Free Vegan Baking Book

## Flying Apron's Gluten-Free Vegan Baking Book

Jennifer Katzinger

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#249635 in Books Jennifer Katzinger 2009-10-13 2009-10-13 Original language: English PDF # 1 7.96 x .51 x 6.781, 1.00 #File Name: 1570616299192 pages Flying Apron s Gluten Free Vegan Baking Book | File size: 49.Mb

**Jennifer Katzinger : Flying Apron's Gluten-Free Vegan Baking Book** before purchasing it in order to gage whether or not it would be worth my time, and all praised Flying Apron's Gluten-Free Vegan Baking Book:

8 of 8 people found the following review helpful. Just What I Was Looking For By Jane My mother is an excellent cook/baker. She can take any cake recipe, mess around with some ingredients, and make it gluten free vegan in a snap. I am not so fortunate. This book gives you the tools you need to be confident in the kitchen. Everything I have baked so far has come out BETTER than expected. The honey corn cake was scrumptious. The standard pie crust was so light and flakey!!! And the earl grey tea cake was super moist! I found myself already playing with her basic structures for cakes and pies to come up with my own creations! She does call for a lot of oil and a lot of maple syrup, in some of the recipes I used honey instead of syrup, or I substituted honey and brown sugar. And I did not use as much sugar as was called for in any of the recipes simply because I don't like things to be too too sweet. But everything I have made has come out so good! (Check out my customer images!) I highly recommend this book to anyone suffering from food allergies who also wants to live a vegan lifestyle. So many other books are so disappointing and require so much

altering. This is your stepping stone to future home baking creations! Thank you Jennifer! 7 of 7 people found the following review helpful. This book made me LOVE eating gluten/allergy free!! By Amy Brusca Here is the email I've sent to Flying Apron, thanking them for this book - which has made me so HAPPY!! I just wanted to put out a HUGE thank you to everyone involved in Flying Apron's cookbook! I'm sure you've heard tons of stories like mine... I've just been diagnosed as gluten intolerant by genetic testing (!) and LOVE breads and pastries. To make matters worse, I've found out I'm having auto immune reactions to dairy, soy and eggs... I LOVE to cook. I'm pretty fantastic - so I'm told... and I never follow recipes... I can't, they just never come out as good as if I'd just done it with intuition. So, dealing with this new paradigm has been excessively draining and depressing for me. I ordered several allergy-free cookbooks hoping for some inspiration... Your book is exactly the motivation, and inspiration I was needing! It has everything! I'm throwing out all my other cookbooks, as I can't eat from them anymore... and I only ever used them for ideas anyway... I will be buying copies in the future for all of my gluten/allergy free friends - to be certain! I just wanted you to know how grateful my family is that we are going to be eating home-cooking again! They'd pretty much tired of steamed veggies and quinoa and I can't wait to make all of the amazing things in your book! Beyond that, your book has really been a psychological boon for me... not just making cooking and eating possible again, but normalizing and even glorifying gluten/allergy free eating. It's fantastic the way everything is so beautifully presented, and thoughtfully formulated. The flavors and varieties expressed in this one little tome are so fantastic! I just REALLY, really appreciate that you've created such delicacies and that you've taken the time to put them in a format that is accessible for people like me! THANK YOU! :) If I'm ever in Seattle, I'll be stopping in, for sure! :) AM26 of 28 people found the following review helpful. Recipes Just Don't Perform and Typos in the Recipes By Rae Lee After trying 3 recipes (a cake and 2 frostings), I'm ready to throw this in the trash. I've never trashed a book, so that's saying a lot. This is a beautifully put together and photographed cookbook, but, that's where it ends. The advertisements to sell this book are promising and misleading. I agree with the other unsatisfied reviewers about the consistency, taste and false advertising (vegan, tasty and safe gluten alternatives). I was so crushed after attempting and finishing my first cake (chocolate) from this cookbook- supposedly the easiest one, too. It was dry, tasteless, and crumbled to pieces. It wouldn't even stand up or transfer to a plate. I followed the directions exactly and was at a total loss as to what went wrong. I traced and retraced my steps. Finally, I went to Flying Apron's website, thinking they'd have a page set aside for the Cookbook consumers with pointers, tips, advice, special contact info, etc. Nope, nothing. So, I explained my situation and sent it off to their general e-mail. The response didn't answer my questions or address the problem, so I e-mailed back restating my case and asking again for advice. Again, the response came from someone that didn't write or speak English very well, nor understand my problem. My impression was that this person does not bake but they decided to answer a baking question. We went back and forth... In the end, they said it was a typo in the cookbook and gave me no advice on how to properly make the recipe. No apology either. I warn you, the photos in the cookbook have to be made either using different ingredients or some type of a different process. I don't see how they can sell a cookbook with errors in the recipes and expect people to be satisfied. I'd like a refund. Update- I don't know why, but I decided to try two frostings from this cookbook after the disastrous cake. They were to frost a cake from another cookbook. Both frostings had the consistency of soup after following the directions to the letter, and were horribly sweet. I've thought for a while and have a theory or two as to why these don't perform in my kitchen, but apparently do for their bakery and photo shoots. First, I'd like to point out that Flying Apron Bakery admitted to writing some of the recipes in the cookbook incorrectly. Aside from that, the weather could be an issue. Flying Apron is located in the chilly state of Washington- cloudy and raining a good part of the year. A lot of the recipes use alternatives like coconut or palm oil as the base for frostings. When working with these, temperature can be crucial. They may also keep their bakery very cold from air conditioning. I doubt they tried any of these recipes outside of their shop. If you're selling a cookbook to home cooks, it's imperative you test these recipes in a home kitchen, if not several. And since they're working with so many ingredients that are temperature sensitive, they should have tested them in warmer climates. Either that or put a disclaimer about the performance of the recipes being subject to climate and that they have not tried them elsewhere. I live in California and these recipes don't work. I'm not sure if it's because of the climate or because they're using special brands of ingredients or equipment that they are not letting the consumer in on. All I can say is it has been a waste of time and money to try each recipe. This cookbook is worthless and I would never buy a book from Flying Apron ever again.

