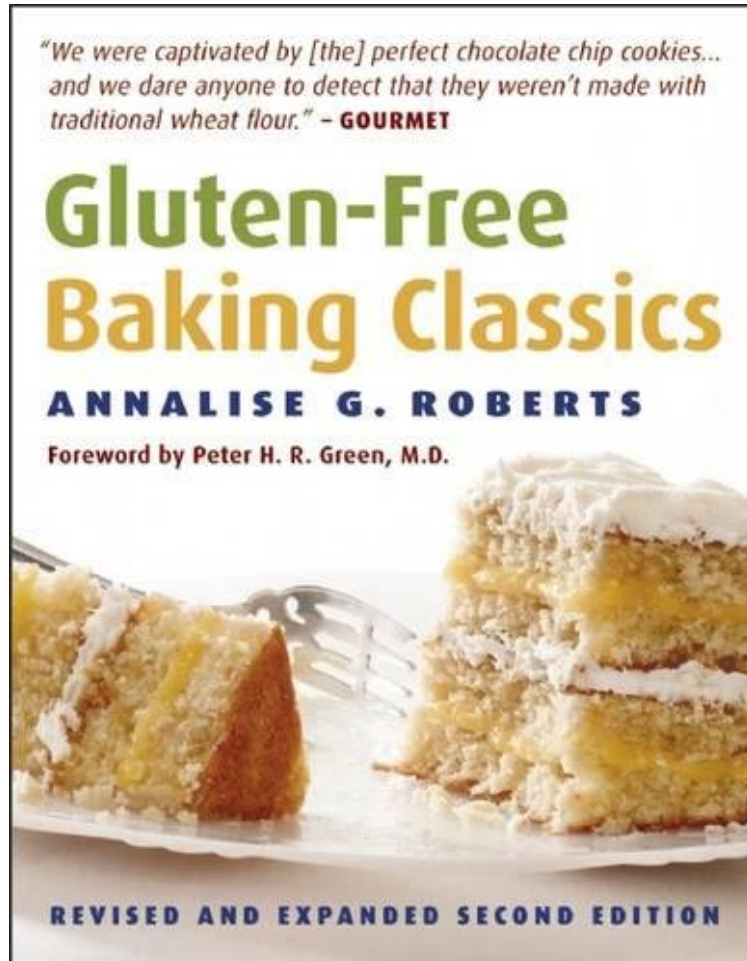


Gluten-Free Baking Classics

Annalise G. Roberts

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

0 of 0 people found the following review helpful. This was very well done. By Iannone I have gluten intolerance and love to bake so I have purchased several books to help me do that. I have found this book to be the best of the ones for regular cake/muffin/pie baking. Her blend of flours works as stated and her recipes come out as you would expect. The instructions are clear and she clearly spells out what to watch for. I have not tried her bread mix because I am very happy with the results of "Gluten-Free Artisan Bread in Five Minutes" by Jeff Hetzberg and Zoe Francois. I do wish the book had more photos of the finished products, but I am very happy with my purchase. 0 of 0 people found the following review helpful. Simply the best book out there for GF baking, thank you! By Customer It has taken me awhile to accumulate all the various flours and ingredients so that I could begin to really try recipes in this book. But, it is worth the time and money. I did want to share that I have mourned the loss (since going GF) of my favorite

Italian/French breads and the recipe on page 171 has given me hope that I can again enjoy bread with the taste and texture I crave. Oh my! I also want to mention that my time factor for baking breads the old fashioned way is just not there, I'm pretty busy. I've wanted to try this bread for such a long time, but having a chunk of time to dedicate to rising and working with it just wasn't happening in my life. So, I took a chance and put the ingredients in my bread machine and used the French bread cycle. It came out well, it was not a pretty loaf but it was so good I almost danced in the kitchen. The taste and texture I have craved is MINE again! But, I did remove the loaf about 20 minutes before the end of the baking cycle as I peeked at it and did a knife test and it seemed done. Had I left it in there longer it might have dried out or burned. I would recommend setting a time for a half hour or so before the bread baking cycle ends and checking it and making your own determination as to doneness. It was so very good and I thank you Annalise for this book. I shall be trying more recipes and I am pretty confident they will be just as awesome. If these recipes are here for us, why aren't the commercial GF bakeries making something even half as good? :) 0 of 0 people found the following review helpful. Based on one recipe, I'm sold! By Peggy I have only baked the chocolate chip cookies. They were outstanding. I can't wait to try something else. Based on one recipe, I say "Try it you'll like it!". I also enjoy reading the Who, when, where, and how behind each recipe.

This revised edition of Annalise Roberts' popular cookbook is a welcome choice for those allergic to gluten who want to enjoy delicious fresh-baked foods. Roberts presents easy-to-use recipes and techniques for baking everyday basics like bread and cookies as well as classic treats like brownies and biscuits. Sample delights include Multi-Grain Artisan Bread, Hazelnut Cake, and Old-Fashioned Buttermilk Doughnuts. These recipes use precise mixes of non-wheat-based, gluten-free flours that only the baker need know are allergy safe. *Gluten-Free Baking Classics* is designed for all skills levels, from beginner to seasoned, and the book is especially useful for novices since it contains detailed instructions on how to get started, as well as timeless baking techniques and guidelines to assure success. Also included are tips on how to incorporate gluten-free baking into a busy weekly schedule, and the book explains why baking wholesome and delicious breads, muffins, cakes, and other items is so important for emotional and physical well-being.

“Gluten-Free Baking Classics contains a recipe for chocolate chip cookies that *Gourmet* magazine claimed were ‘perfect’ and ‘dared anyone to detect that they weren’t made with traditional wheat flour.’ I took the challenge and tried a test recipe on chocolate chip cookie-lovers...only to find that *Gourmet* was right and I didn’t have enough taste samples to keep up with their enthusiastic appetites.”—Sue Ade, *Morris News Service* “[Roberts’s] kitchen tested recipes make her baked goods lighter, and fluffier than the rest.”—Donna Gray, *Calgary Herald* “We were captivated by these perfect chocolate chip cookies, [with their] crisp yet yielding texture, and we dare anyone to detect they weren’t made with traditional wheat flour...[the] rich but light...cake loses nothing from the absence of white flour.”—*Gourmet* “This remarkable cookbook contains mouthwatering recipes, the directions are easy to follow and the hints are a welcome extra bonus.”—Elaine Monarch, Executive Director, Celiac Disease Foundation “This wonderful book by Annalise Roberts is very readable, and the recipes taste great!”—Peter H.R. Green, M.D. and Anne R. Lee, R.D., Celiac Disease Center, Columbia “An excellent cookbook. This is rare. I've seen some absolutely dreadful gluten-free cookbooks....As far as the dishes, YUM! Not a single flop so far and that's saying a lot.” —C. Allison, *CookingHelpWeb*