

Gluten Free Baking: Bread, Muffins, Slices and Cakes

Alison Holst, Simon Holst
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Alison Holst, Simon Holst : Gluten Free Baking: Bread, Muffins, Slices and Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Gluten Free Baking: Bread, Muffins, Slices and Cakes:

0 of 0 people found the following review helpful. I was desperate for a good bread recipeBy poriporiI was desperate for a good bread recipe, had lots of bits of paper with recipes from friends, magazines and off the web. News of Alison and Simon Holst's "Gluten Free baking" answered all my questions; without even looking at the book, I just knew they would be workable, obtainable and most of all successful.I didn't have a breadmaker with a Gluten free program, I didn't have a high-powered mixer but I decided to just try it with my old mixer. Success....the best bread I had ever baked. I just need now to invest in either the breadmaker or mixer, as instructions are set out for either method - I am sure the breadmaker will win out!Alison and Simon Holst are the most natural proponents of their art, easily understood for their friendly approach to every recipe - I have been a fan of theirs for many years and having had to graduate to a gluten free diet their books will be "devoured" for many years to come. The ingredients are readily available thanks to the growing awareness that ceoliac sufferers are reliant upon, as well as those choosing to follow a gluten free diet due to intolerance. Supermarkets have taken up the challenge - they could improve but for the time being I am thankful.The flavour of scones and pikelets are so much nicer with the different flours and the carrot cake is simply the best. I can't wait to try all of the baking recipes and move on to the desserts and baking in their companion book.Julia Hastings0 of 0 people found the following review helpful. Old Classics Given a Gluten Free TwistBy Irish BakerGreat to have a gluten free version of many classic recipes. Handy that only a maximum of 3 readily available types of flour are used in most recipes as many other books I have looked at seem to require lots of

different flours. Only downside was that when I read through the recipe for Double Chocolate and Raspberry Cookies prior to making I noticed that there were no raspberries or cocoa listed in the ingredients - very disappointed as without the quantity of these 2 key ingredients I can't make the most tempting recipe in the book. I have got the Kindle version of the book - is it same in the hardback ? If the missing ingredients are in the hard copy would appreciate if someone could let me know !!!0 of 0 people found the following review helpful. It's a gluten-free cookbookBy Amy McDonaldThis book has lots of interesting recipes. My favourites were the recipes for Belgian biscuits, Chocolate Caramel slice and Ginger slice, as these are things I have been missing since diagnosis as a coeliac. It also includes a recipe for a gluten-free sponge, which can be adapted to a variety of different sponge cakes. This is definitely a useful cook book to have around.

Over the years, Simon and Alison have had numerous inquiries from people looking for gluten free recipes. They decided to adapt some of their favourite baking recipes (and created some new ones along the way!) They're sure you'll be as delighted with the results as they are! The easy to follow recipes will allow you to make delicious gluten free treats in your own home. Enjoy their delicious: Old favourites like scones, pikelets and gingerbread; Sweet and savoury muffins; Biscuits and slices; Delivious cakes and tempting breads.

About the AuthorSimon and Dame Alison Holst's combined talents make them a formidable team. They have written 30 cookbooks together which have quickly become best sellers. These books have sold over 1,700,000 copies to date.