Over the last decade, a vegan diet has become a more mainstream choice; food allergies have been increasing at alarming rates; and celiac disease is on everyone's radar. When owner Jennifer Katzinger opened The Flying Apron Bakery in 2002, she wanted to accommodate more people, as well as use healthier ingredients so she eliminated gluten, dairy, egg, soy, and wheat. The mouthwatering result? Cakes and muffins with a tender crumb, cookies with a chewy bite, frosting that's light yet satisfyingly sweet, and pastry that flakes at the touch of a fork. In Flying Apron's Gluten-Free and Vegan Baking Book, Katzinger shares the delicious secrets of her sweet and savory recipes. Bake yummy pastries like Blueberry Cinnamon Scones and Lemon Poppy Seed muffins, or whip up a batch of Chocolate Chip Cookies, or Cardamom Spice Cupcakes. In more than 80 recipes, Katzinger offers satisfying treats, whether

you're transitioning to a vegan or gluten-free diet, or simply wanting to indulge a sweet tooth using healthier ingredients.

"Flying Apron's Gluten-Free Vegan Baking Book by Jennifer Katzinger makes me want to hop the next train to Seattle to sample these treats from the bakery itself."The Oregonian"[Katzinger's] recipe introductions add a personal touch that many bakers will appreciate. If bakers need one gluten-free baking book to get them through the holidays, this one is it."Library Journal"Jennifer Katzinger brings her warm, homey style and gluten-free recipes out of the bakery and into the home kitchen in this small but handy book."The Kitchn "Katzinger's recipes are truly unfussy. Simple ingredients. Delicious results."Ramshackle Solid "It is time for dessert! Your non-vegan friends will be jealous with the fantastic selection of recipes for making morning pastries, scones, muffins, coffee cakes, cookies, pies and tarts, pie crusts, pie fillings vegan cup cakes... The list goes on and on. Katzinger also has a great selection savory fare, including gluten-free entrees, soups and salads."Bookish Worm"Katzinger's book goes beyond sweets, and opens a door to savory, meals, and overall baking. She takes out the mystery behind gluten-free baking and the end result is delicious."The Queen of Tarts"Katzinger, owner of the Flying Apron Bakery in Seattle, has written a lovely, workable, informative cookbook. Every recipe makes sense. They work! And there aren't a lot of confusing ingredients and steps. This is a fabulous book for beginners and experienced chefs alike."Nutrition for Empowered Women "The recipes in Jennifer Katzinger's book are long awaited options for many of us used to walking past bakery windows full of enticing treats without a second glance... these recipes open the door to decadent desserts and savoury staples for those who make culinary choices based on personal and ethical considerations."Vegan Cookbook Critic "Recipes that cater to everyone, whatever their dietary dos and don'ts may be."The IndependentAbout the AuthorJennifer Katzinger cofounded the Flying Apron Bakery in 2002. She lives in Shoreline, WA. Shauna James Ahern has been featured in The New York Times and other publications. The creator of the prominent blog GlutenFreeGirl.com, she lives in Vashon, WA. Ph