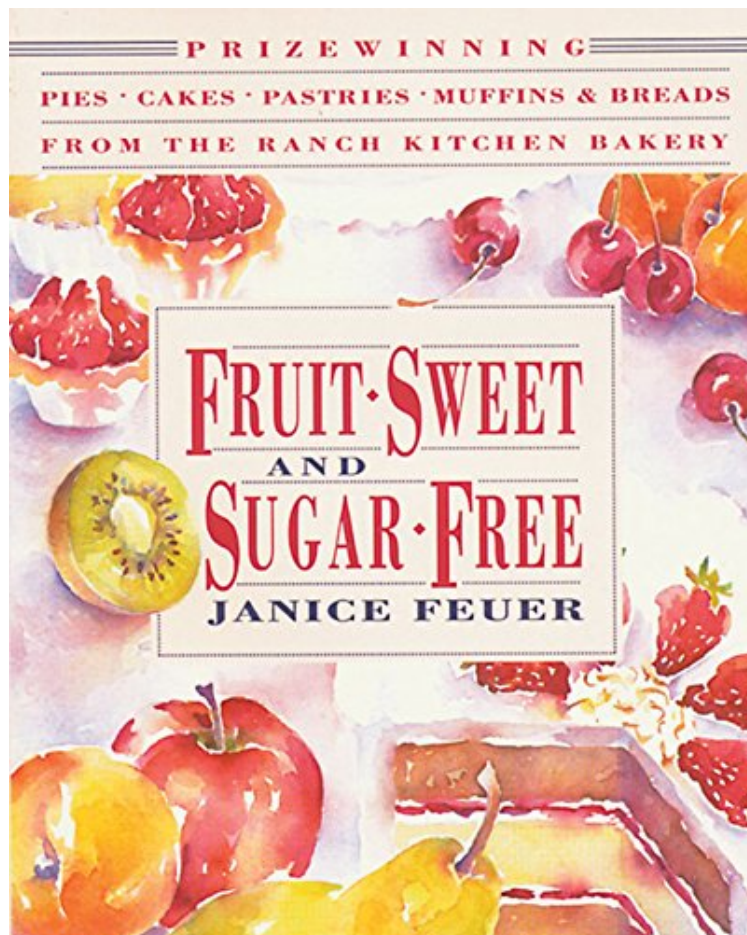


(Mobile library) Fruit-Sweet and Sugar-Free: Prize-Winning Pies, Cakes, Pastries, Muffins, and Breads from the Ranch Kitchen Bakery

Fruit-Sweet and Sugar-Free: Prize-Winning Pies, Cakes, Pastries, Muffins, and Breads from the Ranch Kitchen Bakery

Janice Feuer

*ePub | *DOC | audiobook | ebooks | Download PDF*



 Download

 Read Online

#948722 in Books Healing Arts Press 1992-11-01 1992-11-01 Original language: English PDF # 1 10.00 x .60 x 8.00l, 1.18 #File Name: 0892814497216 pages | File size: 68.Mb

Janice Feuer : Fruit-Sweet and Sugar-Free: Prize-Winning Pies, Cakes, Pastries, Muffins, and Breads from the Ranch Kitchen Bakery before purchasing it in order to gauge whether or not it would be worth my time, and all praised Fruit-Sweet and Sugar-Free: Prize-Winning Pies, Cakes, Pastries, Muffins, and Breads from the Ranch Kitchen Bakery:

1 of 1 people found the following review helpful. Sugar free!!By PJ B.Love learning how to make things by using natural fruits without added sugar!0 of 0 people found the following review helpful. OKBy SharonUses fruit sweeteners...not really great for diabetics1 of 1 people found the following review helpful. Five StarsBy BeachmomGreat baking alternatives.

A professional pastry chef for twenty years, Janice Feuer has translated delicious, traditional American and French

bakery and sweet favorites into healthier, sugar-free alternatives while maintaining the excellent taste, lightness, texture, and appearance one would expect in fine baked goods. Everyday favorites to celebration specialties are included, from the classic American Beauty Apple Pie, Cranapplenut Muffins, and Cinnamon Swirl Raisin Bread to the rich, tempting Black Forest Torte, Strawberry Custard Cake, and Raspberry Cream Roll. The author provides over 150 recipes for pies, cakes, muffins, breads, and pastries, sweetened only with natural, nationally-available fruit sweetener and prepared using unbleached whole wheat or rice flour and fresh fruits, berries, and nuts. Many of the recipes have nondairy options and are low in cholesterol. Clear directions explain the tips and techniques of professional chefs to guide both the novice and the serious cook to successful results guaranteed to please both the sweet-tooth and healthy conscience in us all

"This book is a must-have! Janice is a great cook and baker, and she has perfected a wonderful technique for making delicious desserts without sugar." (Maida Heatter)"Janice Feuer, a professional pastry chef for 17 years, has transformed traditional American and French bakery favorites into healthy, sugar-free alternatives without compromising their fine taste, lightness, texture and appearance." (The Joy Gazette)"This innovative cookbook is a dessert lover's delight!" (Living Without, Winter 2002)About the AuthorPastry Chef at the Ranch Kitchen Bakery in Montana, Janice Feuer was trained at the London Cordon Bleu School of Cookery and the Wilton School of Cake Decorating. She is the author of several cookbooks, including Chocolate Decadence and Sweets for Saints and Sinners.