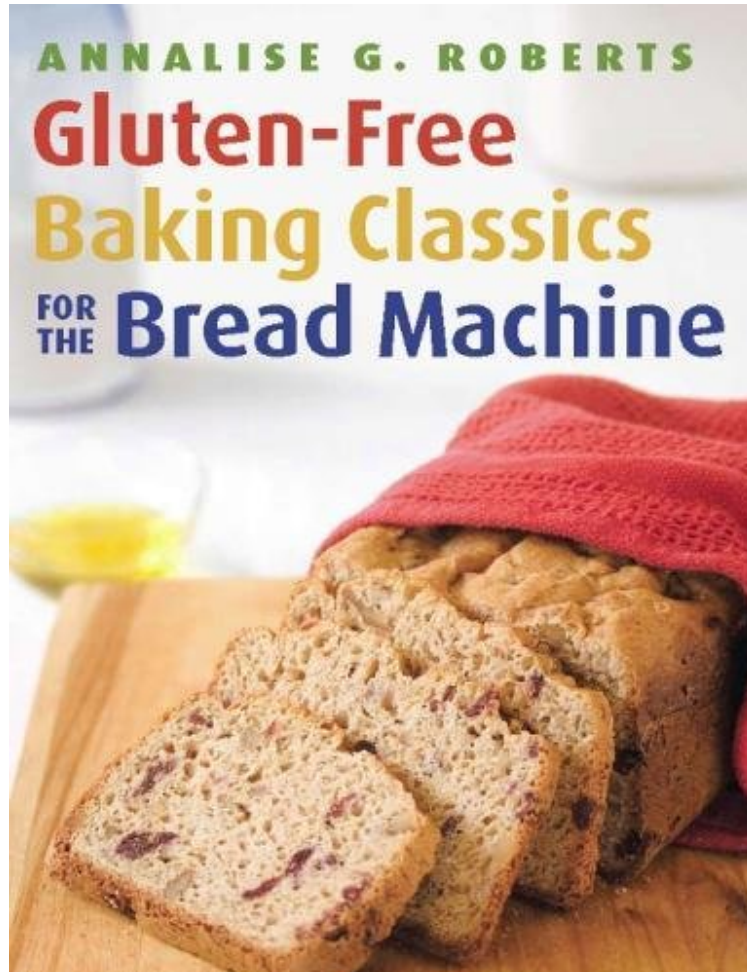


(Free) Gluten-Free Baking Classics for the Bread Machine

## Gluten-Free Baking Classics for the Bread Machine

*Annalise G. Roberts*

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**Annalise G. Roberts : Gluten-Free Baking Classics for the Bread Machine** before purchasing it in order to gage whether or not it would be worth my time, and all praised Gluten-Free Baking Classics for the Bread Machine:

5 of 5 people found the following review helpful. Just found my new go-to sandwich bread recipeBy Lisa M.My first loaf of gluten free white sandwich bread from this book just came out of the breadmaker. It is the best gluten-free bread I've ever had. In fact it tastes better than regular bread to me and it even feels as light as regular bread. It honestly feels like a miracle. The recipes in this book use a base flour recipe (millet flour, sorghum flour, corn starch, potato starch, tapioca flour) and with a quick googling it is easy to find out what can be substituted for what if there is a flour you cannot find or do not like. I knew that I don't like millet flour so I substituted it with white rice flour. It was discouraging that the book refers to one brand of breadmaker (Zojirushi) over and over and although it provides the settings for programming your own cycle into another breadmaker my new Cuisinart does not have a programmable cycle. I tried it on the gluten-free cycle and it came out perfectly.4 of 4 people found the following review helpful. I

am very pleased with the resultsBy KareninCandorNYThe author designed the recipes to work specifically with a Zojirushi bread machine. I have a Hamilton Beach machine with a gluten free cycle. Still, I am very pleased with the results. The recipes I have tried have all turned out very good. I particularly like her Multi-Grain Sandwich Bread. It's much better tasting than anything you can buy gluten free at the store, and a lot less expensive. I would recommend this book to people looking to make gluten free bread with a bread machine.9 of 9 people found the following review helpful. Works in Most Bread MachinesBy jumpy1I'm surprised by the bad reviews on this book because I've used it since Christmas of 2009, in several different bread machines (at my friends' houses) and the loaves always turn out perfect. I've also helped a friend program her Zojirushi and the loaf came out perfect there too. I'm suspicious of the people who say they don't work in other brands, because in other machines, if you just press the button for "medium" or follow the directions for "medium crust" it will be just like it should. (I use an old Welbilt Bread Oven, which only has 3 settings.)I wonder if those people are not selecting medium, or if maybe they're leaving out an ingredient or measuring wrong? It doesn't make any sense. I've made the Basic White Bread, Buttermilk Bread, Irish Soda Yeast Bread, Oatmeal Sandwich Bread, Multi-grain bread, and Black Forest Onion-Rye Bread. Everything works out great. I just pre-slice and freeze and we always have bread and bread crumbs for any occasion! Also, there are many more recipes in the book, as variations on the basic recipes. People here are also complaining about that, but clearly they are not bakers. Anyone who bakes gluten bread a lot knows that there are only a few basic recipes for bread. All others are just variations.

Bread may be the staff of life, but if it contains gluten it can trigger an allergic reaction, and even provoke serious digestive disorders like celiac disease. Consumers who love bread but must avoid gluten have long been at the mercy of mediocre products and high prices. With this timely cookbook, they can have their bread and eat it, too. Acclaimed author Analise Roberts developed these simple, foolproof recipes for the Zojirushi bread machine. Roberts' outstanding recipes range from simple and satisfying Basic Sandwich Bread to complex and scrumptious Golden Italian Bread with Raisins and Fennel. She also offers ethnic breads like Challah and Babka and seasonal delights such as the irresistible Holiday Breakfast Bread. Included are loaves, like Sundried Tomato Roasted Garlic Bread, that contain no eggs or dairy products.

From the AuthorMy philosophy about gluten-free baking is that it should be simple. Most gf bakers I know don't want to reach for six different flours every time they bake- and neither do I. Wheat bakers use only two flours- all purpose for cakes, pies, muffins and cookies, and bread flour for bread. I do the same: I have an all-purpose brown rice flour mix (extra finely ground brown rice flour, potato starch and tapioca starch) for my all purpose flour and the bread flour mix (millet, sorghum, potato starch, tapioca starch and corn starch) in this book for my breads. It is easy- and it increases your learning curve. If you use a different combination of flours each time you bake, how will you know what goes wrong- or right? Baking pros don't do this; that is how they become skilled in their craft. Moreover, wheat bakers enhance the taste and texture of their breads with other added flours (whole wheat, rye, etc.) and so do I. I recommend using whole grain teff and ground oatmeal (my favorites), Montina, amaranth, or quinoa. I give recommendations as to how to do this in the book. --From the AuthorAbout the AuthorAnnalise Roberts co-writes for the website foodphilosopher.com. She gives talks and demos to a variety of celiac support groups in the New York metropolitan area, including the Westchester Celiac Sprue Support Group. She is a resource contact for the Celiac Sprue Association in Bergen County, New Jersey (CSA is the largest celiac organization in America and has more than 10,000 members.) She teaches gluten-free baking and cooking at The Kings Cooking Studio in Short Hills, New Jersey and at local community adult schools in New Jersey.