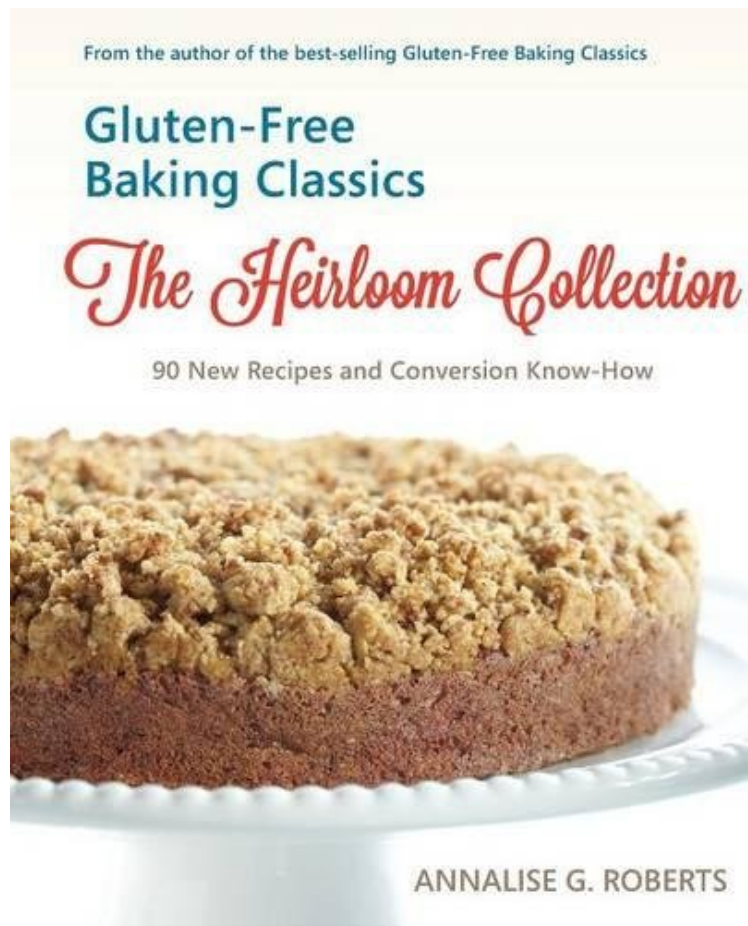


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## Gluten-Free Baking Classics-The Heirloom Collection: 90 New Recipes and Conversion Know-How

*Annalise G. Roberts*

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**Annalise G. Roberts : Gluten-Free Baking Classics-The Heirloom Collection: 90 New Recipes and Conversion Know-How** before purchasing it in order to gage whether or not it would be worth my time, and all praised Gluten-Free Baking Classics-The Heirloom Collection: 90 New Recipes and Conversion Know-How:

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Enjoy gluten-free baking like never before! The most comprehensive cookbook yet from the author of the best-selling *Gluten-Free Baking Classics* Annalise Roberts is renowned for her gluten-free baking wisdom, and for her perfectly calibrated, well-written recipes that work each and every time. Hers are the recipes people turn to when it has to be good. But the key to this new book is that she also teaches about gluten-free baking and converting recipes in a very deliberate way. Roberts makes use of her experience in the classroom (first as a college professor and then as cooking teacher) and offers up a buffet of insight and techniques aimed at making sure that readers learn what they need to do to successfully convert a recipe by themselves, avoid missteps, and trouble-shoot mistakes. She even weaves tips and explanations throughout the recipes. It's like having a pro right at your fingertips! Enjoy 90 timeless recipes including: Cinnamon Roll Scones, Cherry Almond Muffins, Date Nut Bread, six different Bundt Cakes, Orange Chiffon Cake, Pineapple Upside Down Cake, Whoopie Pies, Thumbprints, Madeleines, Yeast Doughnuts, Apple Turnovers, Rugelach and Kifli, Pigs in Blankets, Pierogies, Asian Dumplings, Brioche Hamburger Buns, Rustic Buttermilk Rye Bread, Panettone, and 12 other no-fail breads.

"Annalise, in her new GFBC--The Heirloom Collection, has ratcheted the whole category up another notch. In this thoughtful, well-tested volume she not only provides 90 superb recipes for nearly every type of baked product, but also explains the reasons and rationale behind her unique flour blends and other ingredient choices and substitutions. This book takes the guess work out of gluten-free baking with products just as satisfying as the wheat-based classics upon which they are based. This is a book you will happily use!"--Peter Reinhart, author, *The Joy of Gluten-Free, Sugar-Free Baking* "Finally a well organized, user friendly, go-to cookbook for gluten-free baking. Annalise Roberts has put her considerable experience to the test here and has come up with a winner. The recipes are creative and delectable. The voice is authoritative, but encouraging. Thank you Annalise for your fine contribution to the genre." --Marie Simmons, award winning cookbook author, [mariesimmons.com](http://mariesimmons.com)"In this mouthwatering book, Annalise takes beloved classics and transforms them into gluten-free masterpieces for today's kitchens. Her first chapters on the hows and whys of GF baking are inspiring and informative beyond anything I've seen elsewhere. Brava, Annalise!" --Rick Rodgers, author of *KAFFEEHAUS* and many other cookbooks  
From the Author  
I've been working on the Heirloom Collection for several years. Fortunately, I had the luxury of being able to spend a lot of time testing flour blends, different kinds of gums to replace gluten, inulin, seed gels, psyllium husk powder, protein isolates, modified starches, methylcellulose, and other ingredients that aren't even available to home bakers (yet). I also tested new ways to bake gluten-free breads and different types of baking pans. It was all incredibly informative, and while I don't detail all the specifics of my many years of testing in this book (it could become a whole other book!), it allowed me to write about my conclusions with confidence. Along the way, I developed some delicious recipes, all of which were field-tested by an incredible group of home bakers in their own kitchens. I hope you find something here that you want to make over and over again, and that the baking lore and explanations I've woven throughout the entire work add to your knowledge and give you more confidence in your own kitchen.